



DINNER MENU

SMALLER

Mixed Olives – Marinated Greek & local olives	\$9 (v) (gf)
Grilled Saganaki – Spiced figs, lemon	\$18 (v) (gf)
Chargrilled Octopus – Kipfler potatoes, chorizo, saffron, aioli	\$26 (gf)
Greek Loukaniko sausage – Date puree	\$11 each (gf)
Baked Mussels – Chilli, garlic, parsley	\$22
Mezze Board – A selection of house made dips, grilled pita bread	\$25
Why not add:	
Olives	\$7 (v) (gf)
Halloumi	\$11 (v) (gf)
Dolmades	\$10 (v) (gf)
Chorizo	\$7
Pickled Octopus	\$12 (gf)
Greek meatballs	\$12 (gf)
Extra bread	\$5.5

(v) Vegetarian (gf) Gluten Friendly (vg) Vegan (gfo) gluten friendly option (vgo) vegan option

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, We cannot guarantee that our food will be 100% allergen free. Please inform staff if you have any food allergies or dietary requirements. | Public Holiday Surcharge 15%

MAINS

Marinated Calamari – Squid ink, heirloom tomatoes, herb sauce, lemon	e \$26 m \$38.5 (gf)
Kingfish Fillet – Garlic, smoked eggplant puree, chickpeas, fried okra	\$48 (gf)
Scotch Fillet - Garlic, skordalia, charred leek, romesco, jus	\$52 (gf)
Slow Cooked Marinated Lamb Shoulder – Suitable for 2, labneh, Cypriot grain salad, pomegranate, herbs	\$72 (gf)
Duck – Confit duck, radicchio, pear, candied walnuts, watercress, pickled red onion	\$48

SIDES - \$16

Greek Salad – Tomatoes, olives, cucumber, fetta, oregano, dressing	(v) (gf)
Crispy Potatoes – Oregano, salt	(v) (gfo)
Broccolini – Skordalia, almonds, chilli	(gf)
Chips – Garlic oil, crumbed goat's feta	(v) (gf)

DESSERTS - \$16.5

Myzithropita – Greek cheesecake, honey syrup	(gf)
Passionfruit Curd Ice-Cream - Crispy filo roll	
Baklava – Filo pastry, roasted nuts, honey syrup	
Poached Pear – Pecan crumble, rhubarb jam, orange custard, lemon balm	(gfo)

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