alati

Καλή όρεξη

BAR MENU

	M	V
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
Zucchini chips, lemon, oregano, aioli v	19.0	22.8
Fried calamari, potato aioli, lemon df gf	22.0	26.4
Spanakopita, wild weeds pie, feta v	25.0	30.0
King prawn salad, cucumber squash, tarama mayo df	25.0	30.0
Greek salad v gf	18.0	21.6



df dairy free gf gluten free v vegetarian vgn vegan
Our seafood is sourced locally unless marked (i) imported or (m) mixed.
Seasonal menu - subject to change.

beer

	M	V
bottle		
Mythos - Greek Lager	12.0	14.4
FIX - Hellas Lager	12.0	14.4
Mamos - Greek Pilsner	12.0	14.4
Corona	12.0	14.4
Hahn 3.5 Mid Strength	10.0	12.0
Hahn Light	9.0	10.8
Heineken Zero	10.0	12.0
Yulli's Margot Dry Apple Cider	13.0	15.6
on tap | schooner		
Reschs Draught	6.5	7.8
Balter XPA	8.5	10.2
Stone & Wood Pacific Ale	8.5	10.2
Asahi	10.0	12.0
Peroni	10.0	12.0
Yulli's Seabass Mediterranean Lager	9.0	10.8

signature cocktails

Meli gin, dry vermouth, lime, house made rosemary honey	23.0	27.6
Feta Martini four pillars olive leaf gin, dry vermouth, feta brine, ouzo spray	25.0	30.0
Alati Margarita skinos mastiha, tequila, grapefruit, lime	24.0	28.8
Apricot Old Fashioned bourbon, apricot brandy, apricot & cinnamon syrup, orange bitters	24.0	28.8
Myrtilo Sour voir blueberry vodka, lemon, sugar, egg white	23.0	27.6

classic cocktails

Negroni gin, campari, sweet vermouth	24.0	28.8
Caipiroska vodka, lime, sugar	24.0	28.8
Aperol Spritz aperol, prosecco, soda	23.0	27.6
Tommy's Margarita tequila, lime, agave	24.0	28.8
Daiquiri white rum, lime, sugar	22.0	26.4
Whiskey Sour scotch whisky, lemon, sugar, egg white	24.0	28.8

mocktails

Rose Breeze lychee, cranberry, lemon, rose syrup, soda	15.0	18.0
Island Crush passionfruit, apple, lime, tangerine syrup, ginger ale	15.0	18.0

wine by the glass

s - 150ml
l - 250ml

sparkling

		M	V
NV La Gioiosa Organic Prosecco veneto, italy		16.0	19.2

white

		M	V
NV Fiore Moscato mudgee, nsw	s l	13.0 22.0	15.6 26.4
Ara Single Estate Sauvignon Blanc 2024 marlborough, nz	s l	14.0 23.0	16.8 27.6
Gambellara Monopolio Pinot Grigio 2024 delle venezie, italy	s l	16.0 25.0	19.2 30.0
Whipbird Chardonnay 2024 pemberton, wa	s l	15.0 24.0	18.0 28.8
Gaia Monograph Moschofilero 2024 amyndeon, greece	s l	16.0 25.0	19.2 30.0
Papagiannakos Old Vine Savatiano 2025 markopoulo, greece	s l	19.0 27.0	22.8 32.4
Paranga Malagouzia Roditis 2024 macedonia, greece	s l	16.0 25.0	19.2 30.0
Kir-Yianni The North Assyrtiko 2025 amyndeon, greece	s l	21.0 29.0	25.2 34.8

rosé

		M	V
Marquis de Pennautier Rosé 2024 pays d'oc, france	s l	15.0 22.0	18.0 26.4

red

		M	V
Abbotts & Delaunay Pinot Noir 2023 pays d'oc, france	s l	16.0 25.0	19.2 30.0
Xanadu Circa 77 Cabernet Sauvignon 2023 margaret river, wa	s l	15.0 24.0	18.0 28.8
Hentley Farm Shiraz 2024 barossa valley, sa	s l	17.0 25.0	20.4 30.0
Dafnios Liatiko 2021 crete, greece	s l	19.0 27.0	22.8 32.4
Paranga Xinomavro Syrah 2024 macedonia, greece	s l	16.0 25.0	19.2 30.0
Gaia Agiorgitiko 2023 nemea, greece	s l	20.0 28.0	24.0 33.6

greek digestives

	M	V
ouzo		
Plomari | Pilavas | Samos	13.0	15.6
Veto	14.0	16.8
mastiha		
Mastic Tears	13.0	15.6
Skinos	14.0	16.8

29.10.26