**Smaller**Mixed Greek olives 5
Melitzanosalata– smoked eggplant, feta, walnuts 10 Taramosalata– white Australian tarama 10
Hummus, paprika spiced oil & pine nuts 10
Kolokithosalata- chargrilled pumpkin, pomegranate flaked almonds 11

Kefalograviera, cumquat composta, baklava nuts 17
Bouyoudi– grilled feta, peppers, tomato 16
Fried battered feta, sesame, honey dressing 12 Watermelon & feta salad 14
Chargrilled octopus, taramosalata, cauliflower 22

**Bigger**

Fried local kalamari, mint yoghurt, za’tar 30

Chargrilled king prawns, tomato sugo, feta 34
Grilled King George Whiting fillets, saffron pilaf, walnut & parsley 32

Kota sti skara– chargrilled spatchcock, htipiti, sweet peppers 29

Deconstructed moussaka, tomato salad 29

Lamb keftethes, baby peppers, parsley salad 29

Slow roasted lamb shoulder, almond tarator, lemon salt, mixed greens, sumac (for 2) 66

 **On the side**Roast root vegetables, sesame yoghurt, fresh herbs 11
Mixed greens salad 10
Heirloom tomato and feta salad 10

Charred broccolini, sesame & almond dukkah 11
Crispy potatoes, oregano 10
Horta – wilted greens, chilli, lemon, garlic 10

**Sweet**Galaktoboureko- filo pastry & vanilla custard, Greek yoghurt ice cream 12
Zuppa inglese - dark chocolate custard, coffee liqueur biscuits 12 Loukoumades, apricot composta ice cream, coconut 12
Mixed nut baklava, Greek coffee creme anglaise 10
Burnt cacao halva, saffron cream,
fresh blackberries 10

Palate cleanser: watermelon & ouzo sorbet 4

House blend coffee 4

Chef’s selection menu for groups 2 and over 55 p/h

**Open Thursday through to Monday, noon till late
10% surcharge applies on public holidays
Please note that our fish contains bones**