

Dine In Dinner Menu

Appetisers

	small	large
Pita bread V	3.00	
Gluten free bread GFV	2.50	
Garlic Bread v	5.00	
Please Note -All of the following appetisers are served with complimentary PIDE bread (PITA bread or GARLIC bread if ordered is charged extra)		
Taramosalata dip caviar dip	6.00	10.00
Tzatziki dip gf v yogurt cucumber and garlic dip	6.00	10.00
Spicy feta dip gf feta with chilli	6.00	10.00
Hommus gf v chickpea dip	6.00	10.00
Mixed dips Spicy feta gf, Tzatziki gf, Hommus gf, Tarama (caviar)		19.00
Saganaki gf v Kefalograviera - a hard sheep milk cheese with a salty flavour & rich aroma lightly grilled	15.00	
Dolmades GFV (Each) (vine leaves stuffed with rice)	3.00	
White bait lightly floured and fried	13.00	
Olives gf marinated	9.00	
Feta cheese gf marinated	11.00	
Grilled loukanika gf Greek village style sausages	15.00	30.00
Mussels saganaki gf cooked with fresh tomato salsa, spices and feta cheese	17.00	28.00
Feta sta karvouna gf feta topped with tomato, spices & chilli wrapped in foil & heated over charcoal	14.00	
Spetsofai gf Greek sausages pan-fried with fresh tomato salsa, peppers, cheese and spices	14.00	
Char-grilled octopus GF (subject to availability)	21.00	30.00

Main Courses - Seafood

	Entree	Main
Fresh fish of the day char-grilled gf refer to specials board (market price)		
Calamari pan-fried lightly floured	18.50	27.00
Prawns char-grilled gf 8.00 each or	24.00	32.00
Garlic prawns gf 8.00 each or	24.00	32.00
Prawns Saganaki gf cooked with fresh tomato salsa, spices and feta cheese		35.00
Mussels Saganaki gf cooked with fresh tomato salsa, spices and feta cheese	17.00	28.00

Seafood platter for two people items may change subject to availability (some items gf)	65.00
Seafood platter for three people items may change subject to availability (some items gf)	83.00

Main Courses - Charcoal Grill

Greek village style sausages gf Beef and pork	12.50	27.00
Keftedes gf Beef rissoles \$5.00 each or	15.00	26.00
Lamb souvlaki gf Marinated lamb on skewers	18.00	27.00
Chicken souvlaki gf Marinated chicken on skewers	18.00	26.00
Lamb cutlets gf 7.00 each or	20.00	30.00
Slow roasted shoulder of Lamb GF	19.00	30.00
Mixed grill for two people with chips items may change subject to availability (all items gf) ask if gf chips required also		58.00
Mixed grill for three people with chips items may change subject to availability (all items gf) ask if gf chips required also		78.00

Salads & Side Orders

	small	large
Greek salad gf	10.00	13.00
Beetroot salad GF		9.00
Vegetables (eggplant and zucchini) (lightly floured and fried) v		13.00
Oven Baked Potatoes gf		10.00
Chips V (ask if gluten free available)		7.00

Childrens Menu

All served with chips (strictly for children under 12 years old)		
Calamari pan-fried lightly floured		17.00
Keftedes GF Beef rissoles		17.00
Chicken souvlaki GF Marinated chicken on skewer		17.00
Slow roasted shoulder of Lamb GF		17.00

Sweets

Baklava layers of crushed walnuts and filo pastry topped with syrup served with ice cream	9.00
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Galaktobouriko semolina custard in filo pastry topped with syrup served with ice cream	9.00
Turkish Delights A soft, jelly-like confection manufactured from starch and sugar, flavoured with rosewater and dusted with icing sugar. May contain nuts	3.00
Vanilla ice-cream with chocolate, caramel or strawberry topping	6.00
Gluten Free dessert please ask for availability and price when ordering	
Some items are gluten free SGF Gluten free GF Vegetarian V Some items are gluten free and vegetarian SGFV Gluten Free & Vegetarian GFV	

Banquets

Set Menu No. 1 Mixed Dips some gfv, Saganaki gfv, slow roasted shoulder of Lamb gf, Lamb Souvlaki gf, Chicken Souvlaki gf, Lamb Cutlets gf, Greek Salad gfv, Fish of the Day gf, Pan Fried Calamari, Garlic Prawns gf, Dessert & Tea or Coffee	47.00
Set Menu No. 2 Mixed Dips (some gfv), Saganaki gfv, slow roasted shoulder of Lamb gf, Lamb Souvlaki gf, Chicken Souvlaki gf, Lamb Cutlets gf, Keftedes, Greek Salad gfv, Dessert & Tea or Coffee	43.00

Please inform your waiter if you have any food allergies or special dietary requirements.