



Mezedes

Just a little smaller than an entrée and perfect for sharing

Trio of dips – Tzatziki, Taramasalata and Melitzanosalata served with pita 14.5

Extra pita bread 3.0

Toasted pita bread & kalamata olives 6.5

Soup of the day – Please ask your waiter

Saganaki – Pan fried kefalograviera cheese 14.5

Mussels Saganaki – Mussels cooked in garlic, herb & tomato, with warm feta cheese 16.5

Lightly dusted calamari deep fried with lemon pepper served with a metaxa aioli 13.5

Keftethes – meatballs with oregano, lemon and kalamata relish 11.0

Spanakopita – Spiral filo pastry filled with creamy feta & spinach with mint tzatziki 10.5

½ Shell ouzo scallops with red peppers and feta 16.0

Dolmathes – homemade by Yiayia, with rice and aromatic herbs wrapped in vine leaves, with lemon dressing 10.5

Char-grilled

Char-grilled calamari served with rocket 13.5

Spetzofai – Grilled homemade sausage with diced capsicum & tomato relish 11.5

Char-grilled octopus simply served with lemon 12.5

Loukaniko – Char-grilled sausage served with olive caper sauce 11.0

Char-grilled quail over sautéed market greens 13.0

Sides & Salads

Beetroot, feta and iceberg salad 7.5

Tiganites Patates – Crispy potato slices with herbs and gratinated feta 7.5

Cabbage salad with lemon and garlic oil 6.5

Horiatiki salad with tomato, cucumber, onion, capsicum, olives and feta 9.5

Horta – Seasonal greens with olive oil and lemon 8.5

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.

NOT VALID with banquet menus or any other offer, event or discount / public holidays / groups over 15

Dietary Requirements - Please notify your waiter if you have specific dietary requirements

Saganaki Menu – 13 May 2010



Mains

Large plates

Keftetha – Grilled mince pattie filled with kefalograviera cheese on skordalia mash & tomato salsa 24.5

Kokkinisto – Slow braised grain fed beef with garlic, onion, potato and herbs over spinach rice stew 26.5

Moussaka – Thessaloniki style with layers of potato and eggplant with meat sauce 24.0
Available as a vegetarian option upon request

Fish of the Day – Please see your waiter m.p

Chicken – Oven baked chicken with oregano & lemon served over sautéed seasonal vegetables 26.0

Kakavia – *A glorious Greek version of the famous French bouillabaisse*

Fresh seafood including scallops, prawns, mussels, calamari, crab and fish from today's market is combined with Macaronia in a delicate tomato, garlic and chili soup. Served with toasted pita bread 36.0

Prawn Saganaki – Garlic prawns in a spiced tomato salsa topped with feta, served with toasted pita 29.0

Open Souvlaki – Served over pita bread with finely sliced cabbage, spring onion, kalamata olives, tomato and Tzatziki. Your choice of: Corn fed Chicken 24.0
Milk fed Lamb 28.0

Grilled Pork Chops – With lemon and served with caramelised onion jam 32.0

Lamb Cutlets – Char-grilled with lemon and served with potato green pea mash 36.0

Steak – Char-grilled Rib Eye with kalamata mash and Commandaria port wine jus 38.0

Gyros – Our traditional upright spit. Ever-changing from our butcher; includes chicken, pork or lamb, grilled to perfection and thinly sliced. Please see your waiter for today's special 26.0

Roast of the Day – Please see your waiter 45.0

Our roasts are premium free range grain and grass fed stock cooked to perfection between 15-18 hours. Served in their own jus with market fresh vegetables

Mixed Grill Plate

Chef's selection of meats which may include Lukaniko, pork, beef and chicken 36.0

Mixed Seafood Plate

Chef's medley of fresh seafood, which may include calamari, mussels, fish and prawns 42.0

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Banquet Menus

Banquet A

59.0 per person, minimum of 2 people

Mixed Dip Trio served with pita

Saganaki – Pan fried kefalograviera cheese

Spetzofai – Grilled homemade sausage with diced capsicum in a tomato sauce

Char-grilled calamari served with rocket

Lamb Souvlaki served over pita bread with finely sliced cabbage & Tzatziki

Fish of the Day

Horiatiki salad with tomato, cucumber, onion, capsicum, olives & crumbled feta

Lemonades Patates – Lemon roasted potatoes with herbs

Chef's selection dessert platter

Banquet B

69.0 per person, minimum of 2 people

Mixed Dip Trio served with pita

Saganaki – Pan fried kefalograviera cheese

½ Shell ouzo scallops with red peppers and crumbled feta

Char-grilled Lukaniko – Sausage served with olive capper sauce

Lamb Souvlaki served over pita bread with finely sliced cabbage & Tzatziki

Fish of the Day

Chicken – Oven baked chicken with oregano & lemon served with lemon potatoes

Horiatiki salad with tomato, cucumber, onion, capsicum, olives & crumbled feta

Lemonades Patates – Lemon roasted potatoes with herbs

Beetroot, feta and iceberg salad

Chef's selection dessert platter

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Dessert

Bougatsa

Baked filo pastry filled with custard, pistachio praline and spiced sugar syrup 12.5

Creamy Chocolate Rice Pudding

A traditional dish dusted with cinnamon & cacao with pistachio ice cream 9.5

Yiayia's Baklava Roulade

Baked layers of honey soaked filo pastry filled with toasted nuts and served with home made vanilla ice cream 12.0

White Chocolate Mousse

Served with Mastixa strawberry coulis and chocolate cigar 12.5

Selection of Ice Cream

Vanilla, chocolate, halva and pistachio ice cream 3.5 per scoop
(minimum of 2 scoops)

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