



Lunch & Dinner



AN EPICUREAN JOURNEY

Mezedes

Pita (v) (lf) (vg) Soft, slightly leavened, baked, flat bread	\$5	Tiropita (v) Puffed pastry stuffed with feta cheese	\$16
Sourdough (v) (vg) (lf) Sourdough slightly toasted with oregano & olive oil	\$7	Spanakopita (v) Puff pastry filled with spinach, feta and herbs	\$18
Olives (v) (vg) (gf) (lf) A mixture of marinated Greek olives	\$10	Gigantes Plaki (v) (vg) (gf) (lf) Giant Greek lima beans marinated in tomato, capsicum, onion and oregano	\$19
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	Soutzoukakia (lf) Grilled beef meatballs accompanied by mustard	\$20
Olive Tapenade (v) (vg) (gf) (lf) Black Greek olive spread with herbs and 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 yoghurt, cucumber, herbs and olive oil	\$10	Halloumi Saganaki (v) Halloumi coated in filo pastry accompanied by berries, honey, fig balsamic and sesame seeds	\$22
Taramosalata (lf) Authentic Greek dip featuring fish roe and olive oil	\$11	Kalamarakia Tiganita Battered and deep fried baby calamari pieces	\$26
Melitzanosalata (v) (gf) (lf) Classic Greek dip featuring smoked eggplant, capsicum, honey, garlic, herbs and olive oil	\$12	Garides Saganaki Prawns in ouzo, tomato, 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 dressed 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 Tiganita (v) Deep fried chips sprinkled with feta	\$12		
Patates Sto Forno (v) Oven baked lemon potatoes	\$12		

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, tiropita, pastitsio, chicken souvlaki, loukaniko, 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, 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, arni sto forno 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.



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Kyria Piata

Yemista (v) (vg) (gf) (lf) Tomato and capsicum stuffed with herb infused rice accompanied by oven baked lemon potatoes	\$29	Chicken Horiatiko Marinated chicken breast topped with bechamel sauce, mushrooms and feta accompanied by oven baked lemon potatoes and glazed baby carrots	\$36
Pastitsio Baked pasta with minced beef and bechamel sauce topped with kefalograviera	\$31	Pork Belly (gf) 9 hour roasted pork belly accompanied by oven baked lemon potatoes and glazed baby carrots	\$43
Spaghetti Thalassa (lf) Prawns, calamari and octopus in a cream and metaxa sauce	\$34	Chicken Souvlaki Chicken fillet skewer accompanied by patates tiganita, pita and tzatziki	\$29
Vegetarian Moussaka (v) Baked layers of eggplant, zucchini, carrot, capsicum, potato, tomato salsa and bechamel sauce topped with kefalograviera	\$32	Lamb Souvlaki Lamb backstrap skewer accompanied by patates tiganita, pita and tzatziki	\$34
Moussaka Baked layers of minced beef, eggplant, potato, tomato salsa and béchamel sauce topped with kefalograviera	\$34	Loukaniko (lf) Traditional Greek sausage filled with pork, spices and herbs accompanied by patates tiganita, pita and mustard	\$29
Arni Sto Fourno (gf) 9 hour roasted lamb shoulder accompanied by oven baked lemon potatoes and glazed baby carrots	\$43	Mixed Grill for two Chicken souvlaki, lamb souvlaki, pork belly, loukaniko, soutzoukakia accompanied by patates tiganita, pita, tzatziki and barbeque sauce	\$89



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.

Minimum 2 people

Paidiko Menou

Chicken Souvlaki Chicken fillet skewer accompanied by patates tiganita and pita	\$18
Lamb Souvlaki Lamb backstrap skewer accompanied by patates tiganita and pita	\$20
Spaghetti Bolognese Spaghetti accompanied by minced beef in a tomato salsa topped with kefalograviera	\$18

Available for children 12 years of age and under

Glyka

Baklava (v) Filo pastry layered with crushed walnuts and cinnamon glazed in syrup	\$14
Galaktoboureko (v) Vanilla custard coated in filo pastry glazed in syrup	\$14
Loukoumades (v) Greek style donuts with your choice of honey (lf) or nutella topping with crushed walnuts	\$14
Gelato (gf) (v) One scoop of your choice of gelato	\$5
Two scoops of your choice of gelato	\$9