



# Lunch & Dinner



AN EPICUREAN JOURNEY

## Mezedes

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

(vg) Vegan (v) Vegetarian (gf) Gluten Free (lf) Lactose Free. Cakeage fee \$2.50 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. Menu is subject to change without notice.

## Set Meze Menou

### Yiayia's Meze \$50 per person

#### Minimum 4 people, whole table only

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

### Kipos Meze \$50 per person (v)

#### Minimum 4 people, whole table only

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

### Pappou's Meze \$75 per person

#### Minimum 4 people, whole table only

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

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

## God's Table

### \$110 per person

#### Minimum 4 people, maximum 8 people, whole table only

Olives, pita, tzatziki, melitzanosalata, taramosalata, horiatiki salata, spanakopita, halloumi saganaki, grilled oktapodi, garides saganaki, slow cooked veal, slow cooked lamb, whole snapper

*This table will transport you to Greece by being outside under the trees.*

*Personal wait staff. Deposit required to secure reservation. Beverages not included in set menu price. Subject to weather. If weather not suitable, table will be moved under the pergola.*





# Lunch & Dinner



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## Kyria Piata

<b>Yemista</b> (v) (vg) (gf) (lf) Tomato and capsicums stuffed with rice marinated in garlic and herbs accompanied by baked lemon potatoes	<b>\$23.00</b>	<b>Chicken Souvlaki</b> Chicken fillet, capsicum and onion accompanied by patates, pita and tzatziki	<b>\$28.00</b>
<b>Pastitsio</b> Baked pasta with mince accompanied by kefalograviera and béchamel sauce	<b>\$26.00</b>	<b>Pork Souvlaki</b> Pork fillet, capsicum and onion accompanied by patates, pita and tzatziki	<b>\$29.00</b>
<b>Spaghetti Thalassa</b> (lf) Spaghetti with prawns, calamari and octopus in white wine, tomato and onion sauce	<b>\$29.00</b>	<b>Lamb Souvlaki</b> Lamb backstrap, capsicum and onion accompanied by patates, pita and tzatziki	<b>\$32.00</b>
<b>Moussaka</b> Baked layers of minced beef, eggplant, potato, tomato salsa and béchamel sauce	<b>\$29.00</b>	<b>Loukaniko</b> (lf) Traditional Greek sausage filled with pork, spices and herbs accompanied by patates, pita and mustard	<b>\$29.00</b>
<b>Slow Cooked Veal</b> (gf) Veal shoulder slow cooked accompanied by mash potato, briam and baked tomato	<b>\$39.00</b>	<b>Mixed Grill</b> Chicken souvlaki, pork souvlaki, pork belly and loukaniko accompanied by patates, pita, tzatziki and barbeque sauce	<b>\$65.00</b>
<b>Slow Cooked Lamb</b> (gf) Lamb shoulder slow cooked accompanied by baked tomato, lemon potatoes and tzatziki	<b>\$39.00</b>	<b>Psari</b> (lf) <b>Market Price</b> - 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	
<b>Jimmy's Plate</b> (gf) Goat shoulder baked in baking paper marinated in graveria, thyme and gravy accompanied by baked tomato and oven baked lemon potatoes	<b>\$44.00</b>		
<b>Chicken Horiatiko</b> Chicken breast marinated in white wine and béchamel sauce accompanied by feta, mushrooms, broccolini, baked tomato and lemon potatoes	<b>\$32.00</b>		
<b>Pork Belly</b> (gf) Pork belly accompanied by broccolini, baked tomato and oven baked lemon potatoes	<b>\$38.00</b>		

## Give It To Me Greek

*Don't know what to order?  
Too many options to choose from? Leave it up to us!*

The true and traditional manner of dining in a Greek Restaurant.

*For this service to be truly authentic, we are unable to accept any dietary requirements. Staff will advise of price and is subject to change.*

## Paidiko Menou

<b>Patates</b> (v) (gf) Freshly hand cut, deep fried chips sprinkled with feta and oregano	<b>\$5.00</b>
<b>Chicken Souvlaki</b> Chicken fillet, capsicum and onion accompanied by patates and pita	<b>\$15.00</b>
<b>Pork Souvlaki</b> Pork fillet, capsicum and onion accompanied by patates and pita	<b>\$15.00</b>
<b>Lamb Souvlaki</b> Lamb backstrap, capsicum and onion accompanied by patates and pita.	<b>\$15.00</b>

*Available for children 12 years of age and under*

## Glyka

<b>Baklava</b> Filo pastry layered with crushed walnuts and cinnamon then drizzled with a sugar honey syrup	<b>\$14.00</b>
<b>Galaktoboureko</b> Vanilla custard coated in filo pastry accompanied by a sugar and honey syrup	<b>\$14.00</b>
<b>Loukoumades</b> Greek style donuts with your choice of honey or nutella topping with crushed walnuts	<b>\$14.00</b>
<b>Karidopita</b> Chocolate infused cake made from ground walnuts, cinnamon, bread crumbs and sugar	<b>\$14.00</b>
<b>Panna Cotta</b> (gf) Sweetened cream thickened with gelatine, vanilla and milk topped with strawberries and strawberry syrup.	<b>\$14.00</b>
<b>Gelato</b> (gf) One scoop of your choice of gelato	<b>\$4.00</b>
Two scoops of your choice of gelato	<b>\$8.00</b>

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