



Lunch & Dinner



AN EPICUREAN JOURNEY

Mezedes

Pita (v) (lf) Soft, slightly leavened, baked, flat bread	\$4	Spanakopita (v) Traditional Greek filo pastry stuffed with spinach, leek, feta, dill, spring onion and parsley	\$18
Sourdough (v) (lf) Sourdough slightly toasted with oregano & olive oil	\$7	Gigantes Plaki (v) (vg) (gf) (lf) Giant Greek beans marinated in a tomato salsa with capsicum, onion and herbs	\$19
Olives (v) (vg) (gf) (lf) A mixture of marinated Greek olives	\$10	Soutzoukakia (lf) Grilled beef meatballs accompanied by pita and mustard	\$20
Feta (v) (gf) Brined curd white cheese made in Greece from a mixture of sheep and goat milk drizzled with olive oil and oregano	\$10	Lamb Pie Puff pastry filled with lamb, carrot, graviera and lamb gravy topped with kataifi	\$24
Olive Tapenade (v) (vg) (gf) (lf) Black Greek olive spread with olive oil	\$10	Kolokithi Croquettes (v) Zucchini balls filled with feta and herbs deep fried and accompanied by tzatziki	\$22
Tzatziki (v) (gf) Original Greek dip featuring Greek yogurt, cucumber, garlic, mint, dill and olive oil	\$10	Halloumi Saganaki (v) Halloumi coated in filo pastry accompanied by strawberries, berries, mint, honey, fig balsamic and sesame seeds	\$22
Taramosalata (lf) Authentic Greek dip featuring fish roe, lemon juice and olive oil	\$11	Kalamarakia Tiganita Battered and deep fried calamari pieces accompanied by tzatziki	\$26
Melitzanosalata (v) (gf) (lf) Classic Greek dip featuring grilled eggplant, capsicum, shallots, honey, garlic, herbs and olive oil	\$12	Garides Saganaki Fresh Queensland king prawns baked in ouzo, tomato salsa, capsicum, feta, garlic, herbs and olive oil accompanied by sourdough	\$32
Tirokafteri (v) (gf) Traditional Greek dip featuring feta, chilli, capsicum and olive oil	\$14	Grilled Oktapodi (gf) (lf) Fresh local octopus grilled and marinated in lemon, oregano and olive oil	\$34
Trio of Dips Select three delicious dips of your choice with pita	\$26	Horiatiki Salata (v) (gf) Traditional Greek salad featuring tomato, cucumber, feta, capsicum, pickled peppers, parsley, onion, oregano, olives and olive oil	\$22
Patates (v) (gf) Choose between deep fried chips sprinkled with feta and oregano or oven baked lemon potatoes	\$12		
Horta (gf) (v) Boiled leafy green dressed with olive oil and lemon accompanied by feta	\$16		

Set Meze Menou

Yiayia's Meze \$55 per person

(Add ouzo \$5 per person)

Minimum 4 people, whole table only

Pita, tzatziki, olive tapenade, taramosalata, horiatiki salata, spanakopita, pastitsio, chicken souvlaki, soutzoukakia, oven baked lemon potatoes and loukoumades with your choice of honey or nutella

Kipos Meze \$55 per person (v)

(Add ouzo \$5 per person)

Minimum 4 people, whole table only

Pita, tzatziki, olive tapenade, taramosalata, horiatiki salata, gigantes plaki, kolokithi croquettes, halloumi saganaki, yemista, oven baked lemon potatoes and loukoumades with your choice of honey or nutella

Pappou's Meze \$80 per person

(Add ouzo \$5 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, oven baked lemon potatoes and loukoumades with your choice of honey or nutella

*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.*

(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.



Lunch & Dinner



AN EPICUREAN JOURNEY

Kyria Piata

Yemista (v) (vg) (gf) (lf)	\$29
Tomato and capsicum stuffed with rice marinated in garlic and herbs accompanied by oven baked lemon potatoes	
Pastitsio	\$31
Baked pasta with minced beef accompanied by kefalograviera and béchamel sauce topped with kefalograviera	
Spaghetti Thalassa (lf)	\$34
Spaghetti with prawns, calamari and octopus in white wine, tomato and garlic sauce	
Vegetarian Moussaka (v)	\$32
Baked layers of eggplant, zucchini, carrot, capsicum, potato, tomato salsa and bechamel sauce topped with kefalograviera	
Moussaka	\$34
Baked layers of minced beef, eggplant, potato, tomato salsa and béchamel sauce topped with kefalograviera	
Slow Cooked Lamb (gf)	\$43
8 hour slow cooked lamb shoulder accompanied by baked tomato, oven baked lemon potatoes and tzatziki	
Jimmy's Plate (gf)	\$46
Goat shoulder baked in baking paper marinated in graviera, thyme and gravy accompanied by baked tomato and oven baked lemon potatoes	
Chicken Horiatiko	\$36
Marinated chicken breast topped with bechamel sauce, mushrooms and feta accompanied by broccolini, baked tomato and oven baked lemon potatoes	

Pork Belly (gf)	\$41
9 hour roasted pork belly accompanied by broccolini, baked tomato and oven baked lemon potatoes	
Chicken Souvlaki	\$29
Chicken fillet, capsicum and onion skewer accompanied by patates, pita and tzatziki	
Pork Souvlaki	\$32
Pork fillet, capsicum and onion skewer accompanied by patates, pita and tzatziki	
Lamb Souvlaki	\$34
Lamb backstrap, capsicum and onion skewer accompanied by patates, pita and tzatziki	
Loukaniko (lf)	\$29
Traditional Greek sausage filled with pork, spices and herbs accompanied by patates, pita and mustard	
Mixed Grill for two	\$79
Chicken souvlaki, lamb souvlaki, pork belly, loukaniko, soutzoukakia accompanied by patates, pita, tzatziki and barbeque sauce	
Psari Plaki (gf)	\$45
Barramundi baked in tomato, capsicum and onion accompanied with mash potato. Please allow 45 minutes.	

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	\$18
Chicken fillet, capsicum and onion skewer accompanied by patates and pita	
Lamb Souvlaki	\$20
Lamb backstrap, capsicum and onion skewer accompanied by patates and pita.	
Soutzoukakia	\$18
Grilled beef meatballs accompanied by patates and pita	
Spaghetti Bolognese	\$18
Spaghetti accompanied by minced beef in a tomato salsa topped with kefalograviera	

Available for children 12 years of age and under

Glyka

Baklava (lf)	\$14
Filo pastry layered with crushed walnuts and cinnamon then drizzled with a sugar, cinnamon and orange syrup	
Galaktoboureko	\$14
Vanilla custard coated in filo pastry accompanied by a sugar and honey syrup	
Loukoumades (lf)	\$14
Greek style donuts with your choice of honey or nutella topping with crushed walnuts	
Panna Cotta (gf)	\$14
Sweetened cream thickened with gelatine, vanilla and milk topped with strawberries and strawberry syrup	
Chocolate Panna Cotta (vg)	\$14
Coconut milk sweetened with cocoa topped with strawberries and strawberry syrup	
Gelato (gf)	
One scoop of your choice of gelato	\$5
Two scoops of your choice of gelato	\$9

(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.