



Lunch & Dinner



AN EPICUREAN JOURNEY

Mezedes

Pita (v) (lf) \$4.00 Soft, slightly leavened, baked, flat bread	Gigantes Plaki (v) (vg) (gf) (lf) \$18.00 Giant Greek beans marinated in a tomato salsa with capsicum, onion and herbs
Sourdough (v) (lf) \$7.00 Sourdough slightly toasted with oregano & olive oil	Chicken Boureki \$18.00 Chicken fillet, graviera, capsicums, onion and parsley wrapped in traditional Greek filo pastry then deep fried
Olives (v) (vg) (gf) (lf) \$8.00 A mixture of Greek olives	Soutzoukakia (lf) \$19.00 Grilled beef meatballs accompanied by pita and mustard
Feta (v) (gf) \$9.00 Brined curd white cheese made in Greece from a mixture of sheep and goat milk	Lamb Pie \$22.00 Puff pastry filled with lamb, carrot, graviera and lamb gravy topped with kataifi
Olive Tapenade (v) (vg) (gf) (lf) \$9.00 Black Greek olives with olive oil	Kolokithi Croquettes (v) \$22.00 Zucchini balls filled with feta and herbs deep fried and accompanied by tzatziki
Tzatziki (v) (gf) \$9.00 Original Greek dip featuring Greek yogurt, cucumber, garlic, mint, dill and olive oil	Halloumi Saganaki (v) \$22.00 Halloumi coated in filo pastry accompanied by berries, honey, fig balsamic and sesame seeds
Taramosalata (lf) \$10.00 Authentic Greek dip featuring fish roe, lemon juice and olive oil	Kalamarakia Tiganita \$26.00 Deep fried calamari pieces accompanied by tzatziki
Melitzanosalata (v) (gf) (lf) \$12.00 Classic Greek dip featuring grilled eggplant, capsicum, shallots, honey, garlic, herbs and olive oil	Garides Saganaki \$29.00 Fresh Queensland king prawns baked in ouzo, tomato salsa, feta, garlic, herbs and olive oil, accompanied by sourdough
Tirokafteri (v) (gf) \$14.00 Traditional Greek dip featuring feta, chilli, capsicum and olive oil	Grilled Oktapodi (gf) (lf) \$29.00 Fresh local octopus grilled and marinated in lemon, oregano and olive oil
Trio of Dips \$24.00 Select three delicious dips of your choice with pita	Horiatiki Salata (v) (gf) \$19.50 Traditional Greek salad featuring tomato, cucumber, feta, capsicum, pickled peppers, parsley, onion, oregano, olives and olive oil
Patates (v) (gf) \$12.00 Deep fried chips sprinkled with feta and oregano	
Spanakopita (v) \$18.00 Traditional Greek filo pastry stuffed with spinach, leek, feta, dill, spring onion and parsley	

(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

(Add ouzo \$5.00 per person)

Minimum 4 people, whole table only

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

Kipos Meze \$50 per person (v)

(Add ouzo \$5.00 per person)

Minimum 4 people, whole table only

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

Pappou's Meze \$75 per person

(Add ouzo \$5.00 per person)

Minimum 4 people, whole table only

Pita, tzatziki, olive tapenade, melitzanosalata, horiatiki salata, gigantes plaki, halloumi saganaki, 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, jimmy's plate, slow cooked lamb and psari plaki

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.



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Kyria Piata

Arakas Me Aginares (v) (vg) (gf) (lf)	\$23.00
Peas with artichoke, carrot and potato in a tomato sauce flavoured with dill, accompanied by mash potato	
Yemista (v) (vg) (gf) (lf)	\$26.00
Tomato and capsicum stuffed with rice marinated in garlic and herbs accompanied by oven baked lemon potatoes	
Pastitsio	\$28.00
Baked pasta with minced beef accompanied by kefalograviera and béchamel sauce	
Spaghetti Thalassa (lf)	\$29.00
Spaghetti with prawns, calamari and octopus in white wine, tomato and onion sauce	
Vegetarian Moussaka (v)	\$28.00
Baked layers of eggplant, zucchini, carrot, capsicum, potato, tomato salsa and bechamel sauce	
Moussaka	\$32.00
Baked layers of minced beef, eggplant, potato, tomato salsa and béchamel sauce	
Slow Cooked Lamb (gf)	\$39.00
Lamb shoulder slow cooked accompanied by oven baked tomato, lemon potatoes and tzatziki	
Jimmy's Plate (gf)	\$44.00
Goat shoulder baked in baking paper marinated in graviera, thyme and gravy accompanied by baked tomato and oven baked lemon potatoes	
Chicken Horiatiko	\$34.00
Chicken breast marinated in white wine and béchamel sauce accompanied by feta, mushrooms, broccolini, baked tomato and lemon potatoes	

Pork Belly (gf)	\$38.00
Pork belly accompanied by broccolini, baked tomato and oven baked lemon potatoes	
Chicken Souvlaki	\$29.00
Chicken fillet, capsicum and onion skewer accompanied by patates, pita and tzatziki	
Pork Souvlaki	\$32.00
Pork fillet, capsicum and onion skewer accompanied by patates, pita and tzatziki	
Lamb Souvlaki	\$34.00
Lamb backstrap, capsicum and onion skewer accompanied by patates, pita and tzatziki	
Loukaniko (lf)	\$29.00
Traditional Greek sausage filled with pork, spices and herbs accompanied by patates, pita and mustard	
Mixed Grill	\$79.00
Chicken souvlaki, lamb souvlaki, pork belly, loukaniko, soutzoukakia accompanied by patates, pita, tzatziki and barbeque sauce	
Psari Plaki (gf)	\$45.00
Barramundi baked in tomato, capsicum and onion accompanied with mash potato	

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

Chicken Souvlaki	\$15.00
Chicken fillet, capsicum and onion skewer accompanied by patates and pita	
Pork Souvlaki	\$15.00
Pork fillet, capsicum and onion skewer accompanied by patates and pita	
Lamb Souvlaki	\$16.00
Lamb backstrap, capsicum and onion skewer accompanied by patates and pita.	

Available for children 12 years of age and under

Glyka

Baklava (lf)	\$14.00
Filo pastry layered with crushed walnuts and cinnamon then drizzled with a sugar honey syrup	
Galaktoboureko	\$14.00
Vanilla custard coated in filo pastry accompanied by a sugar and honey syrup	
Loukoumades (lf)	\$14.00
Greek style donuts with your choice of honey or nutella topping with crushed walnuts	
Halvas Politikos (v) (vg) (lf)	\$14.00
Greek dessert with semolina, syrup and olive oil flavoured with strawberries and cinnamon	
Panna Cotta (gf)	\$14.00
Sweetened cream thickened with gelatine, vanilla and milk topped with strawberries and strawberry syrup	
Gelato (gf)	
One scoop of your choice of gelato	\$4.00
Two scoops of your choice of gelato	\$8.00

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