



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	\$38/\$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 GRILLED GREEK OLIVES (V) (GF) (VG)	\$9.50
SAGANAKI (V) (GF) CHARGRILLED 'KEFALOGRAVIERA' SHEEP'S MILK CHEESE	\$15.50
VINE LEAF DOLMADES (V) (GF) (VG) FRESH YOUNG VINE LEAVES WITH HERB AND RICE STUFFING	\$16.50
KRASOMEZE PAN FRIED SAUSAGE WITH ONIONS, PEPPERS, OLIVES, TOMATO, CHILI, RED WINE TOPPED WITH FETA CHEESE	\$17.50
KALITSOUNIA (V) CRETAN 'HOME MADE' PASTRY PARCELS WITH 'MIZITHRA' CHEESE & MINT FILLING	\$17.50
'PHILHELLENE' CALAMARI WITH MELIA CHARGRILLED FRESH CALAMARI ON AN OLIVE TAPENADE WITH HONEY (MELIA) & CAPERS	\$21.50
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	\$3.50

## MAINS

ROAST LEG OF LAMB (GF) WITH FRESH LEMON JUICE & EXTRA VIRGIN OLIVE OIL SERVED WITH WARM BROAD BEAN AND PEA SALAD & ROAST POTATOES	\$34
CHICKEN SOUVLAKI (GF AVAILABLE) CHARGRILLED MARINATED CHICKEN FILLETS SERVED WITH GREEK SALAD & ROASTED POTATOES	\$27.95
LAMB SOUVLAKI (GF AVAILABLE) CHARGRILLED MARINATED LAMB FILLETS SERVED WITH GREEK SALAD & ROASTED POTATOES	\$29.95
MIXED SOUVLAKI (GF AVAILABLE) CHARGRILLED MARINATED CHICKEN AND LAMB FILLETS SERVED WITH GREEK SALAD, & ROASTED POTATOES	\$28.95
BIFTEKIA MARINATED HERB BEEF RISSOLES SERVED WITH GREEK SALAD & 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 ROASTED POTATOES	\$70/\$95
YEMISTA (V) (GF) (VG AVAILABLE) SEASONAL VEGETABLES WITH HERB & RICE STUFFING SERVED WITH GREEK SALAD	\$27.50
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 A VILLAGE STYLE CABBAGE SALAD	\$35
CALAMARI FRIED FRESH CALAMARI (WHEN AVAILABLE) WITH A VILLAGE STYLE CABBAGE SALAD	\$29.95
KIDS MEALS CHICKEN SOUVLAKI OR FRIED CALAMARI WITH FRESH CHIPS AND SALAD LAMB SOUVLAKI WITH FRESH CHIPS AND SALAD	\$15 \$20

(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 & CAPERS	\$16.50
BAKED BROAD BEAN AND PEA SALAD (V) (GF) (VG AVAILABLE)	\$9.50
OVEN-ROASTED, TANGY LEMON & OREGANO POTATOES (V) (GF) (VG)	\$9.50
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

PLEASE SEE THE SEASONAL SPECIALS BOARD FOR OUR RANGE OF DESSERTS

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

**ENTREES**  
- TZATZIKI, TARAMOSALATA, MELITZANOSALATA,  
SKORDALIA AND GRILLED PITA BREAD  
- SAGANAKI  
- VINE LEAF DOLMADES  
- LOUKANIKO  
- 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

### FOR 2 \$60PP (FOR 2 PEOPLE ONLY)

**ENTREES**  
- MEZE PLATTER FOR TWO  
LOUKANIKO, ZUCCHINI FLOWERS (OR VINE LEAVES),  
RICOTTA KALITSOUNIA, SAGANAKI 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.  
- 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  
- PROVINCIAL GREEK SALAD  
- SALAD OF THE DAY

**DESSERT**  
- LOUKOUMADES  
- HALVA ICE-CREAM, GALAKTOBOUREKO OR BAKLAVA  
- SERVED WITH A TEA OR COFFEE

## APÉRITIFS

### GREEK SPIRITS LIQUEURS AND PORT

CRETAN RAKOMELO \$8.50  
CRETAN TSIKOU디아 (RAKI) \$7  
OUZO PLOUMARI 200ML \$38  
KRETARAKI 200ML (CRETA TSIKOU디아) \$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

### BEER

MYTHOS (THESSALONIKI) \$9  
FIX HELLAS (ATHENS) \$9  
KEO (CYPRUS) \$9  
ALFA (ATHENS) \$9  
CRETAN CRAFT BEER (3 VARIETIES)  
SOLO, PALE ALE OR PORTER (DARK BEER) \$9.5  
CASCADE LIGHT \$7  
CROWN LAGER \$10  
VB \$7.50  
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 \$5  
OR NO SUGAR COKE \$5  
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,  
SHORT & LONG MACCHIATO \$4.50  
TEA BY T2 \$4.50  
ENGLISH BREAKFAST / EARL GREY / CHAI  
PEPPERMINT / CHAMOMILE / GREEN \$4.50  
CRETAN "AMBROSIA" HERBAL TEA \$6  
HOT CHOCOLATE \$6

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