

SALADS & DIPS



GREEK SALAD (HORIATIKI) 300.-

Traditional Greek salad out of tomato, cucumber, bell pepper, olives, onions, feta cheese, croutons, oregano & olive oil

RUSSIAN SALAD (OLIVIER) 180/200.-

Classical Russian melange of vegetables (potato, carrots, eggs, homemade pickles, green peas, fresh cucumber, dill) with a choice of **VEGGIE** or **CHICKEN**, dressed with mayo

GEORGIAN SALAD 195.-

Fresh cucumbers, tomatoes, dill, coriander with Georgian walnut sauce

OCTOPUS SALAD (XTAPODI) 410.-

Warm salad out of octopus, potato, cherry tomato, carrot & lemon dressing



GREEK SALAD



RUSSIAN SALAD



GEORGIAN SALAD



OCTOPUS SALAD



VARIETY OF DIPS

DIPS

HUMMUS 220.-

Chickpea & tahini dip

TZATZIKI 180.-

Yoghurt spread with cucumber, garlic & olive oil

MELITZANOSALATA 190.-

Eggplant spread with roasted red pepper, feta, garlic olive oil & herbs

TYROSALATA 230.-

Spiced feta cheese spread with roasted red pepper

VARIETY OF DIPS 350.-


Choose any 3 dips as a combination

APPETIZERS

GEORGIAN CUISINE

 **BADRIJANI NIGVZIT** 160.-

Rolled roasted eggplant, topped with walnuts & Georgian spices sprinkled with pomegranate

 **PHALI** 160.-

Spinach or beetroot balls made with walnuts & Georgian spice blends like khmeli-suneli, garnished with pomegranate

 **SATSIVI** 220.-

Organic fillet of chicken slow cooked with walnut sauce & Georgian spices

 **AJAPSANDALI** 160.-

Traditional Georgian vegetable ragout, eggplant, onions, green peppers, tomato, a bunch of herbs and khmeli-suneli seasoning

 **DOLMADAKIA WITH LAMB** 320.-

A mixture of imported ground lamb, herbs & rice wrapped in wine leaves, served with tzatziki spread



AJAPSANDALI



PHALI



SATSIVI



BADRIJANI

GREEK CUISINE

-  **FALAFEL** 190.-

Four deep-fried chickpeas balls
-  **SPANAKOPITAKI** 230.-

Crispy pie stuffed with spinach, leek, dill & feta cheese
-  **KOLOKYTHAKIA TIGANITA** 160.-

Fried zucchini with tzatziki spread
-  **DOLMADAKIA** 250.-

Grape leaves stuffed with Greek rice & herbs combined with tzatziki spread
-  **BOUIOURDI** 310.-

Feta cheese baked with tomato, green pepper, homemade cheese, oregano & olive oil
-  **KALAMARAKIA** 220.-

Crispy deep-fried calamari rings Greek style



MAIN COURSE



KARTOPULI

190.-

Sauteed oysters mushrooms with our home style potato



KARTOPULI



SOKO MOSHUSHULI

180.-

Baked champignon with onion, butter, mint, coriander, tarragon & Georgian spices



SOKO MOSHUSHULI



SOKO KETZE

260.-

Button mushrooms baked with suluguni cheese & butter in ketze (clay pot)



SOKO KETZE



TSKHELI KUCHMACHI

230.-

Chicken liver sauteed with ajika, tarragon, Georgian spices & onion, garnished with freshly chopped coriander, ajika & pomegranate



TSKHELI KUCHMACHI



TSITSILA (800G)

620.-

Tabaka Chicken - whole organic farmed Cornish hen served with Ajica sauce & freshly chopped cilantro



TSITSILA



CHASHUSHULI

450.-

Slow cooked Australian beef in homemade stewed tomatoes, onion, fresh herbs & Georgian spices



CHASHUCHULI





HOW TO EAT: hold the dumpling by handle & gently flip it upside-down & take a small bite - large enough to slurp the soup before devouring the rest of the dumpling



KHINKALI

Oversized hand-rolled juicy dumpling filled with seasoned ground meat & Georgian spices

BEEF	85.-
LAMB	95.-
CHEESE	99.-
POTATO/HERBS	80.-
TASTY TRIO	240.-

MOUSAKAS 350.-

Traditional baked casserole of spiced beef minced meat, potato, eggplant covered with béchamel sauce

MOUSAKAS VEGGIE 350.-

Greek traditional baked casserole of potato, eggplant, zucchini, minced mushrooms & tomato sauce

CHAKAPULI 550.-

Organic grass-fed lamb, slow cooked with green plums, tarragon, mint, green onion, parsley, cilantro & white wine

KHARCHO (SOUP) 250.-

Organic grass-fed beef soup with rice, tomato & spice, amber in color & redolent of garlic, khmeli-suneli & cilantro

OJAHURI 330.-

Marinated pork baked with potato, unique spices, onion, tomato & garnished with freshly chopped dill & parsley

ABHAZURA 350.-

Spicy pork meatballs in tomato sauce, served on pita bread topped with Greek yoghurt & freshly chopped greens



KHARCHO



OJAHURI



MOUSAKAS



CHAKAPULI



ABHAZURA

FROM THE FIRE

SOUVLAKI / KEBABS

Grilled on skewers & rolled into lavash bread, marinated by a unique Georgian recipe




-  FARM CHICKEN 250.-
-  ORGANIC PORK 270.-

Served with Georgian salsa or Greek rice



SOUDZOUKAKIA / LULA KEBABS

Grilled minced meat (like meatballs) with Georgian spices & herbs

-  AUSTRALIAN BEEF 300.-
-  AUSTRALIAN LAMB 350.-
-  FARM CHICKEN 280.-

Served with Georgian salsa or Greek rice

SAUCE

Satsebeli OR Tzatziki



MIX GRILL PLATE 760.-

Spicy Greek sausage, chicken & pork souvlaki, beef & lamb soudzoukakia served with homemade pickles





PAIDAKIA (LAMB CHOPS) 810.-

Australian lamb served with baked rosemary potato

AVRA GOURMET BURGER

Marbled meat patty with Georgian spices, homemade cheese, tomatoes, onions, homemade pickles, lettuce, creamy cheese & AVRA BBQ sauce in homemade buns - served with french fries



AUSTRALIAN BEEF

430.-



AUSTRALIAN LAMB
(WITH STRACCIATELLA CHEESE)

730.-



HALLOUMI GRILLED 410.-

Most renowned Greek cheese, traditionally served with watermelon



XTAPODI 530.-

Traditional Greek style grilled octopus, zucchini mousse



SALMON SOUVLAKI 320.-

Tasmanian salmon skewered with tzatziki & fried potato



TUNA SOUVLAKI 460.-

Imported tuna skewered with tzatziki, sauteed spinach



PAIDAKIA



BURGER



HALLOUMI



XTAPODI




SALMON SOUVLAKI



TUNA SOUVLAKI

FROM THE OVEN

KHACHAPURI GEORGIAN PIZZA

 **ACHARULI** 360.-

Dough formed into an open boat shape with lots of homemade cheese & topped with an egg yolk

 **MEGRULI** 370.-

Oven baked dough filled & topped with two kinds of Georgian homemade cheese


 **KUBDARI** 390.-

Oven baked dough filled with imported lamb & Georgian spices

 **KADA** 395.-

A ring of melting puff pastry with hidden filling of fragrant beef, herbs & spinach


MEDITERRANEAN PIZZA

 **CORFU** 340.-

Mozzarella, cherry tomato, cured ham, parmesan

 **SPARTA** 340.-

Tomato, mozzarella, Greek sausages, thyme, chilli oil

 **GREEK MARGARITA** 290.-

Tomato, pesto & mozzarella

HOME BAKED

BREAD BASKET 90.-

PITA BREAD 70.-

Greek style homemade flat bread



ACHARULI



MEGRULI



KUBDARI



KADA



SPARTA





CHEBUREK

130.-

Oversized deep fried turnover with a filling of minced grass-fed beef & onions



QUTAB

Thinly rolled dough cooked briefly on saj (frying pan)

CHEESE/SPINACH
POTATO/HERBS

150.-
120.-



SAJ



CHEBUREK



QUTAB

GREEK GYROS



GYROS CHICKEN

220.-

Shavings of organic chicken meat wrapped in pita bread with tzatziki, tomato, onion & french fries



GYROS LAMB

260.-

Shavings of organic lamb meat wrapped in pita bread with tzatziki, tomato, onion & french fries

GYROS ON THE PLATE

Organic shredded meat served with fried potato, pita bread & tzatziki



GYROS CHICKEN



GYROS ON THE PLATE



CHICKEN

240.-



LAMB

300.-

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & APPLICABLE GOVERNMENT TAX