

mezzes

Spanakopita homemade spinach mixed with fetta pastries	10.50
Dolmades vine leaves filled with herbs and rice	9.50
Kalamata Olives	8.50
Fetta with olive oil and oregano	8.50
Authentic Greek Dips taramasalata, tzatziki and melitzana with pitta bread	19.50
BBQ Octopus local, fresh char grilled with extra virgin olive oil oregano and lemon juice	15.50 25.50
Kalamari fresh kalamari lightly floured and pan fried served with lemon	14.50 22.50
Haloumi char grilled Cyprian cheese served with lemon and extra virgin olive oil	14.50
Haloumi Saganaki baked in tomato salsa with olives and ouzo	16.50
Saganaki Prawns prawn cutlets in tomato salsa with fetta, olives and ouzo	21.50
Whitebait crispy, fried with oregano, salt, pepper and lemon	18.50
Loukanika traditional herb and spices grilled sausage	12.50
Kefalotiri Cheese Saganaki baked in tomato salsa with olives and ouzo	15.50

pasta and risotto

All 23.50

Greek Seafood Spaghetti fresh prawns, octopus, kalamari, Tasmanian scallops and mussels in an Ouzo and tomato salsa
Kalamata Spaghetti fresh kalamata olives, baby spinach, grilled zucchini, fetta, fresh tomato and pesto sauce
Greek Lamb Spaghetti with grilled Haloumi, olives and rocket in a tomato salsa
Traditional Lamb Risotto with garlic, rocket and shallots in a tomato salsa with yohurt and paprika
Spanakoriso traditional Greek risotto of spinach, spring onion, dill, tomato and roasted pine nuts
Barramundi and Scallop Risotto with spring onion, roast peppers, fresh basil, garlic, white wine and cream

salads

Village Greek fetta, kalamata olives, cucumber, tomato and onion in an olive oil, balsamic vinegar and oregano dressing	15.50
Rocket Salad tossed with tomatoes, kefalotiri cheese extra virgin olive oil and balsamic vinegar	13.50
Grecian Blue Salad baby spinach rocket, kefalotiri cheese, tomato and cucumber in a basil dressing	14.50

meat

All 26.50

Lamb Souvlaki tender cubes of lamb leg marinated on a skewer served with fries and tzatziki

Mediterranean Chicken grilled zucchini, roasted capsicum, fetta cheese and creamy dill sauce

Pork Belly Ribs baked in red wine, garlic, black pepper and honey served with spring onion mash

Traditional Oven Baked Lamb slow roasted, oven baked lamb with lemon, oregano and garlic served in yuvetsi style rissoni

Lambs Brains sautéed in fresh herb and garlic butter served with arborio rice

Greek Pepper Eye Fillet black and green peppercorns, flambé with Metaxa brandy and cream and served with potato mash

28.50

Grecian Blue Eye Fillet with grilled Haloumi cheese, skordalia, red wine and rosemary jus

28.50

seafood

All 26.50

Greek Atlantic Salmon grilled zucchini, skordalia, sun dried tomato, basil, oregano and extra virgin olive oil dressing

Grecian Blue Char Grilled Octopus Salad with an olive oil, oregano and balsamic dressing

Grilled Barramundi Fillets roasted peppers, olives, fresh tomato, basil and spring onion salsa served with potato mash

Prawns Flambé with Metaxa ouzo, olives, fetta cheese and tomato salsa on a bed of spring onion and baby spinach risotto

Kalamari and Chips lightly pan fried kalamari served with chips and homemade tartare sauce

Mediterranean Steamed Local Mussels served with fresh bread

Char Grilled Seafood Plate king prawns, octopus, kalamari, scallops, Balmain bugs, mussels and barramundi (for two)

85.00

sides

Garlic Bread

6.50

Potato Chips

6.50

Mixed Vegetables with extra virgin olive oil

8.00

Garden Salad

8.50

Pitta Bread

5.50

Plain Bread

3.50