

Greek Feast Menu

TO START

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|--|--------|--------------------------|--------|
| • Grilled halloumi, mixed salad | V 13.5 | • Falafel & tahini | V 13.2 |
| • Pita with 3 dips (Tzatziki, Garlic, Tarama) | 15 | • Hummus & carrot sticks | V 10.5 |
| • Sweet potato wedges, sour cream & sweet chilli | V 12.5 | • Spanakopita pie | 13.5 |

MAINS

- **Falafel bowl** V 18.9
Hummus, cucumber & tomato salad, falafel, tahini, crispy pita bread
- **Chicken bowl** 18.9
Hummus, cucumber & tomato salad, chicken, tahini, crispy pita bread
- **Garlic & chilli prawns** 25.5
Tomato sauce, chilli, garlic, parsley, pita bread
- **Charred octopus** 25.5
Black lentils, cucumber, herb yoghurt, roasted chickpea
- **Chicken gyros** 20.9
Spiced chicken, red cabbage salad, pita bread, garlic dip
- **Slow roasted lamb** 29.5
Lamb shoulder, spiced chickpea crunch, rosemary potato, garlic dip
- **Beef keftedes** 23.9
Beef kofta, tomato sauce, parsley, olives, feta, pita bread
- **Vegetarian moussaka** V 19
White bean ragu, sweet potato, charred eggplant, parmesan béchamel

TO SHARE

- **Mixed grill for two** 54.9
Slow roasted lamb, spiced chicken, beef kofta, falafel, spiced chickpea crunch, red cabbage salad, rosemary potato, pita bread, tzatziki, tarama
- **Gyros Mezze for two** 49
Slow roasted lamb, spiced chicken, falafel, spiced chickpea crunch, red cabbage salad, rosemary potato, pita bread, garlic dip, tzatziki
- **Lamb shoulder feast for two** 49.5
Slow roasted lamb, falafel, spiced chickpea crunch, red cabbage salad, rosemary potato, pita bread, tarama, garlic dip
- **Greek feast for four** 105
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 46.9
Spanakopita pie, falafel, halloumi, hummus & carrot, red cabbage salad, pita bread, tzatziki & aioli dip

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SALADS

- **Red cabbage salad** S 10.5 L 14.5
Red cabbage, Granny Smith apple, mint, capsicum, sesame, citrus dressing
- **Cous cous salad** S 11.5 L 15.5
Saffron cous cous, pumpkin, pepitas, black currants, parsley
- **Greek salad** S 11.5 L 15.5
Lettuce, cucumber, cherry tomato, capsicum, olives, feta and citrus dressing
- **Black lentils salad** S 10.5 L 14.5
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 13.5 L 17.5
- Chicken, aioli, lettuce, pickled cabbage, parsley and side of potato S 12.5 L 16.5
- Grilled halloumi, hummus, lettuce, pickled cabbage, parsley and side of potato S 12.5 L 16.5
- Falafel, aioli, lettuce, pickled cabbage, parsley and side of potato S 11.5 L 15.5
- Beef kofta, chilli sauce, lettuce, pickled cabbage, parsley and side of potato S 12.5 L 16.5

SIDES & EXTRAS

- Rosemary potato & garlic dip 10.5
- Pita 3.8
- Dip (garlic, tarama, tzatziki, hummus) S 3.5 L 7.9
- Lamb (100g) 11
- Chicken (100g) 6.9
- Charred octopus (100g) 13
- Beef kofta (ea) 3.5
- Haloumi (ea) 3.5

SWEETS

- **Baklava** V 10.5
- **Bougatsa with lemon curd** V 10.5