

Entrees

'Philhellene' Dips Platter for two – a selection of our home made dips served with pita bread	13.50
Dips (individual)	
Fava – yellow split pea dip drizzled with extra virgin olive oil	7.50
Smoked Eggplant – wood fired eggplant dip mixed with herbs, garlic & extra virgin olive oil	7.50
Tarama – fish roe / caviar dip	7.50
Tzatziki – yoghurt dip with garlic, cucumber & extra virgin olive oil	7.50
Rodi Dip – pomegranate, grilled capsicum & walnut dip	8.50
Selection of marinated warm Greek Olives	7.50
Saganaki – chargrilled 'kefalograviera' sheep's milk cheese	12.50
Vine Leaf Dolmades – fresh young vine leaves with herb & rice stuffing	12.50
Spetsofai – Northern Greece specialty of spicy sausage with leek, sliced and pan fried with fresh tomato salsa, capsicum and onion	12.50
Cypriot 'Sheftalies' – a regional delicacy made of beef & pork mince, fresh parsley & onion wrapped in caul fat (omentum), grilled & served with minted yoghurt	14.50
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	14.50
Chargrilled Octopus served with extra virgin olive oil & lemon juice dressing	15.50
'Philhellene' Calamari , fried & dressed in extra virgin olive oil & lemon juice	14.50

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



Mains

Roast Leg of Lamb with fresh lemon juice & extra virgin olive oil served with warm broad bean and pea salad & roast potatoes	29.50
Chicken Souvlaki – chargrilled marinated chicken fillets served with a minted cous cous salad & roasted potatoes	25.50
Lamb Souvlaki – chargrilled marinated lamb fillets served with a minted cous cous salad & roasted potatoes	27.00
‘Philhellene’ Mixed Grill for 2 – lamb cutlets, beef rissoles, chicken & lamb skewer & baked lemon lamb served with a Greek salad & roasted potatoes	62.00
‘Philhellene’ Seafood Platter for 2 – chargrilled prawns, swordfish, octopus & fried calamari served with a Greek salad	62.00
Swordfish – chargrilled fillet of swordfish served with fresh beetroot salad & potato ‘skordalia’	29.50
Yemista – Seasonal vegetables with herb & rice stuffing served with minted yoghurt	23.50
Mousaka – Herbed layers of beef mince, eggplants & potato finished with béchamel sauce	25.50
Greek Vegetarian Plate – a combination of our vegetarian seasonal specials	24.50

Salads & Sides

Traditional Greek Salad with cucumber, tomatoes, feta, olives & extra virgin olive oil dressing	9.50
Provincial Beetroot Salad with garden leaves, extra virgin olive oil, vinegar & garlic	9.50
Cypriot cabbage salad with currants, sumac & pomegranate dressing	9.50
Oven-roasted, tangy lemon & oregano potatoes	8.50
Hand cut fried chips	8.50

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Desserts

Please see the Seasonal Specials board for our range of desserts

Suggested Spirits & Liquors

Cypriot Zivania (shot) A distillate produced in the island of Cyprus from ‘pomace’	\$7	
Selection of Greek OUZO Plomariou (Mytilini), Ouzo MINI (Mytilini), Ouzo 12 (Mytilini), Katsaros (Tirnavos), Kontias (Lemnos), Loukatos (Patra)	\$7	
Mastiha Liquor Mastic Liquor is produced from the ‘Chios’ Mastic Trees that shed tears of the Mastic resin. This resin is famous for its medicinal properties and is used as a spice in the Mediterranean cuisine	\$7	
LOUKATOS Tentura – Cinnamon Liquor 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	\$7	
‘St John’ Commandaria Historical sweet dessert wine from Cyprus	\$6	
Vermouth – traditionally served as an aperitif in affluent greek homes, eg. Doncaster, throughout the 80s	\$6	
‘Tsantali’ Samos Dessert Wine (750ml) A rich, orange-amber colour & a typical Muscat nose of honey, nuts & orange citrus fruit	\$7	\$30
D’Arenberg Botrytis Semillon McLaren Vale, SA (375ml)		\$29
Grant Burge Aged Tawny Port	\$6	
Campbell’s Rutherglen Muscat	\$9	

As we continuously try to bring a slice of Greece & Cyprus to you, we have for sale a range of our own home made produce such as jams & spoon sweets using our mothers’ and grandmothers’ own recipes. Also for sale are delicious Greek & Cypriot chocolates, nougat and pasteli bars, salt flakes, honey, mustards, olive oil, vinegar, rusks, soft drinks & cordial. We’re always on the lookout for new products so be sure to look at our shelves when you dine with us.

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Banquet Menu

\$45 banquet

Entrees:-

Selection of home made dips

Saganaki – chargrilled ‘kefalograviera’ cheese

Vine leaf dolmades

Spetsofai – greek sausage cooked in provincial tomato & pepper sauce

Chargrilled octopus served with extra virgin olive oil & lemon juice dressing

Mains:-

Provincial Greek Salad

Chargrilled Swordfish & fried calamari platter

‘Philhellene’ Meat platter of baked lemon lamb, chargrilled chicken fillet & lamb

souvlaki fillet

Desserts:-

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

Halva ice cream

Tea or Coffee

\$55 Horiatiko / Provincial Food Experience

“Eat like we would eat”

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’ colourful 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;

Banquets are available to a minimum of 3 people

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

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