

## Small plates

<b>Htapodi toursi</b>	20
Pickled octopus, red capsicum, red onion, capers *	
<b>Hirino kalamakia</b>	12
Little charcoal grilled pork skewers *	
<b>Soutzoukakia</b>	12
Three charcoal grilled pork, cheese & herb meatballs *	
<b>Loukaniko</b>	13
Charcoal grilled pork & leek village sausage *	
<b>Spetsofai</b>	14
Sliced loukaniko, peppers, onion, garlic, saltsa + house made bread	
<b>Feta furno</b>	13
Baked feta, tomato, onion, oregano, olive oil + house made bread	
<b>Dolmades</b>	12
Rice & herbs stuffed vine leaves *	
<b>Tzatziki dip + flatbread</b>	8
Yoghurt, cucumber, dill, garlic *	
<b>Taramosalata dip + flatbread</b>	8
White cod roe, breadcrumbs, lemon	
<b>Melitzanosalata dip + flatbread</b>	8
Eggplant, breadcrumbs, parsley, garlic	
<b>Tyrokafteri dip + flatbread</b>	8
Feta, ricotta, red peppers, chili *	
<b>Psomi</b>	4/6
Grilled flatbread or Warm house made bread	

Dinner from 5pm, closed Tuesdays

## Small plates

<b>Mixed dips + flatbread</b>	16
Four house made dips	
<b>Tyri saganaki</b>	12
Grilled kefalograviera cheese, lemon *	
<b>Kolokithokeftethes</b>	9
Zucchini, feta & herb fritters, tzatziki	
<b>Kalamari</b>	16
Local calamari dusted in flour & fried, aioli	
<b>Htapodi sti skara</b>	20
Charcoal grilled South Australian octopus *	

## Side plates

<b>Horiatiki salata</b>	12
Tomato, cucumber, spring onion, red capsicum, feta, olives *	
<b>Marouli salata</b>	8
Cos, dill, cucumber, red onion, spring onion *	
<b>Pligouri salata</b>	9
Cracked bulgur wheat, red peppers, raisins, red onion, walnuts, honey yoghurt	
<b>Patzaro salata</b>	10
Beetroot, feta, mint, garlic, balsamic *	
<b>Rizi</b>	6
Rice, pine nuts, tomato, herbs *	
<b>Lemoni patates</b>	8
Baked potato wedges, lemon & vegetable stock *	
<b>Patates tiganites</b>	6
Fried chips, sea salt, rigani *	

## Large plates

<b>Arni gyros</b> (Available until sold out)	28.5
250g spring lamb shoulder, sliced off the charcoal spit *	
<b>Kotopoulo gyros</b>	24.5
250g chicken maryland fillets, sliced off the charcoal spit *	
<b>Mixed gyros</b>	33
300g lamb & chicken gyros, off the charcoal spit *	
<b>Arni Souvlakia</b>	30
Three 100g charcoal grilled lamb fillet skewers *	
<b>Garithes sti skara</b>	38
Four charcoal grilled QLD king prawns + pligouri salata	
<b>Kalamari sti skara</b>	30
Charcoal grilled local calamari + smashed lemon potatoes *	
<b>Psari sti skara</b>	MP
Today's charcoal grilled fish fillet + marouli salata *	
<b>Psari sto furno</b>	35
Baked blue eye fish fillet, tomato, garlic & herb crust, olive oil + rizi *	
<b>Moussaka</b>	24
Baked Eggplant, zucchini, lamb ragu, potato, béchamel + marouli salata	
<b>Yemista</b>	19
Baked stuffed tomato & red pepper, rice, pine nuts, herbs, saltsa + marouli salata *	

BYO wine only \$8 (No BYO in courtyard)

Large groups of 12 or more are required to dine on our shared menu - Prices include GST - \*Gluten free

## Shared mezze menu

Mixed dips + flatbread,  
saganaki, spetsofai, patzaro salata

Kalamari, lemoni patates

Arni gyros, kotopoulo gyros, tzatziki

Horiatiki salata

Galaktoboureko, loukoumades

**\$45 per person**

**Groups of two or more**

Add king prawn + pickled octopus  
or swordfish **\$10 per person**

## Soft drinks + beer

Coke, coke zero, diet coke, sprite, solo	4
Sourti mineral water (750ml)	7
Sunzest organic orange juice	4
Apple juice	4
Dry ginger ale, tonic water, soda water	4
Lemon, lime & bitters	4.5
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Cascade light	7
Victoria bitter	7.5
Coopers pale ale	8.5
Pure Blonde	8.5
Corona	9
Mythos Hellenic lager	8.5
Fix Hellas	9.5
The Hills Cider Company apple cider	9.5

## Kids meals

Lamb gyros & chips	14
Chicken gyros & chips	12
Lamb skewer & chips	13
Fried calamari & chips	14
Grilled swordfish & chips	14
Kids Ice-cream with smarties & snakes	5

Children to be seated quietly at all times

## Glika (Sweets)

<b>"Two Bites" Baklava</b> (Sweet pastry of filo & nuts) Rolled filo pastry, crushed walnuts + syrup	4
<b>Galaktoburiko</b> (Semolina & milk pie) Semolina custard, filo + syrup	8
<b>Yiaourti me meli</b> (Yoghurt with honey) Yoghurt topped with red gum honey & walnuts	8
<b>Loukoumades</b> (Greek doughnuts)	
<b>Traditional</b> – Topped with red gum honey & crushed walnuts	10
<b>Plaka's</b> – Topped with chocolate ganache & crushed walnuts	10

## Kaffe (Coffee)

<b>Genovese coffee</b> Cappuccino, latte, long black, short black...	4
<b>Tea Drop teas</b> Honeydew green, English breakfast, peppermint, earl grey	4
<b>Greek mountain tea</b> w/ honey	4.5
<b>Hot chocolate</b> w/ marshmallows	4
<b>Greek coffee</b> (sketo, metrio or gliko)	3.5
<b>Frappa</b>	
<b>Greek iced coffee</b> (sketo, metrio or gliko) w/ milk	4.5

## Wines by the glass

NV Henkel Trocken Dry (200ml piccolo) Germany	12
2016 Brown Brothers Moscato King Valley, Vic	7
2015 Santo 'Santorini' Assyrtiko Santorini, Greece	8.5
2015 Momo Sauvignon Blanc Marlborough, NZ	10
2016 Spring Vale Chardonnay Freycinet Coast, Tas	11
2015 Kir Yianni 'Akakies' Rosé Amyndeon, Greece	9
2014 Thymiopoulos 'Young Vines' Xinomavro Naoussa, Greece	12.5
2015 Kennedy 'Henrietta' Shiraz Heathcote, Vic	8.5
2013 Fox Creek 'Jim's Script' Cabernet Merlot Blend McLaren Vale, SA	8
2015 Halls Gap Estate 'Falling Giants Vineyard' Cabernet Sauvignon Grampians, Vic	10

## Spirits & liqueurs

Ouzo Plomari	8.5
Ouzo Plomari 200ml bottle	35
Ouzo Mini	8.5
Ouzo 12	8.5
Tsipouro Tirnavos	9.5
Skinos Mastiha	9
Metaxa 7 Star	9.5
Johnny Walker Red Label	8.5
Chivas Regal	10
Glenfiddich	10
Makers Mark	9
Absolut Vodka	8.5
Tanqueray Gin	8.5
Bacardi Rum	8.5
Southern comfort	8.5
Bundaberg Rum	8.5
Aperol	8.5
Campari	9
Bailey's Irish Cream	9