

## mezzes

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

## pasta and risotto

All 21.00

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

## salads

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

## meat

All 26.00

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

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

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

**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

## seafood

All 26.00

**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

**NO CORKAGE CHARGED**

10% surcharge on public holidays