



Lunch & Dinner



AN EPICUREAN JOURNEY

Mezedes

Pita (v) (lf)	\$4.00	Gigantes Plaki (v) (vg) (gf) (lf)	\$18.00
Soft, slightly leavened, baked, flat bread		Giant Greek beans marinated in a tomato salsa with capsicum, onion and herbs	
Sourdough (v) (lf)	\$7.00	Soutzoukakia	\$19.00
Sourdough slightly toasted with oregano & olive oil		Beef and pork mince with cumin, mavrodaphne and feta accompanied by a fresh tomato salsa	
Tzatziki (v) (gf)	\$9.00	Kolokithi Croquettes (v)	\$22.00
Original Greek dip featuring Greek yogurt, cucumber, garlic, mint, dill and olive oil		Deep fried zucchini croquettes filled with feta and herbs	
Tirokafteri (v) (gf)	\$14.00	Halloumi Saganaki (v)	\$22.00
Traditional Greek dip featuring feta, chilli, capsicum and olive oil		Halloumi coated in filo pastry accompanied by berries, honey, fig balsamic and sesame seeds	
Taramosalata (gf) (lf)	\$10.00	Kalamarakia Tiganita	\$26.00
Authentic Greek dip featuring fish roe, lemon juice and olive oil		Deep fried calamari pieces accompanied by tzatziki	
Melitzanosalata (v) (gf) (lf)	\$12.00	Garides Saganaki (gf)	\$29.00
Classic Greek dip featuring grilled eggplant, capsicum, shallots, honey, garlic, herbs and olive oil		Fresh Queensland king prawns baked in ouzo, tomato salsa, feta, garlic, herbs and olive oil	
Trio of Dips	\$24.00	Grilled Oktapodi (gf) (lf)	\$29.00
Select three delicious dips of your choice		Fresh local octopus grilled and marinated in lemon, oregano and olive oil	
Olives (v) (vg) (gf) (lf)	\$8.00	Patatosalata (v) (gf)	\$18.50
A mixture of Greek olives		Boiled potatoes, tomato, egg, olives, shallots, parsley, mayonnaise and vinegar	
Patates (v) (gf)	\$12.00	Horiatiki Salata (v) (gf)	\$19.50
Freshly cut deep fried chips sprinkled with feta and oregano		Traditional Greek salad featuring tomatoes, cucumber, feta, capsicum, pickled peppers, parsley, onions, oregano, olives and olive oil	
Dakos (v)	\$14.00		
Cretan dakos topped with grated tomato, black olives, feta, oregano and olive oil			
Spanakopita (v)	\$16.00		
Puff pastry stuffed with spinach, leek, feta, dill, spring onion and parsley			

Set Meze Menou

Yiayia's Meze – \$50.00 per person Minimum 4 people, whole table only

Pita, tzatziki, tirokafteri, melitzanosalata, horiatiki salata, spanakopita, pastitsio, chicken souvlaki and oven baked lemon potatoes.

Pappou's Meze – \$75.00 per person Minimum 4 people, whole table only

Pita, tzatziki, tirokafteri, taramosalata, horiatiki salata, halloumi saganaki, garides saganaki, moussaka, chicken souvlaki, slow cooked lamb and oven baked lemon potatoes

Kipos Meze – \$50.00 per person Minimum 4 people, whole table only

Pita, tzatziki, tirokafteri, melitzanosalata, horiatiki salata, gigantes plaki, kolokithi croquettes, halloumi saganaki, yemista and oven baked lemon potatoes

*All reservations of 10 or more adults
must have a set menu in place*

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 \$20.00 | Medium \$26.00 | Large \$29.00

(vg) Vegan (v) Vegetarian (gf) Gluten Free (lf) Lactose Free. Cakeage fee \$1 per person. Halal Meat Available. Only extra virgin olive oil used
Sorry No Split Bills. All credit card payments incur a 1.5% surcharge. All products sourced from local suppliers and imported from Greece.





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Kyria Piata

Yemista (v) (vg) (gf) (lf) Tomato and capsicums stuffed with rice marinated in garlic and herbs accompanied by baked lemon potatoes	\$23.00	Pork Belly (gf) Pork belly accompanied by broccolini, baked tomato and oven baked lemon potatoes	\$38.00
Rigatoni Kipos (v) Rigatoni with mushrooms, spinach, capsicum, shallots in a tomato sauce	\$24.00	Chicken Souvlaki Chicken fillet, capsicum and onion accompanied by patates, pita and tzatziki	\$28.00
Pastitsio Baked pasta with mince accompanied by kefalograveria and béchamel sauce	\$26.00	Pork Souvlaki Pork fillet, capsicum and onion accompanied by patates, pita and tzatziki	\$29.00
Moussaka Baked layers of minced beef, eggplant, potato, tomato salsa and béchamel sauce	\$29.00	Loukaniko (lf) Traditional Greek sausage filled with pork, spices and herbs accompanied by patates, pita and mustard	\$29.00
Slow Cooked Veal (gf) Veal shoulder slow cooked accompanied by mash potato, briam and baked tomato	\$39.00	Mixed Grill Chicken souvlaki, pork souvlaki, pork belly and loukaniko accompanied by patates, pita, tzatziki and barbeque sauce	\$65.00
Slow Cooked Lamb (gf) Lamb shoulder slow cooked accompanied by baked tomato, lemon potatoes and tzatziki	\$39.00	Psari (gf) (lf) Market Price - Panfried John Dory fillet accompanied by briam - Grilled Fresh Saltwater Barramundi fillet accompanied by briam - Grilled Whole New Zealand Snapper for two, approximately 1kg, accompanied by briam	
Jimmy's Plate (gf) Goat shoulder baked in baking paper marinated in graveria, thyme and gravy accompanied by baked tomato and oven baked lemon potatoes	\$44.00		
Chicken Horiatiko Chicken breast marinated in white wine and béchamel sauce accompanied by feta, mushrooms, broccolini, baked tomato and lemon potatoes	\$32.00		

Paidiko Menou

Patates (v) (gf) Deep fried chips sprinkled with feta	\$5.00
Chicken Souvlaki Chicken fillet, capsicum and onion accompanied by patates and pita	\$15.00
Pork Souvlaki Pork fillet, capsicum and onion accompanied by patates and pita	\$15.00

Available for children 12 years of age and under

Glyka

Baklava Filo pastry layered with walnuts marinated in cinnamon and clove	\$14.00
Galaktoboureko Vanilla custard coated in filo pastry accompanied by a sugar and honey syrup	\$14.00
Loukoumades Greek style donuts with your choice of honey or nutella topping with crushed walnuts	\$14.00
Panna Cotta (gf) Sweetened cream thickened with gelatine, vanilla and milk topped with strawberries and strawberry syrup.	\$14.00
Gelato (gf) One scoop of your choice of gelato	\$4.00
Two scoops of your choice of gelato	\$8.00

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