



**Dukkah plate** - marinated olives, feta, dolmades, dukkah , olive oil and char-grilled Turkish bread 12

**Combination of breads and Greek dips** - either two dips 17 or five dips 29

choose from - tzatziki (garlic, cucumber, yoghurt), skordalia (potato, garlic), taramasalata (fish roe, potato, lemon juice), hummus (chickpeas, tahini) and melitzanosalata (yoghurt, eggplant) served with marinated olives and feta

**Garlic bread** 8.00

## Seafood Mezedes

**Fried calamari spirals** with nostimini dust and aioli 17 DF

**Grilled calamari** served with herbed tomato sauce 17 GF

**Fried baby white bait** - with skordalia and seasoned with lemon pepper 16 DF

**Herb crusted sardines** - sardine filets, coated in Greek spices and roasted in the oven 19 GF

**Chilli mussels** - in white wine & butter sauce, garlic , chilli and Turkish bread 18

**Whiting fillets** - slowly cooked in white wine butter lemon sauce, topped with capers 16 GF

**Prawn saganaki** - prawns, oven baked with napoletana sauce, topped with feta, served with Turkish bread 22

**Garlic prawns**- pan fried in a creamy garlic sauce, served with ouzo scented rice 22

## Meat Mezedes

**Lamb chops meze** - two grilled lamb cutlets served with a portwine jus, tzatziki and lemon 20

**Beef keftedes** - 3 traditional Greek meatballs with kefalograviera cheese, served with a tomato relish 17 DF

**Loukanika** - sauteed selection of gourmet sausages served with a tomato relish 17 DF

**Lamb cigar**- filo roll stuffed with lamb mince and spices, served with tzatziki 16

## Vegetarian Mezedes

**Falafel** - chickpea balls with onion, garlic and fresh herbs. Served with tzatziki. Vegan version available 15 DF,V

**Haloumi and eggplant stack** - oven baked grilled eggplant, topped with haloumi cheese and napoletana sauce 17 GF

**Spanakopita meze**- spinach, spring onion and cheese baked in filo pastry, served with tzatziki 17

**Saganaki** – grilled Greek haloumi cheese, served with brandied figs and apricots 18 GF

**Tomato yemista** - oven baked & stuffed with spinach, rice, cherry tomatoes, herbs, garlic, onion & nap sauce 17 GF, DF, V

**Gigantes beans** - slowly cooked in a Greek spiced tomato sauce 17 GF, DF, V

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**Chef's meze selection for 2 people** - a daily selection of our favourite dips and mezes 89  
(gluten free version available, please let us know if you have dietary requirements)



## Main Dishes

**Grilled salmon** - *grilled and served with garlic mash, green beans and cherry tomatoes GF*  
or  
*hand-cut wedges, Greek salad and aioli 37*

**Fish Plaki** - *snapper fillet, topped with a tomato, onion and garlic salsa and baked in the oven.*  
*Served with potato mash and spinach 36 GF*

**Seafood claypot** - *fresh fish, prawns, mussels and whiting fillets.*  
*Choice of napoletana or creamy garlic sauce. Served with Turkish bread 39*

**Seafood pasta** - *fresh fish, mussels, prawns and calamari.*  
*Choice of napoletana or creamy garlic sauce 37.00*

**Kotopoulo** – *chicken breast stuffed with semi-sun dried tomatoes, baby spinach, feta and black olives, served on green beans and chat potatoes 37 GF*

**Paithakia** - *tender lamb rack served with potato bake, grilled Mediterranean vegetables and tzatziki, dressed with juices of the pan and port wine jus 46*

**Traditional goat** - *slowly braised in red wine with tomatoes and root vegetables served with mushrooms and pasta 39*

**Lamb or chicken souvlakia** - *marinated, grilled skewer (s) served with a Greek salad, tzatziki and handcut wedges. sml 27/lrg 38*

**Moussaka** – *slowly cooked beef mince layered with eggplant, zucchini and potato. Topped with bechamel sauce and served with Greek salad and tzatziki 38*

**Vegetarian trio** – *spanakopita, haloumi and eggplant stack, and a garlic potato stuffed capsicum Served with Greek salad and tzatziki 35*

**Greek vegan plate** – *yemista (oven baked tomato stuffed with pilaf rice, spinach, onion and garlic) falafel, gigantes, skordalia, hummus, garden salad, dolmades and Turkish bread 35*

**Seafood platter for two** - *fried calamari spirals, white bait, grilled salmon, chilli mussels, garlic prawns, Sardines and handcut wedges, Greek salad, aioli and taramasalata 88*

**Meat platter for two** - *skewer of lamb and chicken souvlaki, lamb chops, sausages, beef keftedes, Greek salad, handcut wedges and homemade dips 88*

## Side Dishes

**Greek salad** - *feta, olives, red onion, cucumber, mixed leaves and cherry tomatoes 12 GF*

**Garden salad** - *red onion, cucumber, mixed leaves and cherry tomatoes 9 GF*

**Handcut wedges** 10

**Roasted chat potatoes** 10 DF,GF,V

**Garlic bread** 8

**Mixed bread basket** 8 DF