

## Small plates

<b>Mixed dips + flatbread</b>	18
Four house made dips	
<b>Tyri saganaki</b>	13
Grilled kefalograviera cheese, lemon *	
<b>Kolokithokeftethes</b>	10.5
Zucchini, feta & herb fritters, tzatziki	
<b>Kalamari</b>	16
Local calamari dusted in flour & fried, aioli	
<b>Htapodi sti skara</b>	22
Charcoal grilled South Australian octopus *	
<b>Loukaniko</b>	14
Charcoal grilled pork & leek village sausage *	
<b>Spetsofai</b>	13
Sliced loukaniko, peppers, onion, garlic, saltsa *	
<b>Feta furno</b>	11
Baked feta, tomato, onion, oregano, oil *	
<b>Dolmades</b>	12
Rice & herbs stuffed vine leaves *	
<b>Tzatziki dip + flatbread</b>	9
Yoghurt, cucumber, dill, garlic *	
<b>Taramosalata dip + flatbread</b>	9
White cod roe, breadcrumbs, lemon	
<b>Melitzanosalata dip + flatbread</b>	9
Eggplant, breadcrumbs, parsley, garlic	
<b>Tyrokafteri dip + flatbread</b>	9
Feta, ricotta, red peppers, chili *	
<b>Pita bread</b>	4
Grilled flatbread	

## Shared mezze menu

<b>Mixed dips + flatbread, saganaki, spetsofai, patzaro salata</b>
<b>Kalamari, lemoni patates</b>
<b>Arni gyros, kotopoulo gyros, tzatziki, Horiatiki salata</b>
<b>Galaktoboureko, loukoumades</b>
<b>\$49 per person</b>
<b>Groups of two or more</b>

## Side plates

<b>Horiatiki salata</b>	13
Tomato, cucumber, spring onion, red capsicum, feta, olives *	
<b>Marouli salata</b>	9
Cos, dill, cucumber, red onion, spring onion *	
<b>Pligouri salata</b>	10
Cracked bulgur wheat, red peppers, raisins, red onion, walnuts, honey yoghurt	
<b>Patzaro salata</b>	12
Beetroot, feta, mint, garlic, balsamic *	
<b>Rizi</b>	8
Rice, pine nuts, tomato, herbs *	
<b>Lemoni patates</b>	10
Baked potato wedges, lemon, herbs *	
<b>Patates tiganites</b>	7
Fried chips, sea salt, rigani *	

## Large plates

<b>Arni gyros</b> (Available until sold out)	32.5
250g spring lamb shoulder, sliced off the charcoal spit *	
<b>Kotopoulo gyros</b>	27.5
250g chicken maryland fillets, sliced off the charcoal spit *	
<b>Arni Souvlakia</b>	32
Four charcoal grilled lamb fillet skewers *	
<b>Kalamari sti skara</b>	32
Charcoal grilled local calamari + smashed lemon potatoes *	
<b>Psari sti skara</b>	
Charcoal grilled blue-eye fish fillet (200g) + marouli salata * 34	
Charcoal grilled swordfish fillet (200g) + marouli salata * 26	
<b>Psari sto furno</b>	38
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 *	

Dinner from 5.30pm Wednesday - Sunday

BYO wine only \$8

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

## Kids meals

Lamb gyros & chips	16
Chicken gyros & chips	14
Fried calamari & chips	14
Grilled swordfish & chips	16
Kids Ice-cream with smarties & snakes	5

Children to be seated quietly at all times

## 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 w/ honey</b>	4.5
<b>Hot chocolate w/ marshmallows</b>	4
<b>Greek coffee</b> (sketo, metrio or gliko)	3.5
<b>Frappa (Greek iced coffee)</b> (sketo, metrio or gliko) w/ milk	4.5

## Glika (Sweets)

<b>"Two Bites" Baklava</b> (Sweet pastry of filo & nuts) Rolled filo pastry, crushed walnuts + syrup	4
<b>Galaktoboureko</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

## Soft drinks + beer

Coke, coke zero, diet coke, sprite, solo	4
Souroti mineral water (750ml)	7
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
Mythos Hellenic lager	8.5
Fix Hellas	9.5
The Hills Cider Company apple cider	9.5

## Wines

Henkel Trocken Dry (200ml piccolo)	Germany	12
Brown Brothers Moscato	King Valley, Vic	7/27
Santo 'Santorini' Assyrtiko	Santorini, Greece	8.5/34
Momo Sauvignon Blanc	Marlborough, NZ	10/40
Spring Vale Chardonnay	Freycinet Coast, Tas	
Kir Yianni 'Akakies' Rosé	Amyndeon, Greece	9/36
Thymiopoulos 'Young Vines' Xinomavro	Naoussa, Greece	12.5/50
Kennedy 'Henrietta' Shiraz	Heathcote, Vic	8.5/34
Fox Creek 'Jim's Script' Cabernet Merlot Blend	McLaren Vale, SA	8/33
Halls Gap Estate 'Falling Giants Vineyard' Cabernet Sauvignon	Grampians, Vic	10/40

## Spirits & liqueurs

Ouzo Plomari	8.5
Ouzo Plomari 200ml bottle	35
Tsipouro Tirnavos	9.5
Aged Tsipouro Tsilili 'Dark Cave'	18
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
Bailey's Irish Cream	9