



Mezedes

- (G*) (V) Skordalia (garlic and potato) 5.5
- Taramasalata (whipped fish roe) 8.5
- (G*) (V) Tzatziki (yogurt, cucumber and a touch of garlic) 6.5
- (G*) (V) Melitzanosalata (eggplant) 7.0
- (G*) (V) Mixed dip trio (your choice of 3 dips) 14.0
- All dips are served with pita bread**
- Extra pita bread 3.0
- (G) (V) Marinated warm olives 8.0
- (V) Saganaki - Pan fried Kefalograviera cheese 11.5
- (G) Prawn saganaki - Garlic prawns in tomato sauce 14.0
- (G) (V) Feta cheese and olives 8.5
- (G) Mussels saganaki 12.5
- (G*) Pan-fried haloumi 8.5
- (G) Grilled calamari served with baby greens 12.5
- Lightly dusted calamari deep fried with lemon pepper 11.0
- Mythos beer battered fish with a spiced citrus garlic dip 10.9
- (G) Char-grilled octopus marinated in olive oil and lemon 11.5
- Crispy whitebait with lemon and parsley 9.5
- (G) Char-grilled hot sausages 9.0
- (G) Sptezofai - Grilled sausages with diced capsicum in tomato sauce 11.5
- Keftethes - Fried meat balls with oregano and lemon 11.0
- (G) (V) Grilled zucchini and eggplant with Kefalograviera cheese 8.5
- (V) Spanakopita - Filo pastry filled with creamy feta and spinach 10.5

Sides & Salads

- (G) (V) Char-grilled capsicum salad served with lemon oil and feta 8.5
- (G) (V) Beetroot and apple salad with feta 7.5
- (G) (V) Cabbage salad with lemon and garlic oil 6.5
- (G) (V) Tiganites patates - Crispy potato chips with herbs and grated feta 7.5
- (G) (V) Horiatiki salad with tomato, cucumber, onion, capsicum, olives & feta crumbs 9.5
- (G) (V) Horta - Seasonal greens with olive oil 8.5
- (G) (V) Lemonades patates - Lemon roasted potatoes with herbs 6.5

SUPER TUESDAY: Order a Main + Dessert and we will split your total food bill in half

A minimum of a main meal + dessert must be ordered per person. Valid lunch & dinner on Tuesdays. ★ - indicates excluded items. NOT VALID with any other offer, event or discount / groups over 15 / banquets. Super Tuesday offer must be requested prior to bill



Mains

- Keftede** - Grilled mince pattie with kasseri cheese, served with skordalia & tomato sauce 21.0
- (G*) **Beef** - Braised with garlic, tomato and herbs served with pita bread 23.5
- Meatballs** - Slow cooked with tomato, garlic and parsley served over pasta 18.5
- Moussaka** - Layers of potato and eggplant with meat sauce 21.0
- (G) **Fish of the Day** - Please see your waiter. m.p.
- (G) **Salmon** - Pan-fried salmon served with chili and lime garlic mash & olive salsa 25.0
- (G) **Chicken** - Marinated half chicken grilled with olive oil and oregano 21.0
- Pasticcio** - Oven baked layers of macaroni pasta and spiced meat sauce 22.0
- (G) (V) **Vegetarian** - Lentil bolognaise in-between layers of eggplant, zucchini and potato topped with béchamel sauce 18.50

Grills

- (G) **Lamb Cutlets** - Char-grilled with oregano and lemon 28.5
- (G) **Quail** - Served with lemon potatoes and Commandaria glaze 28.5
- (G*) **Steak** - MSA Porterhouse steak with mushroom garlic sauce* 28.5

- (G*) **Mixed Grill Platter***
Chef's selection of grilled meats such as lamb, sausage, quail, beef and chicken served with salad and lemon potatoes. Minimum 2 people. 38.0 per person

- (G*) **Mixed Seafood Platter***
Chef's selection of the freshest seafood such as calamari, mussels, fish, prawns and octopus served with salad and lemon potatoes. Minimum 2 people. 48.0 per person

Souvlaki

Open souvlaki served over char-grilled pita bread with finely sliced cabbage, spring onions, kalamata olives, tomato and tzatziki

- (G*) Corn fed chicken 21.0
- (G*) King Island beef 22.0
- (G*) Milk fed lamb 24.0
- (G*) (V) Cyprus haloumi (vegetarian) 18.5

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Dessert

Galaktoboureko - Semolina custard with filo pastry and nuts 7.5

Baklava - Layers of filo pastry with mixed nuts and served with sugar syrup 8.5

(G*) Creamy rice pudding served warm with coconut crumble 8.5

(G) Seasonal fruit platter 9.5

White chocolate mousse served with strawberry and rose water coulis 9.5

(G) Homemade Ice cream - 3.0 per scoop

Halva

Vanilla

Chocolate

Dessert Wine Recommendations

2006 Makedonikos Rose, Northern Makedonia 7.0, 26.0

2006 Samos Anthemis (750ml), Island of Samos 4.8, 18.0

2005 De Bortoli Noble One, Griffith N.S.W 10.5, 44.0

Grandfather (Penfolds) 14.0

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