



## CHEF'S MENU \$85 PP

A GREEK BANQUET WITH CHOICE OF MAIN TO SHARE & DESSERT TO SHARE

<b>COLD ENTREES</b>	<b>HOT ENTREES</b>	<b>MAINS</b>	<b>DESSERT</b>
MARINATED OLIVES	PUMPKIN FRITTERS	ARNI YUVETSI	RIZOGALO
EGGPLANT DIP	FRIED CALAMARI	CHICKEN SKEWERS	PORTOKALOPITA
TARAMA	SAGANAKI	MOUSSAKA	
PICKLED OCTOPUS	PRAWNS	+ SIDES COS & POTATOES	

## A LA CARTE MENU

### SMALLER DISHES

HOUSEMADE SOURDOUGH SESAME BREAD	12
MARINATED KALAMATA OLIVES	14
FETA, OLIVE OIL, OREGANO	14
TARAMA, COD ROE WHIP DIP	19
ROASTED EGGPLANT DIP	17
PICKLED FREMANTLE OCTOPUS	29
OCEAN TROUT, BEETROOT, CHESTNUTS & PICKLED MUSTARD LEAVES	27
SAGANAKI - PAN SEARED SHEEP'S MILK CHEESE	22
TIROPITA KE MELI- FETA WRAPPED IN FILO DRIZZLED WITH HONEY	21
SPANAKOPITA - SPINACH FETA PIE	19
PUMPKIN FRITTERS, TZATZIKI	21
FLASH FRIED LOCAL CALAMARI, HERB MAYONNAISE	36
PAN SEARED PRAWNS, TOMATO, FETA	38

### LARGER DISHES

PSARI TES IMERAS - CHARGRILLED WHOLE SNAPPER, LEMON, ORGEGANO	MP
ARNI YUVETSI - LAMB SHOULDER, TOMATO, KRITHARAKI	48
KOTOPOULO 500GM - CLASSIC CHARGRILLED CHICKEN & GREEK COLESLOW	47
MOUSSAKA - VEGETARIAN EGGPLANT, POTATO, TOMATO & BECHAMEL	43

### SIDES

PANTZARI - BEETROOT SALAD, FETA, WALNUTS, PICKLED RED ONION	17
COS SALAD - COS LETTUCE, CUCUMBER, SPRING ONION, DILL, FETA	16
CHORTA - CHICORY, CHRYSANTHEMUM, MUSTARD LEAVES, OLIVE OIL	16
HANDCUT CHIPS	16
LAMB FAT ROASTED POTATOES	17