

VEGETERIAN MEZZE

Mix Dips - \$18

Served With Homemade Hot Bread

Tirokafteri (Red Capsicum)

- Tarama (Caviar)

Meltzanossalata (Egg Plant)

Tzatziki

Individual Dips - \$8 Per Dip

Served With Homemade Hot Bread

Tzatziki

Tarama(Caviar)

Meltzanossalata (Egg Plant)

Tirokafteri (Red Capsicum)

Skordalia (Potato Based Garlic Dip)

Saganaki

Panfried Kefalograviera Cheese Served With Wedge Of lemon (V) \$14

Haloumi

Grilled Cypriot Cheese Served With Wedge Of Lemon (V) \$14

Feta Saganaki

Feta Cheese Wrapped In Filo Pan Fried, Drizzled With Honey & Sesame Seed (V) \$16

Mushrooms

Stuffed Mushrooms With Feta, Spinach, Red Capsicum, Grated Saganaki And A Toxxuch Of Chilli (V)(GF) \$18

Greek Style Zucchini Fritters

Homemade Zucchini Fritters With Feta Cheese, An Assortment Of Aromatic Herbs And Egg \$17

Pepperias Florines

Fire Roasted Red Peppers A Touch Of Chili And Feta Served Warm (V) \$???

MEAT MEZZE

Loukaniko

Chargrilled Homemade Greek Spicy Sausage Served With Lemon (GF) \$16

Pancetta

Marinated Chargrilled Porkbelly Served With Lemon (GF) \$18

Krasso Mezze

"Krazey Mazey", Sauteed Spicy Sausage Cooked With Oven Roasted Capsicum, Fresh Tomato, Olives & Greek Feta Cheese Deglazed With Red Wine, Touch Of Chilli And Garlic & Garnished With Fresh Parsley (GF) \$20

Homemade Dolmades

Grape Vines Stuffed With Rice, Beef Mince And An Assortment Of Aromatic Herbs Served With Lemon Dill Sara \$16

Lamb Gyro

Succulent Lamb Gyro \$20

CHEFS SPECIAL TASTING PLATTER

A Selection Of Chefs Five Best Pan-Fried And Mezze Off The Menu Creations \$48

SEAFOOD MEZZE

Htapodi Skara

Chargrilled Octopus Served On A Bed Of Tomato, Spanish Onion & Lemon (GF) \$20

Calamari

Chargrilled Calamari Served On A Bed Of Red Capsicum Dip (GF) \$17

Maritha

Lightly Fried White Bait Served With A Wedge Of Lemon \$15

Prawn Mezze

Fresh Chargrilled King Tiger Prawns Served With A Olive Oil And Lemon Aioli Garnished With Fresh Corriander And Fresh Chilli (GF) \$22

Grilled Sardines

Butterflied Sardines, Grilled Served On A Bed Of Chopped Tomato And Onion With Homemade Hot Bread & Drizzled In Olive Tapenade \$18

SALADS

Horta

Silver Beets Boiled And Strained, Drizzled In Extra Virgin Olive Oil And A Touch Of Garlic (V)(GF) \$12

Horiatikis

Tomato, Cucumber, Spanish Onion, Feta & Kalamata Olives Drizzled in Extra Virgin Olive Oil (V)(GF) \$15

Cos Lettuce Salad

Thinly Sliced Cos Lettuce, Cucumber, Spring Onion & Dill Drizzled In Olive Oil Vinaigrette (V)(GF) \$12

Beetroot Salad

Thinly Sliced Cos Lettuce, Beetroot, Spring Onion & Dill Drizzled In Olive Oil Vinaigrette (V)(GF) \$14

ADD To Salad

Chicken \$9

Lamb \$9

Calamari \$7

SIDES

Pita Bread

Pita Bread From Greece \$5

Patates Tignites

Fried Chips Sprinkled With Feta And Oregano (Optional) \$9

Patates Lemonates

Greek Style Oven Roasted Lemontates (V)(GF) \$9

String Beans

String Beans With Fresh Tomato Based Sauce (V)(GF) \$9

MAINS

Yemista

Oven Roasted Capsicum, Zucchini, Tomato Filled With Rice, Crushed Tomato & Aromatic Herbs **(VE)(GF)**

Moussaka

Layered Vegetables (Eggplant & Potatoes), Seasoned Mince, Topped With Bechamel Sauce **\$25**

Beef Giovetsi

Beef Oven Stewed Cooked With Rissoni In Tomato Salsa Sauce With Feta & Saganaki Cheese (Served With Bread) **\$33**

Oven Baked Lamb

Greek Leg-Lamb Oven Baked Lemonato Served With Oven Baked Lemonato Potatoes & Pumpkin **\$32**

Lamb Ribs

Chargrill Lamb Ribs Served With Oven Baked Lemonato Potatoes, Tzatziki & Pita Bread **\$30**

Lamb Cutlets (Paidakia)

Lamb Spring Cutlets Chargrilled, Served With Oven Baked Lemonato Potatoes, Tzatziki & Pita Bread **\$35**

Chicken Santorini

Oven Baked Chicken Fillet Topped With Spinach, Red Capsicum, Feta & Saganaki Cheese Served With Oven Baked Lemonato Potatoes **\$31**

Chicken Onassis

Caramelised Onion, Capsicum, Mushrooms & Prawns With A Hint Of Garlic In A White Cream Sauce **\$35**

Lamb, Chicken Or Mix Skewers

Marinated Skewers Chargrilled To Perfection Served On Lemonato Potatoes, Tzatziki & Pita Bread **\$28**

Patitsio

Beef Mince Layered On Pasta Smothered In Bechamel (Greek Pasta Bake) **\$25**

Bifteka - Rissoles

Chargrilled Homemade Mince Rissoles Served With Oven Baked Lemonato Potatoes, Tzatziki & Pita Bread **\$26**

Seafood Platter For 2

Chargrilled Fresh Rockling, Chargrilled King Prawns, Pan-Fried Scallops And Mussels Cooked In A Tomato Based Salsa And Lightly Fried Calamari

For Two \$80

Meat Platter For 1 Or 2

Lamb Gyro & Chicken Fillet Skewers, Homemade Bifteka (rissoles), Oven Baked Lemonato Lamb Ribs, Chicken Wings, Chargrilled Marinated Pork Belly & Loukaniko (Spicy Sausage)

For One \$33

For Two \$65

SEAFOOD - THALIASINIA

Seafood Giovetsi

Seafood Oven Stew Cooked With Rissoni In Tomato & Fresh Seafood Based Sauce With King Prawns, Fresh Fillet Fish, Calamari, Scollops & Mussels Served With Homemade Bread **\$35**

Saganaki King Prawns

Oven Baked King Prawns In Tomato Salsa With Feta & Saganaki Cheese With A Dash Of Chilli Served With Homemade Bread **\$38**

Chargrilled King Prawns

Served With Oven Baked Lemonato Potatoes **\$35**

Calamari

Lightly Fried, Served With Oven Baked Lemonato Potatoes & Home Made Aioli Dips **\$26**

Fresh Rockling Fillet

Fresh Rockling Fillet, Lightly Floured And Grilled Served With Lemonato Potatoes, Lemon And Dill Sauce & Horta Salad **\$35**

Whole Fresh Fish

Served With Oven Baked Lemonato Potatoes & Horta **\$38**

Fresh Salmon Fillet

Served On A Bed Of Potato Lemonato And A Side Of Lemon & Dill Sauce **\$35**

BANQUETS

Minimum 4 People

\$55 Per Person

BANQUET 1

Entrées

Mix Dips, Pita Bread, Chargrilled Calamari, Saganaki Cheese Grilled, Dolmades (Stuffed Vine Leaves), Peppers & Viniagrette

Meat Platter

Lamb Gyro And Chicken Fillet Skewers, Homemade Rissoles (Bifteka), Chargrilled Pork Belly, Oven Baked Chicken Wings, Lamb Ribs & Loukaniko (Spicy Sausage)

Salads & Sides

Oven Baked Lemonato Potatoes & Greek Salads

Desserts

A Variety Of Homemade Mixed Desserts & Coffee

\$70 Per Person

BANQUET 2

Entrées

Mix Dips, Pita Bread, Chargrilled Calamari, Saganaki Cheese Grilled, Dolmades (Stuffed Vine Leaves), Peppers & Viniagrette

Meat Platter

amb Gyro And Chicken Fillet Skewers, Homemade Rissoles (Bifteka), Chargrilled Pork Belly, Oven Baked Chicken Wings, Lamb Ribs & Loukaniko (Spicy Sausage)

Seafood Platter

Chargrilled Fresh Rockling, Chargrilled King Prawns, Pan-Fried Scallops And Mussels Cooked In A Tomato Based Salsa & Lightly Fried Calamari

Salad

Oven Baked Lemonato Potatoes & Greek Salads

Desserts

A Variety Of Homemade Desserts And Coffee