

TAPAS MEZE E

<p>Dips & Pita – V Chef's selection of 3 house-made dips, served with pita bread</p>	14
<p>Taramasalata & Pita Fish roe pâté, salmon caviar, dill oil & lemon zest, served with pita bread</p>	15
<p>Antipasto Thinly sliced Serrano ham, feta, grilled chorizo & roasted truss tomato salad, served with pita bread</p>	24
<p>Marinated Olives Green Sicilian olives house marinated in chili, oregano & orange</p>	9

SEAFOOD

<p>Grilled Octopus – gf Bermagui octopus, marinated in smoked paprika, garlic & lemon</p>	19
<p>Pot of Mussels Half a kilo of mussels, sautéed with chorizo, tomato & chili</p>	20
<p>Paella Balls (4 pieces) Saffron stained rice balls with fresh mixed seafood, chorizo & chicken, fried & served with lemon aioli</p>	14

VEGETARIAN

<p>Manchego Croquettes – v (4 pieces) Manchego cheese mixed with creamy Charlotte potatoes, crumbed & fried served with capsicum jam</p>	16
<p>Beetroot Carpaccio – v, gf Thinly sliced poached beetroot, red wine dressing, crumbled feta, candied walnuts, green beans & watercress</p>	14
<p>Filo Parcels – v (4 pieces) Light & flaky filo pastry filled with spinach, roasted capsicum, caramelised onion, topped with basil pesto</p>	12
<p>Saganaki – v, gf (4 pieces) Grilled haloumi, roasted sweet peppers, dressed with lemon, olive oil, dill & mint</p>	15
<p>Patatas Bravas – Tradicional – v, gf Crispy fried potatoes, smothered in a spicy tomato salsa & served with aioli sauce</p>	10

MEAT	Mini Gyros	
	Mini pita with sweet potato chips, tomato, red onion & Chef's special garlic sauce:	
	– Chicken thigh, marinated in thyme & lemon (2 pieces)	14
	– Slow cooked pulled lamb shoulder & caramelised onion (2 pieces)	16
	Pork Belly & Crackle – gf (2 pieces)	14
Apple, thyme & garlic braised pork belly, Spanish slaw, apple reduction & crispy crackle		
Pollo a la Parrilla – gf (4 pieces)	12	
Tender chicken wings marinated in lemon, garlic, oregano, paprika & chili served with tzatziki sauce		
Persian Lamb Kofta – gf (4 pieces)	15	
Spiced grilled lamb leg mince skewered with tzatziki sauce		
MAIN	Steak selection of the day – gf	daily price
	Red wine jus, sweet potato chips, topped with crumbled feta & broccolini	
	Ragu Di Agnello	28
	Braised lamb shoulder, tomato sauce, parmesan cheese & casarecce pasta	
	Pollo Alla Diavola (for 2) – gf	48
	Flattened chicken, grilled crispy with pepper, then drenched in a chilli, lemon vinaigrette, served with patatas bravas & basil beans	
Fresh fish	daily price	
Market fresh fish topped with caramelised onion, tomato, olives, capers & bread-crumbs, served with green vegetables		
Pumpkin & Sage Risotto – v, gf	26	
Roasted butternut pumpkin, crispy sage, butter & parmesan cheese		

SIDES

Greek Salad – v, gf Tomato, capsicum, cucumber, red onion, olives, tossed together with red wine vinaigrette & oregano, topped with a slab of feta	14
Rocket Salad – v, gf Pear, walnut & grated manchego with a lemon dressing	12
Papas Fritas – v, gf Sweet potato chips, topped with crumbled feta & oregano	8
Basil Greens – v, gf Blanched green beans & broccolini, coated in basil butter & sea salt	8
Pita Bread More to dip or mop-up that sauce!	5

DESSERT

Lokomades – v Mini doughnuts rolled in cinnamon sugar: – Nutella & strawberries or – Walnuts & honey	14
Lemon Cheesecake – v, gf Set lemon cheesecake, blueberry coulis & pistachio gelato	14
Galaktobouriko – v Sweet semolina filo pie, vanilla ice cream, dusted with cinnamon icing sugar	14
PX Affogato v, gf Pedro Ximénez, vanilla ice cream & coffee shot	18
Cheese Platter – v Triple cream Brie, crackers, sour apple puree, candied walnuts, dried apricots & fresh pear	18

BANQUET MENU TO SHARE

MINIMUM FOR 2

ATHENIAN FEAST P.P.

Dips & Pita – v

Chef's selection of 3 house made dips, served with pita

Paella Balls

Saffron stained rice balls with fresh mixed seafood, chorizo & chicken, fried & served with lemon aioli

Beetroot Carpaccio – v, gf

Thinly sliced poached beetroot, red wine dressing, crumbled feta, candied walnuts, green beans & watercress

Persian Kofta – gf

Spiced grilled lamb leg mince skewered with tzatziki sauce

Pork Belly & Crackle – gf

Apple, thyme & garlic braised pork belly, Spanish slaw, apple reduction & crispy crackle

Patatas Bravas – Tradicional – v, gf

Crispy fried potatoes, smothered in a spicy tomato salsa & served with aioli

45

SPARTAN FEAST P.P.

Dips & Pita – v

Chef's selection of 3 house made dips, served with pita

Paella Balls

Saffron stained rice balls with fresh mixed seafood, chorizo & chicken, fried & served with lemon aioli

Beetroot Carpaccio – v, gf

Thinly sliced poached beetroot, red wine dressing, crumbled feta, candied walnuts, green beans & watercress

Persian Kofta – gf

Spiced grilled lamb leg mince skewered with tzatziki sauce

Pork Belly & Crackle – gf

Apple, thyme & garlic braised pork belly, Spanish slaw, apple reduction & crispy crackle

Patatas Bravas – Tradicional – v, gf

Crispy fried potatoes, smothered in a spicy tomato salsa & served with aioli

Basil Greens – v, gf

Blanched green beans & broccolini, coated in basil butter & sea salt

Lokomades – v

Mini doughnuts rolled in cinnamon sugar, topped with Nutella & strawberries

55