

# Greek Feast Menu

## TO START

- |  |        |                            |        |
|--|--------|----------------------------|--------|
| • Grilled halloumi, mixed salad                  | V 12.5 | • Falafel & tahini         | V 12   |
| • Pita with 3 dips (Tzatziki, Garlic, Tarama)    | 14     | • Hummus & cucumber sticks | V 9.5  |
| • Sweet potato wedges, sour cream & sweet chilli | V 11   | • Spanakopita pie          | V 12.5 |

## MAINS

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|--|--------|
| • Falafel bowl   | V 17.5 |
| <i>Hummus, cucumber &amp; tomato salad, falafel, tahini, crispy pita bread</i> |        |
| • Chicken bowl   | 17.5   |
| <i>Hummus, cucumber &amp; tomato salad, chicken, tahini, crispy pita bread</i> |        |
| • Garlic & chilli prawns   | 24     |
| <i>Tomato sauce, chilli, garlic, parsley, pita bread</i>                       |        |
| • Charred octopus  | 24     |
| <i>Black lentils, cucumber, herb yoghurt, roasted chickpea</i>                 |        |
| • Chicken gyros  | 19.5   |
| <i>Spiced chicken, red cabbage salad, pita bread, garlic dip</i>               |        |
| • Slow roasted lamb  | 28.5   |
| <i>Lamb shoulder, spiced chickpea crunch, rosemary potato, garlic dip</i>      |        |
| • Beef keftedes  | 22     |
| <i>Beef kofta, tomato sauce, parsley, olives, feta, pita bread</i>             |        |
| • Vegetarian moussaka  | V 18   |
| <i>White bean ragu, sweet potato, charred eggplant, parmesan béchamel</i>      |        |

## TO SHARE

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|---|------|
| • Mixed grill for two   | 49.5 |
| <i>Slow roasted lamb, spiced chicken, beef kofta, falafel, spiced chickpea crunch, red cabbage salad, rosemary potato, pita bread, tzatziki, tarama</i>                         |      |
| • Gyroz Mezze for two   | 43.5 |
| <i>Slow roasted lamb, spiced chicken, falafel, spiced chickpea crunch, red cabbage salad, rosemary potato, pita bread, garlic dip, tzatziki</i>                                 |      |
| • Lamb shoulder feast for two   | 46.5 |
| <i>Slow roasted lamb, falafel, spiced chickpea crunch, red cabbage salad, rosemary potato, pita bread, tarama, garlic dip</i>   |      |
| • Greek feast for four  | 95   |
| <i>Slow roasted lamb, spiced chicken, beef kofta, falafel, grilled halloumi, spiced chickpea crunch, Greek salad, rosemary potato, pita bread, garlic dip, tarama, tzatziki</i> |      |
| • Vegetarian platter for two  | V 42 |
| <i>Spanakopita pie, falafel, halloumi, hummus &amp; cucumber, red cabbage salad, pita bread, tzatziki &amp; aioli dip</i>   |      |

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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 10.5 L 14  
*Saffron cous cous, pumpkin, pepitas, black currants, parsley*
- **Greek salad** S 10.5 L 14  
*Lettuce, cucumber, cherry tomato, capsicum, olives, feta and citrus dressing*
- **Black lentils salad** S 9.5 L 13  
*Black lentils, roasted chickpea, cherry tomato, mint, feta and citrus dressing*

## PITA WRAPS

- Slow roasted lamb, tzatziki, lettuce, pickled cabbage, parsley and side of potato S 12.5 L 16
- Chicken, aioli, lettuce, pickled cabbage, parsley and side of potato S 11.5 L 15
- Grilled halloumi, hummus, lettuce, pickled cabbage, parsley and side of potato S 11 L 14.5
- Falafel, aioli, lettuce, pickled cabbage, parsley and side of potato S 10.5 L 14
- Beef kofta, chilli sauce, lettuce, pickled cabbage, parsley and side of potato S 11 L 14.5

## SIDES & EXTRAS

- Rosemary potato & garlic di 9.5
- Pita 3.5
- Dip (garlic, tarama, tzatziki, hummus) S 3 L 7
- Lamb (100g) 10
- 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