

Entrees

Dips for two – all our traditional dips served with pita bread	14.50
Meze Platter for two Sheftalies, Zucchini Flowers, Ricotta Kalitsounia, Marinated Calamari plus Chef's choice of two traditional dips	30.00
Traditional Dips (individual) Fava – yellow split pea dip drizzled with extra virgin olive oil Smoked Eggplant – wood fired eggplant with herbs, garlic and olive oil Tarama – fish roe caviar dip Tzatziki – yoghurt dip with garlic, cucumber & extra virgin olive oil	8.50
Rodi Dip – pomegranate, grilled capsicum & walnut dip	9.00
Skordalia - potato and garlic dip	8.50
Selection of marinated warm Greek Olives	7.50
Saganaki – chargrilled ‘kefalograviera’ sheep’s milk cheese	13.50
Vine Leaf Dolmades fresh young vine leaves with herb & rice stuffing	13.50
Spetsofai Nth Greece specialty of spicy sausage with leek, sliced and pan fried with fresh tomato salsa, capsicum and onion	13.50
Loukaniko spicy smoked goat chargrilled sausage	12.50
Kalitsounia Cretan ‘home made’ pastry parcels with ‘mizithra’ cheese & mint filling	13.50
Cypriot Halloumi Grilled in foil dressed in extra virgin olive oil, pitted greek olives, fresh tomato, onion with aromatic sumac & pomegranate molasses	15.50
Chargrilled Octopus served with a lemon juice dressing	15.50
‘Philhellene’ Calamari Fried & dressed in extra virgin olive oil & lemon juice	14.50

Mains

Roast Leg of Lamb	31.00
With fresh lemon juice & extra virgin olive oil served with warm broad bean and pea salad & roast potatoes	
Chicken Souvlaki	26.50
Chargrilled marinated chicken fillets served with a minted cous cous salad & roasted potatoes	
Lamb Souvlaki	28.50
Chargrilled marinated lamb fillets served with a minted cous cous salad & roasted potatoes	
'Philhellene' Mixed Grill for 2	66.00
Lamb cutlets, beef rissoles, smoked goat sausage chicken & lamb skewers & baked lemon lamb served with a Greek salad & roasted potatoes	
'Philhellene' Seafood Platter for 2	64.00
Chargrilled prawns, swordfish, whitebait, octopus, scallops & fried calamari served with a Greek salad	
Swordfish	29.50
Chargrilled fillet of swordfish served with fresh beetroot salad & potato 'skordalia'	
Yemista	26.50
Seasonal vegetables with herb & rice stuffing served with minted yoghurt and Greek salad	
Mousaka	28.50
Herbed layers of beef mince, eggplants & potato finished with béchamel sauce and served with a Greek salad	
Greek Vegetarian Plate	26.50
A combination of our vegetarian dishes served with a Greek Salad	

Salads & Sides

Greek salad with cucumber, tomatoes, fetta, olives & extra virgin olive oil dressing	12.50
Provincial Beetroot salad with garden leaves, extra virgin olive oil, vinegar & garlic	12.50
Cypriot cabbage salad with currants, sumac & pomegranate dressing	12.50
Cypriot Lentil salad with lentils, cous cous, dates & sunflower seeds	12.50
Cauliflower salad with cous cous, almonds, pomegranate seeds, parsley, spring onion, pomegranate molasses vinaigrette.	12.50
Oven-roasted, tangy lemon & oregano potatoes	8.50
Hand cut fried chips	8.50

Suggested Spirits & Liquors

Cypriot Zivania (Raki)		8
A distillate produced in the island of Cyprus from ‘pomace’		
Cretan Pyrgos Rakomelo		8
A warming raki of honey and spices	200ml bottle	35
Varvaki Tsikoudia (Cretan Raki)		8
Selection of Greek OUZO		
Plomariou (Mytilini), Ouzo MINI (Mytilini), Ouzo 12 (Mytilini), Katsaros (Timavos), Kontias (Lemnos), Loukatos (Patra)		
		8
Plomari	200ml bottle	35
Mastiha Liquor		8
Mastic Liquor is produced from the ‘Chios’ Mastic Trees that shed tears of Mastic resin. This resin is famous for its medicinal properties and is used as a spice in Mediterranean cuisine		
Skinos Premium Mastiha		10
LOUKATOS Tentura – Cinnamon Liquor		8
The favourite liquor of Patra’s residents, produced according to an ancestral Loukatos family recipe. Main ingredients clove and cinammon; enjoy it cool or on the rocks		
‘St John’ Commandaria		7
Historical sweet dessert wine from Cyprus		
Vermouth		7
Traditionally served as an aperitif in affluent Greek homes of Doncaster, throughout the 70s & 80s		
‘Tsantali’ Samos Dessert Wine (750ml)	35 bot.	8.50
A rich, orange-amber colour & a typical Muscat nose of honey, nuts & orange citrus fruit		
Grant Burge Aged Tawny Port		8
Campbell’s Rutherglen Muscat		9

Banquet Menus

For 2 \$55pp (for two only)

Entrees

Philhellene dips, Saganaki, Spetsofai, Ricotta and Mint Kalitsounia, Fried Calamari

Mains

Mixed grill of Chicken and Lamb Souvlaki, Cutlets, Baked Lemon Lamb and Roast Potatoes

Provincial Greek Salad

Dessert

Our chef's choice of mixed desserts.

Tea or Coffee

The Classic \$48pp (min 3pax)

Entrees

Philhellene dips, Saganaki, Vine leaf dolmades, Spetsofai, Chargrilled Octopus

Mains

Mixed grill of Chicken and Lamb Souvlaki, Baked Lemon Lamb,

Chargrilled Swordfish & Fried Calamari

Provincial Greek Salad

Dessert

Loukoumades - Greek style doughnuts topped with greek honey, walnuts and cinnamon

Halva ice cream

Tea or Coffee

The Provincial \$60pp (min 3pax)

“Eat like we would ”

The ultimate way of tasting seasonal dishes from different regions of Greece & Cyprus that we've grown up with.

Among these, are dishes that have been written up in Melbourne's most popular food columns, reminiscent of our own childhoods and our parents' and grandparents' colorful kitchen tables.

Trust us in providing you with a memorable food experience...that's the only way we would eat with our family and friends.

Please note: Friday & Saturday night bookings incur a minimum charge of \$40 per person

“Let your food be your medicine and your medicine be your food” - Hippocrates