



PHILHELLENE
PROVINCIAL GREEK CUISINE

ENTREES

DIPS FOR TWO (V) TZATZIKI, TARAMOSALATA, MELITZANOSALATA, FAVA AND GRILLED PITA BREAD	\$14.50
MEZE PLATTER FOR 2 OR 3 (V) IF AVAILABLE PORK AND LEAK SAUSAGES, PICKLED OCTOPUS, RICOTTA KALITSOUNIA, VINE LEAVE DOLMADES, PLUS CHEF'S CHOICE OF TWO TRADITIONAL DIPS, PITA BREAD	\$34/\$48
TRADITIONAL DIPS (INDIVIDUAL) 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	\$9.50
MARINATED GREEK OLIVES (V) (GF) (VG) SERVED WITH GRILLED GARLIC BREAD	\$9.50
SAGANAKI (V) (GF) CHARGRILLED 'KEFALOGRAVIERA' SHEEP'S MILK CHEESE	\$15.50
HALOUMI WITH MASTIC & PISTACHIO TOPPING (V)(GF) CHARGRILLED HALOUMI ON A TOMATO RELISH WITH MASTICA TEARS CRUSHED ON TOP	\$19.50
VINE LEAF DOLMADES (V) (GF) (VG) FRESH YOUNG VINE LEAVES WITH HERB AND RICE STUFFING	\$15.50
KRASOMEZE PAN FRIED SAUSAGE WITH ONIONS, PEPPERS, OLIVES, TOMATO, CHILI, RED WINE TOPPED WITH FETA CHEESE	\$16.50
KALITSOUNIA (V) CRETAN 'HOME MADE' PASTRY PARCELS WITH 'MIZITHRA' CHEESE & MINT FILLING	\$16.50
'PHILHELLENE' CALAMARI WITH MELIA CHARGRILLED FRESH CALAMARI ON AN OLIVE TAPENADE WITH HONEY (MELIA) & CAPERS	\$19.50
PICKLED OCTOPUS MARINATED WITH FRESH CHILI, GARLIC AND HERBS	\$19.50
PICKLED OCTOPUS ON FAVA PUREE DRIZZLED WITH OLIVE OIL AND FRESH CAPERS	\$19.50
PITA PER SERVE	\$3.00

MAINS

ROAST LEG OF LAMB (GF) WITH FRESH LEMON JUICE & EXTRA VIRGIN OLIVE OIL SERVED WITH WARM BROAD BEAN AND PEA SALAD & ROAST POTATOES	\$32
CHICKEN SOUVLAKI (GF AVAILABLE) CHARGRILLED MARINATED CHICKEN FILLETS SERVED WITH GREEK SALAD, TZATZIKI AND PITA & ROASTED POTATOES	\$25.95
LAMB SOUVLAKI (GF AVAILABLE) CHARGRILLED MARINATED LAMB FILLETS SERVED WITH GREEK SALAD, TZATZIKI AND PITA & ROASTED POTATOES	\$29.95
MIXED SOUVLAKI (GF AVAILABLE) CHARGRILLED MARINATED CHICKEN AND LAMB FILLETS SERVED WITH GREEK SALAD, TZATZIKI AND PITA & ROASTED POTATOES	\$27.95
CUTLETS ON EGGPLANT WALNUT PUREE LAMB CUTLETS SERVED ON A SMOKED EGGPLANT DIP WITH ROAST POTATOES	\$33
BIFTEKIA MARINATED HERB BEEF RISSOLES SERVED WITH GREEK SALAD, TZATZIKI AND PITA & ROASTED POTATOES	\$27.50
'PHILHELLENE' MIXED GRILL FOR 2 OR FOR 3 (GF AVAILABLE) LAMB CUTLETS, BEEF RISSOLES, CHICKEN & LAMB SOUVLAKI & BAKED LEMON LAMB SERVED WITH A GREEK SALAD & ROASTED POTATOES	\$68/\$95
YEMISTA (V) (GF) (VG AVAILABLE) SEASONAL VEGETABLES WITH HERB & RICE STUFFING SERVED WITH GREEK SALAD	\$24.95
MOUSAKA HERBED LAYERS OF BEEF MINCE, EGGPLANTS & POTATO FINISHED WITH BÉCHAMEL SAUCE AND SERVED WITH A GREEK SALAD	\$29.50
VEGAN MOUSAKA (V) (VG) LAYERS OF CHARGRILLED EGGPLANTS & POTATO WITH PUY LENTILS IN SALSA, CHARGRILLED SPINACH CHEESE LAYER WITH BÉCHAMEL SAUCE AND SERVED WITH A GREEK SALAD	\$27.50
GRILLED KING PRAWNS GRILLED KING PRAWNS WITH FAVA(DIP) AND A GREEK OR CABBAGE SALAD	\$35
CALAMARI FRIED FRESH CALAMARI (WHEN AVAILABLE) WITH A GREEK SALAD	\$29.95
KIDS MEALS CHOICE OF LAMB SOUVLAKI, CHICKEN SOUVLAKI OR FRIED CALAMARI WITH FRESH CHIPS AND SALAD	\$15

(V) = VEGETARIAN (GF) = GLUTEN FREE (VG) = VEGAN

SALADS & SIDES

GREEK SALAD (V) (GF) (VG AVAILABLE) WITH CUCUMBER, TOMATOES, FETTA, OLIVES & EXTRA VIRGIN OLIVE OIL AND BALSAMIC DRESSING AND SEASONAL MIXED LEAVES	\$14.50
PROVINCIAL BEETROOT SALAD (V) (GF) (VG AVAILABLE) WITH HONEY YOGHURT AND DUKKAH	\$14.50
GRAIN SALAD (V) (VG) WITH PUY LENTILS, PEARL BARLEY, FRESH POMEGRANATE, ALMONDS, PARSLEY WITH POMEGRANATE DRESSING	\$14.50
CYPRIT 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	\$16.50
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	\$12.50
HALVA AFFOGATO DELICIOUS TASTE SENSATION OF HALVA ICE-CREAM WITH A COFFEE SHOT	\$8.50
FLAVOURED SORBET OF THE MONTH (VG AND GF)	\$12.50

PLEASE SEE THE SEASONAL SPECIALS BOARD FOR OUR RANGE OF DESSERTS

BANQUET MENUS

\$45 BANQUET (MIN. 2 PEOPLE) <i>ENTREES</i> - TZATZIKI, TAMOSALATA, MELITZANOSALATA, FAVA AND GRILLED PITA BREAD. - SAGANAKI - KRASOMEZE	FOR 2 \$60PP (FOR 2 PEOPLE ONLY) <i>ENTREES</i> - MEZE PLATTER FOR TWO LOUKANIKO, ZUCCHINI FLOWERS, RICOTTA KALITSOUNIA, SAGANAKI PLUS CHEF'S CHOICE OF TWO TRADITIONAL DIPS WITH PITA BREAD.
<i>MAINS</i> - ROAST LEG OF LAMB SERVED WITH CHICKEN SOUVLAKI, WARM BROAD BEAN AND PEA SALAD & ROAST POTATOES - FRIED CALAMARI - PROVINCIAL GREEK SALAD	<i>MAINS</i> - MIXED GRILL OF CHICKEN AND LAMB SOUVLAKI, CUTLETS, BAKED LEMON LAMB AND ROAST POTATOES - PROVINCIAL GREEK SALAD
<i>DESSERT</i> - LOUKOUMADES - SERVED WITH A TEA OR COFFEE	<i>DESSERT</i> - OUR CHEF'S CHOICE OF MIXED DESSERTS. - SERVED WITH A TEA OR COFFEE

THE CLASSIC \$55PP (MIN. 3 PEOPLE)

ENTREES
- TZATZIKI, TAMOSALATA, MELITZANOSALATA, FAVA AND GRILLED PITA BREAD
- SAGANAKI
- VINE LEAF DOLMADES
- LOUKANIKO
- KALITSOUNIA
- PICKLED OCTOPUS

MAINS
- ROAST LEG OF LAMB SERVED WITH CHICKEN SOUVLAKI AND LAMB SOUVLAKI
- FRIED CALAMARI
- PROVINCIAL GREEK SALAD
- ADDITIONAL CHEF'S SALAD

DESSERT
- LOUKOUMADES
- HALVA ICE-CREAM
- SERVED WITH A TEA OR COFFEE

PROVINCIAL \$65 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
- HALVA ICE-CREAM, GALAKTOBOUREKO OR BAKLAVA
- SERVED WITH A TEA OR COFFEE

WE CAN CATER FOR VEGETARIANS/VEGANS AND PEOPLE WITH GLUTEN INTOLERANCES IN THE BANQUETS (PLEASE ADVISE THE WAITER)

APÉRITIFS

GREEK SPIRITS LIQUEURS AND PORT

CRETAN RAKOMELO \$8.50
CRETAN TSIKODIA (RAKI) \$7
OUZO PLOUMARI 200ML \$38
KRETARAKI 200ML (CRETA TSIKODIA) \$38
KRETARAKIMELI 200ML (CRETAN RAKI WITH HONEY) \$38
OUZO PLOUMARI \$10
MASTIHA SKINOS PREMIUM \$10
METAXA BRANDY 7 STAR \$12
METAXA BRANDY 12 STAR \$18

CIDER

HARCOURT APPLE CIDER 500ML \$12

BÉER

MYTHOS (THESSALONIKI) \$9
FIX HELLAS (ATHENS) \$9
KEO (CYPRUS) \$9
ALFA (ATHENS) \$9
CRETAN CRAFT BEER (2 VARIETIES) \$9.5
PALE ALE OR PORTER (DARK BEER) \$7
CASCADE LIGHT \$10
CROWN LAGER \$7.50
VB \$9
CORONA \$9

COLD BEVERAGES

GREEK VISSINADA - SOUR CHERRY DRINK \$5
GREEK LEMONI - LEMON DRINK \$5
GREEK GAZOZA - LEMONADE \$5
GREEK PORTOKALADA - ORANGE DRINK \$5
GREEK BLOOD ORANGE \$5
COKE - 330ML BOTTLE COKE \$38
OR NO SUGAR COKE \$10
ZAROS SPARKLING MINERAL WATER (330ML) \$5
ZAGORI SPARKLING MINERAL WATER (750ML) \$9
ORANGE JUICE \$4.50
HARCOURT SPARKLING APPLE JUICE (375ML) \$6

HOT BEVERAGES

"LOUMIDIS" PAPAGALOS - GREEK COFFEE \$4.50
LATTE, CAPPUCINO, FLAT WHITE, ESPRESSO, \$4.50
SHORT & LONG MACCHIATO \$4.50
TEA BY T2 \$4.50
ENGLISH BREAKFAST / EARL GREY / CHAI \$4.50
PEPPERMINT / CHAMOMILE/ GREEN \$4.50
CRETAN "AMBROSIA" HERBAL TEA \$6
HOT CHOCOLATE \$6

NOTE: MIN SPEND \$40 PER PERSON (ADULTS) FOR BOOKINGS SATURDAY NIGHTS