alati

Καλή όρεξη

snacks

	M	V
Fresh baked pita, Cypriot alati, oregano vgn df	7.0	8.4
Gluten free available (additional)	2.0	2.4
Greek village bread vgn df	5.0	6.0
Ouzo marinated olives vgn gf df	7.0	8.4
Rock oysters, lemon (each) gf df	6.0	7.2
Tirokafteri, spicy feta dip, roasted peppers, pickled currants v gf	15.0	18.0
Taramosalata, mullet roe dip df	15.0	18.0
Fava dip, fried capers, herbs, sumac vgn gf df	15.0	18.0
Tzatziki, greek yoghurt, cucumber, garlic, dill v gf	15.0	18.0

mezedez

King prawn salad, cucumber squash, tarama mayo df		25.0	30.0
Raw tuna, spicy mussels, beach herbs gf df		27.0	32.4
Fried calamari, potato aioli, lemon gf df		22.0	26.4
Zucchini chips, lemon, oregano, aioli v		19.0	22.8
Prawn saganaki, braised tomato, feta gf		34.0	40.8
Halloumi saganaki, honey, lemon, oregano v gf		29.0	34.8
Fremantle octopus, oregano, lemon gf df		39.0	46.8

from the fourno

Claypot baked turtle beans, braised tomato, potato vgn gf df		22.0	26.4
Barramundi plaki style, pan fried barramundi fillet, braised aromatic tomato gf df		39.0	46.8
Lamb kritharaki, potato skordalia, fried sourdough, marinated capers df		42.0	50.4
Oven roasted lamb shoulder, tzatziki, oregano, lemon gf	*half*	60.0	70.8
	full	115.0	125.0

from yiayia's kitchen

Spanakopita, wild weeds pie, feta v	25.0	30.0
Fried fillet of ling, greek tartare sauce, shoestring potato chips	34.0	40.8
Yiayia's ouzo drunken meatballs, mizithra cheese	32.0	38.4
Beef moussaka, fried eggplant, potato, tomato béchamel gf	39.0	46.8

from the grill

	M	V
QLD King prawns (3), tomato vinaigrette gf df	40.0	48.0
Ulladulla swordfish 200g, skordalia gf df	49.0	58.8
Chicken souvlaki, lemon, tzatziki gf	32.0	38.4
Roasted spatchcock, oregano, lemon gf df	35.0	42.0
Loukaniko sausage, mustard, lemon	32.0	38.4
Beef fillet 250g, skordalia, lemon gf df	59.0	68.2

sides

Greek salad v gf	18.0	21.6
Garlic & lemon roasted potatoes vgn gf df	17.0	20.4
Chips, oregano, grated feta v gf	14.0	16.8
Alati baked beetroot salad, mint dressing, greek yoghurt v gf	14.0	16.8
Seasonal horta, lemon, oregano vgn gf df	16.0	19.2

glyka

Galaktoboureko, custard pie, orange blossom syrup v	16.0	19.2
Traditional pistachio baklava v df	16.0	19.2
Caramelised rizogalo, sour cherries gf v	16.0	19.2
Claypot chocolate pudding, sour cherry ice cream v	22.0	26.4
Add Ellinikos kafes / Freddo espresso & cappuccino sketos / metrios / glykos	5.5	6.6

feasting menus

Village Feast

per person — M 64.0 — V 72.0

Fresh baked pita, Cypriot alati, oregano vgn df
Ouzo marinated olives vgn gf df
Taramosalata, mullet roe dip df
Fried calamari, potato aioli, lemon gf df
Oven roasted lamb shoulder, tzatziki, oregano, lemon gf
Greek salad v gf
Garlic & lemon roasted potatoes vgn gf df
Caramelised rizogalo, sour cherries gf v

Hellenic Feast

per person — M 74.0 — V 82.0

Fresh baked pita, Cypriot alati, oregano vgn df
Ouzo marinated olives vgn gf df
Taramosalata, mullet roe dip df
Halloumi saganaki, honey, lemon, oregano v gf
King prawn salad, cucumber squash, tarama mayo df
Fried calamari, potato aioli, lemon gf df
Chicken souvlaki, lemon, tzatziki gf
Oven roasted lamb shoulder, tzatziki, oregano, lemon gf
Greek salad v gf
Garlic & lemon roasted potatoes vgn gf df
Galaktoboureko, custard pie, orange blossom syrup v

df dairy free gf gluten free v vegetarian vgn vegan - Our seafood is sourced locally unless marked (i) imported or (m) mixed.
For reservations of 10 or more guests, a feasting menu is required. There is an 8% gratuity fee for groups over 14 guests.
Seasonal menu - subject to change

29.10.26