

## Mezze

Grilled Haloumi, compressed watermelon & mint	12.5
<i>Melitzanosalata</i> eggplant, tomato, spring onion garlic, feta & lemon oil	12.5
<i>Spanakopita</i> Filo pastries filled with spinach, feta & spring onion	12.5
<i>Yemista</i> stuffed vegetables, rice & fresh herbs	15.5
Baked Feta in Filo with honey, oregano with sesame seed	15.5
Lamb ribs, wild honey, thyme & almond sauce	15.5
Beef kefta stuffed green olives, tomato sauce	15.5
Deep fried squid, zucchini fritters, aioli & lemon	16.5
King prawns wrapped in kataifi pastry, dill aioli	18.5
Marinated octopus salad, cucumber, fennel, radish	18.5
Stuffed calamari, spinach, mussels, saffron rice	18.5

## Mezze Banquet

35pp

Minimum two people

Stuffed green olives & red peppers GF
White taramosalata, sour dough
Deep fried squid, aioli & lemon
Haloumi, compressed watermelon & fresh herbs GF V
Grilled octopus, lemon, oregano GF
<i>Spanakopita</i> Filo pastries filled with spinach, feta & spring onion V
Chicken souvlaki, pita bread & tzatziki
Beef kefta stuffed green olives, tomato sauce

## Starters

Pita bread, wild oregano & olive oil	3.5
Garlic bread	5.5
Marinated olives	7.5
White taramosalata, sour dough	9.5
Tzatziki, sour dough	9.5
Hummus, sour dough	9.5
Selection of all three dips	23.5

## Souvlaki Plates

Lamb souvlaki, pita bread & tzatziki
4 pcs 24.5 / 6 pcs 29.5
Chicken souvlaki, pita bread & tzatziki
4 pcs 22.5 / 6 pcs 27.5

## Seafood

Grilled octopus, lemon, oregano, chickpea salad	19.5   28.5
King Prawns <i>Saganaki</i> baked in a clay pot, tomato & feta	32.5
Grilled Whole baby snapper, steamed broccolini & lemon	34.5

## Market Fresh Fish

Served with your choice of:

House made chips, anchovy mayonnaise
OR Broccolini & dutch carrots

## Steamed Black Mussels

# 1 Saffron, garlic, chili and parsley	24.5
# 2 Orzo pasta, cream & white wine	24.5
Served with grilled sourdough bread	

## Sides

Steamed seasonal greens, lemon, olive oil	9.5
Lemon oregano potatoes	9.5
Hand cut chips, sea salt	9.5
Rocket, apple, sultanas & pomegranate dressing	11.5
Classic Greek salad	13.5
Baby spinach, beetroot, candied walnut & goat curd salad	14.5

## Meat

Greek style lamb, lemon & oregano potatoes	32.5
Grassland sirloin, chat potatoes, dutch carrots	34.5
Grilled pork cutlet, fennel, dried figs, chickpeas & roast pumpkin	29.5
Pan seared chicken breast, ratatouille vegetables	28.5

## Greek Lamb Feast

45pp

Minimum two people

MEZZE

White taramosalata, sour dough
Grilled Haloumi, compressed watermelon & mint
Fried squid, zucchini fritters, aioli & lemon

MAIN

Greek Style Lamb lemon & oregano potatoes
Greek salad

## Desserts

Greek baklava petit four style	9.5
Assorted ice-cream:	12.5
Vanilla & fig, Pistachio, Chocolate & Candied walnut	
Pistachio Crème brulee, short bread	12.5
Chocolate bougatsa, sour cherry syrup & cream	12.5
Candied orange & almond cake with yoghurt	12.5
<i>Kataifi</i> Mastica cream, fig, candied pistachios	12.5

## Happy Hour Monday - Friday

3pm-7pm

WINE: Stonefish Sparkling/White/Red Wine	7
BEER: Mythos & Peroni	7
COCKTAILS: French Martini & Mojito	12