

Small plates

Htapodi toursi	22
Pickled octopus, red capsicum, red onion, capers *	
Hirino kalamakia	13.5
Little charcoal grilled pork skewers *	
Soutzoukakia	13.5
Three charcoal grilled pork, cheese & herb meatballs *	
Loukaniko	14
Charcoal grilled pork & leek village sausage *	
Spetsofai	15
Sliced loukaniko, peppers, onion, garlic, saltsa + house made bread	
Feta furno	13
Baked feta, tomato, onion, oregano, olive oil + house made bread	
Dolmades	12
Rice & herbs stuffed vine leaves *	
Tzatziki dip + flatbread	9
Yoghurt, cucumber, dill, garlic *	
Taramosalata dip + flatbread	9
White cod roe, breadcrumbs, lemon	
Melitzanosalata dip + flatbread	9
Eggplant, breadcrumbs, parsley, garlic	
Tyrokafteri dip + flatbread	9
Feta, ricotta, red peppers, chili *	
Psomi	4/6
Grilled flatbread or Warm house made bread	

Dinner from 5pm, closed Tuesdays

Small plates

Mixed dips + flatbread	18
Four house made dips	
Tyri saganaki	13
Grilled kefalograviera cheese, lemon *	
Kolokithokeftethes	10.5
Zucchini, feta & herb fritters, tzatziki	
Kalamari	16
Local calamari dusted in flour & fried, aioli	
Htapodi sti skara	22
Charcoal grilled South Australian octopus *	

Side plates

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

Large plates

Arni gyros (Available until sold out)	32.5
250g spring lamb shoulder, sliced off the charcoal spit *	
Kotopoulo gyros	27.5
250g chicken maryland fillets, sliced off the charcoal spit *	
Mixed gyros	35
300g lamb & chicken gyros, off the charcoal spit *	
Arni Souvlakia	32
Four charcoal grilled lamb fillet skewers *	
Garithes sti skara	38
Four charcoal grilled QLD king prawns + pligouri salata	
Kalamari sti skara	32
Charcoal grilled local calamari + smashed lemon potatoes *	
Psari sti skara	MP
Today's charcoal grilled fish fillet + marouli salata *	
Psari sto furno	36
Baked blue eye fish fillet, tomato, garlic & herb crust, olive oil + rizi *	
Moussaka	24
Baked Eggplant, zucchini, lamb ragu, potato, béchamel + marouli salata	
Yemista	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

Ami gyros, kotopoulo gyros, tzatziki

Horiatiki salata

Galaktoboureko, loukoumades

\$49 per person

Groups of two or more

Add king prawn + pickled octopus
or swordfish **\$13 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	16
Chicken gyros & chips	14
Lamb skewer & 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

Glika (Sweets)

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

Kaffe (Coffee)

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