

# Greek Feast Menu

## TO START

- |  |      |                            |        |
|--|------|----------------------------|--------|
| • Grilled halloumi, mixed salad, lemon           | V 12 | • Falafel & tomato relish  | V 12   |
| • Pita with 3 dips                               | 14   | • Hummus & cucumber sticks | V 8    |
| • Sweet potato wedges, sour cream & sweet chilli | V 10 | • Spanakopita pie          | V 12.5 |

## MAINS

- **Falafel bowl** V 16  
*Hummus, cucumber & tomato salad, falafel, tahini, crispy pita bread*
- **Chicken bowl** 16  
*Hummus, roasted pepper & chickpea salad, chicken, tahini, crispy pita bread*
- **Garlic & chilli prawns** 22  
*Tomato sauce, chilli, garlic, parsley, pita bread*
- **Charred octopus** 22  
*Black lentils, cucumber, herb yoghurt, sweet potato chips*
- **Chicken gyros** 18  
*Spiced chicken, red cabbage salad, pita bread, garlic dip*
- **Slow roasted lamb** 26  
*Lamb shoulder, spiced chickpea crunch, rosemary potato, garlic dip*
- **Beef keftedes** 20  
*Beef kofta, tomato sauce, parsley, olives, feta, pita bread*
- **Vegetarian moussaka** V 18  
*White bean ragu, sweet potato, charred eggplant, parmesan béchamel*

## TO SHARE

- **Mixed grill for two** 45  
*Slow roasted lamb, spiced chicken, beef kofta, falafel, spiced chickpea crunch, red cabbage salad, potato, pita bread, tzatziki, tarama*
- **Gyroz Mezze for two** 39  
*Slow roasted lamb, spiced chicken, falafel, spiced chickpea crunch, Greek slaw, rosemary potato, pita bread, garlic dip, tzatziki*
- **Lamb shoulder feast for two** 42  
*Slow roasted lamb, falafel, spiced chickpea crunch, red cabbage salad, rosemary potato, pita bread, tarama, garlic dip*
- **Greek feast for four** 85  
*Slow roasted lamb, spiced chicken, beef kofta, falafel, grilled halloumi, spiced chickpea crunch, Greek salad, rosemary potato, pita bread, garlic dip, tarama, tzatziki*
- **Vegetarian platter for two** V 36  
*Spanakopita pie, falafel, halloumi, hummus & cucumber, red cabbage salad, pita bread, tzatziki & aioli dip*

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## SALADS

- **Red cabbage salad** S 9.5 L 13  
*Red cabbage, Granny Smith apple, mint, capsicum, sesame, citrus dressing*
- **Cous cous salad** S 9.5 L 14  
*Saffron cous cous, pumpkin, pepitas, black currants, parsley, tzatziki*
- **Greek salad** S 9.5 L 14  
*Lettuce, cucumber, tomato, capsicum, olives, feta, lemon, olive oil*
- **Black lentils salad** S 9.5 L 13  
*Black lentils, chickpea, baby peas, tomato, feta, mint, citrus dressing*

## PITA WRAPS

- Slow roasted lamb, tzatziki, pickled cabbage, parsley and side of potato S 10.5 L 13
- Chicken, aioli, pickled cabbage, parsley and side of potato S 9.5 L 13
- Grilled halloumi, hummus, pickled cabbage, parsley and side of potato S 9.5 L 13
- Falafel, aioli, pickled cabbage, parsley and side of potato S 9.5 L 13
- Beef kofta, chilli sauce, pickled cabbage, parsley and side of potato S 9.5 L 13

## SIDES & EXTRAS

- Rosemary potato & garlic di 9
- Pita 3
- Dip (garlic, tarama, tzatziki, hummus) S 3 L 7
- Lamb (100g) 8
- Chicken (100g) 6
- Charred octopus (100g) 12
- Beef kofta (ea) 3
- Haloumi (ea) 3

## SWEETS

- **Baklava** V 9.5
- **Bougatsa with lemon curd** V 9.5