



APPETIZERS

1. TZATZIKI SALAD V
salted strained yogurt mixed with cucumbers, garlic, dill, salt, virgin olive oil and lemon juice served with pita bread
\$12

2. TAROMASALATA
salted and cured roe of the cod mixed with olive oil, lemon juice, and a starchy base of bread and almonds served with pita bread
\$14

3. HUMMUS V
hummus is spread made from cooked, mashed chickpeas or other beans, blended with tahini, olive oil, lemon juice, salt, and garlic served with pita bread
\$12

4. TIROKAFTERI V S
spicy cheese spread with feta cheese, hot peppers, extra virgin olive oil with a dash of garlic served with pita bread
\$12

5. MELITZANOSALATA V
creamy eggplant dip of roasted eggplant, garlic, oil, and lemon juice, served with pita bread
\$12

6. KALAMARI
fried marinated tender calamari
\$18

7. SPANAKOPITA V
spinach and cheese filled pastry triangles
\$16

8. GREEK MOUSSAKA
layers of zucchini, potato, eggplant, beef mince, topped with béchamel sauce
\$22

9. DIPS PLATER
all 5 dips with 2 servings of pita bread
\$28

10. HALOUMI CHEESE V
pan fried cheese in greek dressing
\$18

11. KOLOKYTHOKEFTEDES V
greek zucchini & feta fritters
\$16

12. GEMISTA V
mix of baked and stuffed tomatoes and capsicum
\$18

SOUPS

13. KOTOSUPA AVGOLEMONO
chicken and rice soup with egg lemon sauce added
\$10

14. SOUP OF THE DAY
\$10

SALADS

15. GREEK SALAD V
capers, tomato, cucumbers, bell peppers and feta & olives from a mystery Greek village
\$18

16. ZORBA SALAD
marinated octopus, cucumber, tomato, red onion, italian parsley, capsicum in greek dressing
\$22

17. CHEF SALAD V
avocado, cucumber, orange, lettuce, quinoa, red onion, sliced almonds, sundried tomato in balsamico orange dressing
\$20

LAND

18. SOUVLAKI
250gr greek style grilled skewers served with the chips and Tzatziki Salad

- Chicken Breast **\$20**
- Beef Striploin **\$28**
- Pork Loin **\$24**

19. HIRINES BRIZOLES
succulent grilled 220gr of 48h marinated boneless pork chops with chips, salad, pita bread and tzatziki
\$26

21. LADOLEMONO LAMB CHOPS
grilled lamb cutlets with chips, salad, tzatziki and pita bread
\$38

23. BIFTEKI S
250gr of greek style grilled gourmet meatballs served with the chips, salad and tirokafteri sauce
\$26

26. LAMB KEBAB S
250gr of grilled minced lamb kebab served with rice and hot sauce side
\$26

20. MIXED GRILL PLATER
(Served 2-3 pax)
2 lamb chops, 2 bifteki, chicken souvlaki, pork gyro meat and lamb souvlakia, served with the chips, salad and tzatziki sauce
\$88

24. LAMB KLEFTIKO
250gr of traditional greek slow roasted lamb that falls apart and can be eaten with a spoon. Served with roasted potato and salad
\$36

27. CHEF ROULADE
chicken breast stuffed with spinach, feta cheese and slivered almond served with the grilled vegetable
\$26

22. GYROS PLATE
220gr of finely shaved slow roasted chicken or pork served on bed of chips with tzatziki, pita bread and salad
\$22

25. KEFTEDES ME SALSA DOMATA
beef meatballs topped with traditional tomato sauce and served with rice
\$20

28. HAPOTHI STI SKHARA
no-one does octopus like the greeks, but we do it better. this dish will never come off the menu!
\$30

31. LAVRAKI
greek-style mediterranean sea bass baked in the oven with tomatoes, onions, and olive oil served with skodalia potato
\$38

29. GARIDES SAGANAKI
panfried jumbo prawns with tomato, garlic, shallots and feta cheese sauce
\$28

32. SEA BASS FILLET
pan fried mediterranean sea bass, served with a chef white wine sauce
\$32

30. TSIPOURA
grilled mediterranean sea bream drizzled with lemon, garlic and olive oil
\$32

33. BOURDETTO
thick fish stew with octopus calamari, shrimp and fish slices in a spicy tomato based broth
\$28

SIDES

34. PITA BREAD
\$4

37. SKODALIA POTATO
greek style mashed potato
\$6

35. RICE PILAF
\$3

38. OVEN ROASTED POTATO
with lemon, garlic and oregano
\$8

36. CHIPS
\$8

39. GRILLED VEGETABLE
zucchini eggplant, tomato, red onion
\$10

DESSERTS

40. GREEK BAKLAVA
\$12

41. PORTOKALOPITA
refreshing juicy orange pie
\$10

42. YIAOURTI ME MELI
imported greek yoghurt with honey and walnuts
\$8