**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**