

Starters

Baked Bread	6
Pita Bread	6
Housemade trio of dips (V) tzatziki, taramosalata, melitzanosalata with grilled pita bread	18
Tzatziki (V) (GF)	13
Traditional fava (V) (GF)	12
Tarama	13
Smoked housemade eggplant dip (V) (GF)	14
Saganaki (V) (GF) grilled kefalograviera, fresh lemon	18
Marinated seasonal betroots (V) (GF) fetta cream, almonds, herb oil	18
Kalitsounia (V) traditional Cretan housemade pastry parcel filled with fetta, ricotta & mint	20
Crispy pork belly limnionas braised spiced apples, curants, toasted walnuts	24
Kolokithakia zucchini chips, tzatziki	20
Lemon pepper calamari (GF) citrus aioli, ladolemono	23
Fried fetta filo parcel (V) finished with honey & toasted sesame seeds	20
Prawn saganaki (GF) tomato, roasted capsicum, red onion & fetta cheese	25
Housemade dolmades (V) (GF) rice & aromatic herbs	20
Krasomeze grilled pork & leek sausage, onion, peppers, tomato, red wine & fetta cheese	22
Meze Platter for 2 or 3 pork & leek sausage, marinated betroots, kalitsounia, vine leaf dolmades, tzatziki, smoked eggplant & pita bread	42 / 52



Salads

Greek salad - (V) (GF) cucumber, tomatoes, fetta, olives, onion, capsicums & extra virgin olive oil	22
Marouli salad (V) (GF) cos lettuce, spring onion, dill & ladolemono	16
Grilled haloumi salad (V) (GF) wild roquette, roasted pumpkin, toasted pistachios, currants, grilled peppers & balsamic reduction	24
Betroot salad (V) (GF) marinated betroot, fetta cream, snow pea tendrils, honey glazed baby carrots, almonds & sumac	23

Other Sides

Lemon & herb roasted potatoes (V) (GF) (VG)	12
House cut fried chips (V) (GF)	10
Fasolakia (V) (GF) green beans booked in rich tomato & herbs	12
Fetta ladorigani (V) (GF)	15

Check Chef’s Special Board

Note: Minimum Spend \$40 Per Person (Adults) for Bookings Saturday Nights

(V) Vegetarian (GF) Gluten Free (VG) Vegan

Mains

Braised lamb shoulder lemon & herb ptoatoes, fasolakia kokkinista & fava	40
Chicken souvlaki chargrilled marinated chicken thigh fillet served with garden salad, pita bread, roasted potatoes & tzatziki	32
Lamb souvlaki chargrilled marinated lamb fillet served with garden salad, pita bread, roasted potatoes & tzatziki	36
Mixed souvlaki chargrilled marinated chicken thigh & lamb fillet served with garden salad, pita bread, roasted potatoes & tzatziki	34
Biftekia grilled beef & lamb rissoles, lemon & herb potatoes, marouli salad, pitta bread & tzatziki	30
Philhellene meat platter for 2 or 3 - (GF available) lamb cutlets, biftekia, chicken & pork souvlaki, braised lamb shoulder, lemon & herb potatoes	90 / 120
Yemista - (V) (GF) (VG available) seasonal vegetables stuffed with rice & herbs served with oven baked potatoes	29
Meat mousaka beef mince, eggplants & potato finished with bechamel sauce served with garden salad	30
Fried lemon pepper calamari (GF) pea tendril, pickled fennel & orange salad, citrus aioli	30
Char-grilled king prawns (GF) cabbage salad & ladolemono	50
Seafood platter for 2 or 3 (GF) chargrilled king prawns, lemon pepper calamari, fish fillet of the day & Portarlington mussels cooked in white wine & herbs	90 / 130
Kids meals - choice of chicken souvlaki with fresh chips & fresh lemon <i>or</i> lamb souvlaki with fresh chips & fresh lemon <i>or</i> fried calamari with fresh chips & fresh lemon	18

Set Menu

The Classic <i>Minimum 2 People</i> 60 pp	Provincial <i>Minimum 2 People</i> 70 pp
Entrees Tzatziki, tarama, melitzanosalata & pita bread Saganaki Housemade dolmades Loukaniko Marinated seasonal betroots, fetta cream, almonds, herb oil	Entrees Tzatziki, tarama, melitzanosalata & pita bread Saganaki Kalitsounia Krasomeze Marinated seasonal betroots, fetta cream, almonds, herb oil Housemade dolmades
Mains Braised lamb shoulder Chicken souvlaki Fried lemon pepper calamari Greek salad Chef's salad	Mains Braised lamb shoulder Chicken souvlaki Pork souvlaki Fried calamari Greek salad Chef's salad
Desserts Loukoumades Halva ice-cream Tea or coffee	Desserts Loukoumades Halva ice-cream, galaktoboureko or baklava Tea or coffee

Desserts

Loukoumades (V) Greek donuts finished with honey, crushed walnuts & cinnamon	14
Halva ice-cream - (GF) (V) homemade vanilla and choc flavoured halva ice-cream	13
Halva ice-cream affogato (GF) (V)	9
Walnut & pistachio baklava (V)	14
Galaktoboureko (V) vanilla baked custard finished with honey syrup	13

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