



# Lunch & Dinner



AN EPICUREAN JOURNEY

## Mezedes

<b>Pita</b> (v) (lf) Soft, slightly leavened, baked, flat bread	<b>\$4.00</b>	<b>Spanakopita</b> (v) Traditional Greek filo pastry stuffed with spinach, leek, feta, dill, spring onion and parsley	<b>\$18.00</b>
<b>Sourdough</b> (v) (lf) Sourdough slightly toasted with oregano & olive oil	<b>\$7.00</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>Olives</b> (v) (vg) (gf) (lf) A mixture of Greek olives	<b>\$8.00</b>	<b>Soutzoukakia</b> (lf) Grilled beef meatballs accompanied by pita and mustard	<b>\$19.00</b>
<b>Feta</b> (v) (gf) Brined curd white cheese made in Greece from a mixture of sheep and goat milk	<b>\$9.00</b>	<b>Lamb Pie</b> Puff pastry filled with lamb, carrot, graviera and lamb gravy topped with kataifi	<b>\$24.00</b>
<b>Olive Tapenade</b> (v) (vg) (gf) (lf) Black Greek olives with olive oil	<b>\$9.00</b>	<b>Kolokithi Croquettes</b> (v) Zucchini balls filled with feta and herbs deep fried and accompanied by tzatziki	<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>Taramosalata</b> (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> Fresh Queensland king prawns baked in ouzo, tomato salsa, feta, garlic, herbs and olive oil, accompanied by sourdough	<b>\$32.00</b>
<b>Tirokafteri</b> (v) (gf) Traditional Greek dip featuring feta, chilli, capsicum and olive oil	<b>\$14.00</b>	<b>Grilled Oktapodi</b> (gf) (lf) Fresh local octopus grilled and marinated in lemon, oregano and olive oil	<b>\$34.00</b>
<b>Trio of Dips</b> Select three delicious dips of your choice with pita	<b>\$24.00</b>	<b>Horiatiki Salata</b> (v) (gf) Traditional Greek salad featuring tomato, cucumber, feta, capsicum, pickled peppers, parsley, onion, oregano, olives and olive oil	<b>\$22.00</b>
<b>Patates</b> (v) (gf) Choose between deep fried chips sprinkled with feta and oregano or oven baked lemon potatoes	<b>\$12.00</b>		
<b>Horta</b> (gf) (v) Boiled leafy green dressed with olive oil and lemon accompanied by feta	<b>\$16.00</b>		

(vg) Vegan (v) Vegetarian (gf) Gluten Free (lf) Lactose Free. Cakeage fee \$5 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, taramosalata, horiatiki salata, spanakopita, pastitsio, chicken souvlaki, soutzoukakia 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, taramosalata, 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, taramosalata, 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 loukoumades with your choice of honey or nutella

*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)	<b>\$26.00</b>	<b>Pork Belly</b> (gf)	<b>\$39.00</b>
Tomato and capsicum stuffed with rice marinated in garlic and herbs accompanied by oven baked lemon potatoes		9 hour roasted pork belly accompanied by broccolini, baked tomato and oven baked lemon potatoes	
<b>Pastitsio</b>	<b>\$29.00</b>	<b>Chicken Souvlaki</b>	<b>\$29.00</b>
Baked pasta with minced beef accompanied by kefalograviera and béchamel sauce		Chicken fillet, capsicum and onion skewer accompanied by patates, pita and tzatziki	
<b>Spaghetti Thalassa</b> (lf)	<b>\$32.00</b>	<b>Pork Souvlaki</b>	<b>\$32.00</b>
Spaghetti with prawns, calamari and octopus in white wine, tomato and onion sauce		Pork fillet, capsicum and onion skewer accompanied by patates, pita and tzatziki	
<b>Vegetarian Moussaka</b> (v)	<b>\$29.00</b>	<b>Lamb Souvlaki</b>	<b>\$34.00</b>
Baked layers of eggplant, zucchini, carrot, capsicum, potato, tomato salsa and bechamel sauce		Lamb backstrap, capsicum and onion skewer accompanied by patates, pita and tzatziki	
<b>Moussaka</b>	<b>\$32.00</b>	<b>Loukaniko</b> (lf)	<b>\$29.00</b>
Baked layers of minced beef, eggplant, potato, tomato salsa and béchamel sauce		Traditional Greek sausage filled with pork, spices and herbs accompanied by patates, pita and mustard	
<b>Slow Cooked Lamb</b> (gf)	<b>\$41.00</b>	<b>Mixed Grill</b>	<b>\$79.00</b>
8 hour slow cooked lamb shoulder accompanied by baked tomato, oven baked lemon potatoes and tzatziki		Chicken souvlaki, lamb souvlaki, pork belly, loukaniko, soutzoukakia accompanied by patates, pita, tzatziki and barbeque sauce	
<b>Jimmy's Plate</b> (gf)	<b>\$44.00</b>	<b>Psari Plaki</b> (gf)	<b>\$45.00</b>
Goat shoulder baked in baking paper marinated in graviera, thyme and gravy accompanied by baked tomato and oven baked lemon potatoes		Barramundi baked in tomato, capsicum and onion accompanied with mash potato	
<b>Chicken Horiatiko</b>	<b>\$34.00</b>		
Chicken breast marinated in white wine and béchamel sauce accompanied by feta, mushrooms, broccolini, baked tomato and lemon potatoes			
<b>Moshari Giouvesti</b>	<b>\$39.00</b>		
Veal shoulder casserole in a tomato sauce with Greek herbs accompanied with risoni pasta			

## 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>Chicken Souvlaki</b>	<b>\$15.00</b>
Chicken fillet, capsicum and onion skewer accompanied by patates and pita	
<b>Lamb Souvlaki</b>	<b>\$16.00</b>
Lamb backstrap, capsicum and onion skewer accompanied by patates and pita.	
<b>Spaghetti Bolognese</b>	<b>\$15.00</b>
Spaghetti accompanied by minced beef in a tomato salsa	
<b>Soutzoukakia</b>	<b>\$15.00</b>
Grilled beef meatballs accompanied by patates and pita	

*Available for children 12 years of age and under*

## Glyka

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