



Lunch & Dinner



AN EPICUREAN JOURNEY

Mezedes

Pita	\$4.00
Soft, slightly leavened, baked, flat bread (v) (lf)	
Sourdough (v) (lf)	\$7.00
Sourdough slightly toasted with oregano & olive oil	
Tzatziki (v) (gf)	\$8.00
Original Greek dip featuring Greek yogurt, cucumber, garlic, mint, dill and olive oil	
Tirokafteri (v) (gf)	\$14.00
Traditional Greek dip featuring feta, chilli, capsicum and olive oil	
Taramosalata (gf) (lf)	\$10.00
Authentic Greek dip featuring fish roe, lemon juice and olive oil	
Melitzanosalata (v) (gf) (lf)	\$12.00
Classic Greek dip featuring grilled eggplant, capsicum, shallots, honey, garlic, herbs and olive oil	
Trio of Dips	\$24.00
Select three delicious dips of your choice	
Olives (v) (vg) (gf) (lf)	\$8.00
A mixture of Greek olives	
Patates (v) (gf)	\$12.00
Select between our baked lemon potatoes or deep fried chips sprinkled with feta and oregano	
Spanakopita (v)	\$12.00
Puff pastry stuffed with spinach, leek, feta, dill, spring onion and parsley	
Dolmadakia	\$19.00
Handmade vine leaves stuffed with beef mince, rice and herbs accompanied by a lemon sauce	

Kolokithi Croquettes (v)	\$17.00
Zucchini balls deep fried and filled with feta and herbs	
Gigantes Plaki (v) (vg) (gf) (lf)	\$18.00
Giant Greek beans marinated in a tomato salsa with capsicum, onion and herbs	
Fasolakia (v) (vg) (gf) (lf)	\$22.00
Flat beans with carrot, onion and parsley topped with tomato salsa accompanied by baked lemon potatoes	
Garlic Mushrooms (v) (lf)	\$18.50
Oyster mushrooms marinated in mustard, mayonnaise, garlic, parsley and olive oil	
Halloumi Saganaki	\$19.00
Halloumi coated in filo pastry accompanied by berries, honey, fig balsamic and sesame seeds	
Garides Saganaki (gf)	\$29.00
Fresh Queensland king prawns baked in ouzo, tomato salsa, feta, garlic, herbs and olive oil	
Kalamarakia Tiganita	\$24.50
Deep fried calamari pieces accompanied by tzatziki	
Grilled Oktapodi (gf) (lf)	\$26.00
Fresh local octopus grilled and marinated in lemon, oregano and olive oil	
Beetroot Salata (v) (gf)	\$18.50
Diced beetroot and apple with Greek yogurt, vinegar, garlic parsley and olive oil with crushed walnuts	
Horiatiki Salata (v) (gf)	\$19.50
Traditional Greek salad featuring tomatoes, cucumber, feta, capsicum, pickled peppers, parsley, onions, oregano, olives and olive oil	
Mediterranean Salata (v) (vg) (gf) (lf)	\$19.50
Iceberg lettuce featuring avocado, corn, capsicum, tomato, cucumber and pomegranate	

Set Meze Menou

**Yiayia's Meze – \$50 per person - Minimum of 4 people
Whole table only**

Pita, tzatziki, tirokafteri, melitzanosalata, horiatiki salata, kolokithi croquettes, pastitsio, chicken souvlaki, pork souvlaki and patates

**Pappou's Meze – \$85 per person - Minimum of 4 people
Whole table only**

Pita, tzatziki, tirokafteri, taramosalata, mediterranean salata, halloumi saganaki, fasolakia, moussaka, kalamarakia tiganita, chicken souvlaki, soutzoukakia, slow cooked lamb and baked lemon potatoes

Olive Oil

Ellia is a superior category of extra virgin olive oil that comes from olive groves blessed with ideal climatic conditions of long sunshine.

Traditional harvesting is followed by cold extraction and careful packaging under strict quality control at a modern olive press in Rethymnon, Crete.

The extra virgin olive oil is blended with oregano, peperoni, laurel, mustard seeds, cinnamon, rosemary and vinegar.

Small \$20 | Medium \$26 | Large \$29

(v) Vegan (v) Vegetarian (gf) Gluten Free (lf) Lactose Free. 10% Surcharge on Public Holidays. Cakeage fee \$1 per person. Halal Meat Available. Only extra virgin olive oil used
Sorry No Split Bills. All products sourced from local suppliers and imported from Greece.





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Kyria Piata

Imam Baildi (v) (vg) (gf) (lf)	\$21.00
Grilled eggplant stuffed with onions marinated in tomato herbs and garlic accompanied by baked lemon potatoes	
Yemista (v) (vg) (gf) (lf)	\$23.00
Tomato and capsicums stuffed with rice marinated in garlic and herbs accompanied by baked lemon potatoes	
Spaghetti Carbonara	\$22.00
Spaghetti with cream, mushroom and bacon sauce	
Rigatoni Kipos (v)	\$22.00
Rigatoni with mushrooms, spinach, capsicum, shallots in a tomato sauce	
Pastitsio	\$24.00
Baked pasta with mince accompanied by kefalograveria and béchamel sauce	
Moussaka	\$29.00
Baked layers of minced beef, eggplant, potato, tomato salsa and béchamel sauce	
Slow Cooked Veal (gf)	\$39.00
Veal shoulder slow cooked accompanied by flat beans, mash potato and tomato	
Slow Cooked Lamb (gf)	\$38.00
Lamb shoulder slow cooked accompanied by baked tomato, lemon potatoes and tzatziki	
Jimmy's Plate (gf)	\$40.00
Goat shoulder baked in baking paper marinated in graveria, thyme and gravy accompanied by baked lemon potatoes and tomato	

Chicken Horiatiko	\$29.00
Chicken breast marinated in white wine and béchamel sauce accompanied by feta, mushrooms, asparagus, baked tomato and lemon potatoes	
Pork Belly (gf)	\$35.00
Pork belly accompanied by asparagus and baked lemon potatoes	
Chicken Souvlaki	\$26.00
Diced chicken, capsicum and onion accompanied by patates, pita and tzatziki	
Pork Souvlaki	\$26.00
Diced pork, capsicum and onion accompanied by patates, pita and tzatziki	
Soutzoukakia	\$24.00
Greek meatballs made from minced beef with capsicum and onion accompanied by patates, pita and tzatziki	
Loukanika (lf)	\$29.00
Traditional Greek sausage filled with pork, spices and herbs accompanied by baked lemon potatoes, pita and mustard	
Mixed Grill	\$65.00
Chicken souvlaki, pork souvlaki, pork belly, soutzoukakia and loukanika accompanied by patates, pita, tzatziki and barbeque sauce	
Fried Psari (lf)	\$35.00
Deep fried battered cod accompanied by spinach, beetroot and garlic mash potato	
Grilled Psari (gf) (lf)	market price
Baked lemon potatoes and steamed vegetables with your choice of: – Fresh Saltwater Barramundi fillet – New Zealand Snapper fillet	

Paidiko Menou

Patates (v) (gf)	\$5.00
Deep fried	
Chicken Souvlaki	\$15.00
Diced chicken, capsicum and onion accompanied by patates and pita	
Spaghetti Carbonara	\$15.00
Spaghetti with cream, mushroom and bacon sauce	

Glyka

Baklava	\$14.00
Filo pastry layered with walnuts marinated in cinnamon and clove	
Galaktoboureko	\$14.00
Vanilla custard coated in filo pastry accompanied by a sugar and honey syrup	
Loukoumades	\$14.00
Greek style donuts with your choice of honey or nutella topping with crushed walnuts	
Portokalopita	\$14.00
Traditional orange filo cake accompanied by an orange syrup	
Santorini Lava Cake	\$14.00
Chocolate cake with a chocolate mellow centre	
Panna Cotta (gf)	\$14.00
Sweetened cream thickened with gelatine, vanilla and milk topped with strawberry syrup and berries	
Gelato (gf)	
One scoop of your choice of gelato	\$4.00
Two scoops of your choice of gelato	\$8.00

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