

Entrees (v) = vegetarian (gf) = gluten free (vg) = vegan

Dips for two (v) 14.50
Tzatziki, Taramosalata, Melitzanosalata, Skordalia and grilled pita bread.

Meze Platter for 2 or 3 (v) available 32.00 / 45.00
Pork and leak Sausages, Pickled Octopus, Zucchini Flowers, Ricotta Kalitsounia,
Vine Leave Dolmades
Plus Chef's choice of two traditional dips
Pita bread

Traditional Dips (individual) 9.50

Fava (v) (gf) (vg) – Yellow split peas drizzled with extra virgin olive oil

Melitzanosalata (v) (gf) (vg) – Char smoked eggplant with herbs, garlic and olive oil

Tarama (v) – fish roe caviar dip

Tzatziki (v) (gf) – yoghurt dip with garlic, cucumber & extra virgin olive oil

Skordalia (v) – potato, garlic and olive oil dip

Selection of **marinated grilled Greek Olives** served with (v) (gf) (vg) 9.50
grilled garlic bread

Saganaki (v) (gf) – chargrilled ‘kefalograviera’ sheep’s milk cheese 14.50

Haloumi with mastic & pistachio topping (v)(gf) chargrilled haloumi on a 17.50
Tomato relish with mastic tears crushed on top

Vine Leaf Dolmades (v) (gf) (vg) 13.50
Fresh young vine leaves with herb & rice stuffing

Krasomeze 14.50
Pan fried sausage with onions, peppers, olives, tomato, chili, red wine topped
with Feta cheese

Kalitsounia (v) 15.50
Cretan ‘home made’ pastry parcels with ‘mizithra’ cheese & mint filling

Chargrilled Octopus (gf) served with a lemon juice dressing 17.50

‘Philhellene’ Calamari with melia 18.50
chargrilled fresh calamari on an olive tapenade with honey (melia) & capers

Pickled Octopus 15.50
Marinated with fresh chili, garlic and herbs

Pickled Octopus on fava puree 17.50
Drizzled with olive oil and topped with capers

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



Mains (v) = vegetarian (gf) = gluten free (vg) = vegan

Roast Leg of Lamb (gf)	32.00
With fresh lemon juice & extra virgin olive oil served with warm broad bean and pea salad & roast potatoes	
Chicken Souvlaki (gf available)	24.95
Chargrilled marinated chicken fillets served with Greek salad, tzatziki and pita & roasted potatoes	
Lamb Souvlaki (gf available)	26.95
Chargrilled marinated lamb fillets served with Greek salad, tzatziki and pita & roasted potatoes	
Mixed Souvlaki (gf available)	25.95
Chargrilled marinated chicken and lamb fillets served with Greek salad, tzatziki and pita & roasted potatoes	
Cutlets on eggplant walnut puree	31.00
Lamb cutlets served on a smoked eggplant dip with walnut crunch and served with roast potatoes	
Biftekia	24.50
Marinated herb beef rissoles served with Greek salad, tzatziki and pita & roasted potatoes	
'Philhellene' Mixed Grill for 2 or For 3 (gf available)	68.00 / 95.00
Lamb cutlets, beef rissoles, chicken & lamb souvlaki & baked lemon lamb served with a Greek salad & roasted potatoes	
Yemista (v) (gf) (vg available)	23.50
Seasonal vegetables with herb & rice stuffing served with minted yoghurt and Greek salad	
Mousaka	27.50
Herbed layers of beef mince, eggplants & potato finished with béchamel sauce and served with a Greek salad	
Vegetarian Mousaka vg	27.50
Layers of chargrilled eggplants & potato with puy lentils in salsa, spinach & soy feta cheese layer with béchamel sauce and served with a Greek Salad	
Grilled king prawns	33.00
Grilled king prawns with saffron, mayonnaise and a salad of your choice	
Calamari	28.00
Grilled or fried "fresh" Calamari (when available) with a Greek salad	
Kids Meals	\$15.00
Choice of lamb souvlaki, chicken souvlaki or fried calamari with fresh chips and salad	



Salads & Sides

Greek salad (v) (gf) (vg available) with cucumber, tomatoes, fetta, olives & extra virgin olive oil and balsamic dressing and seasonal mixed leaves	12.50
Provincial Beetroot salad (v) (gf) (vg available) with honey yoghurt and dukkah	12.50
Cypriot cabbage salad (v) (gf) (vg) with currants, sumac & pomegranate dressing	12.50
Horiatiki (v) (gf) (vg available) with cucumber, tomatoes, fetta, olives & extra virgin olive oil dressing, barley rusks, caper leaves and peppers	14.50
Baked broad bean and pea salad (v) (gf) (vg available)	9.50
Oven-roasted, tangy lemon & oregano potatoes (v) (gf) (vg)	8.50
Hand cut fried chips (v) (gf) (when available)	8.50

Desserts

Loukoumades Greek donuts served with honey, crushed walnuts and cinnamon	12.50
Halva Ice Cream Home made vanilla and choc flavoured halva ice cream	11.50
Halva Affogato Delicious taste sensation of halva icecream with a coffee shot	8.50

Please see the Seasonal Specials board for our range of desserts



Banquet Menus

- **\$35 Banquet (Min 2 people – N/A Friday and Saturday Dinner)**
- **For 2 \$55pp (for two only)**
- **The Classic \$48pp (Min 3 people)**
- **Provincial - \$60 per person. (Min 3 people)**
- **Eat as we would - \$65 per person**

\$35 Banquet (Min 2 people – N/A Friday and Saturday Dinner)

Entrees

- Tzatziki, Taramosalata, Melitzanosalata, Skordalia and grilled pita bread.
- Saganaki
- Krasomeze - Pan fried sausage with onions, peppers, olives, tomato, chili, red wine topped with Feta cheese

Mains

- Roast Leg of Lamb served with warm broad bean and pea salad & roast potatoes
- Fried Calamari
- Provincial Greek Salad

Dessert

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

For 2 \$55pp (for two only)

Entrees

Meze Platter for two

Loukaniko, Zucchini Flowers, Ricotta Kalitsounia, plus chef's choice of two traditional dips with pita bread.

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 3 people)

Entrees

- Tzatziki, Taramosalata, Melitzanosalata, Skordalia and grilled pita bread.
- Saganaki
- Vine Leaf Dolmades
- Loukaniko
- Fava Octopus

Mains

- Roast Leg of Lamb served with Chicken Souvlaki and Lamb Souvlaki
- Fried Calamari
- Provincial Greek Salad
- Additional Chef's Salad

Dessert

- Loukoumades – Greek style doughnuts topped with greek honey, walnuts and cinnamon.
- Halva Ice-cream
- Tea or Coffee.



Provincial - \$60 per person. (Min 3 people)

Entrees

- Mixed dips and grilled pita bread.
- Saganaki
- Kalitsounia
- Krasomeze
- Fava Octopus
- Zucchini flowers

Mains

- Roast Leg of Lamb served with Chicken Souvlaki and Lamb Souvlaki
- Fried Calamari
- Katsiki (kid goat)
- Provincial Greek Salad
- Salad of the day

Dessert

- Loukoumades – Greek style doughnuts topped with greek honey, walnuts and cinnamon.
- Halva Ice-cream , Galaktoboureko or Baklava
- Tea or Coffee.

We can cater for vegetarians/vegans and people with gluten intolerances in the banquets (please advise the waiter)

Eat as we would - \$65 per person (min 3 people)

