

LUNCH MENU

"Historically Greek food has been made to share, this tradition continues at Meraki."

OREKTIKA - DIPS

TZATZIKI (GF, V) \$8
Yoghurt, garlic, cucumber, wine vinegar and olive oil.

TIROKAFTERI (GF, V) \$8
Feta with spicy capsicum.

TARAMAS \$8
Pink cod roe, potato, lemon juice, olive oil.

SKORDALIA (GF, V, VE) \$8
Potato, garlic, vinegar and olive oil.

MELITZANOSALATA (GF, V) \$8
Mashed Grilled eggplant, onion, parsley, capsicum, lemon juice, wine vinegar and yoghurt.

TRIO OF DIPS \$17
Choose three of your favourite

**All dips served with grilled pita bread*

SALATES - SALADS

HORIATIKI (GF, V) \$18
Tomato, cucumber, capsicum, onion, olives, feta cheese, thribi and olive oil.

AEGEAN (GF, V) \$18
Roka, spinach, sundried tomato, mizithra cheese, walnut, balsamic and olive oil.

KALYMNIAN (V) \$19
Tomato, cucumber, capsicum, onion, olives, feta cheese, char-grilled eggplant, thribi and olive oil.

MIKRA - SMALL MEZE

EFTAZIMO \$8
Homemade baked bread with aniseed and mastic.

PITA BREAD (GF available) \$4

LADOURISTO FROM CRETE (V) \$12
Cretan rusk with shredded fresh tomato, crumbled feta, oregano and drizzled olive oil.

SAGANAKI GRAVIERA (V) \$17
A Greek cheese made from sheep's milk dusted with flour and pan-fried until melted to perfection served with a lemon wedge.

PATATES TIGANITES (V) \$7
Fried chips
Add crumbled feta (V) + \$2

PATATES LEMONATES (GF, V, VE) \$9
Oven baked potato with thribi, garlic, lemon juice and olive oil.

OHTAPODI SKARAS (GF, L) \$22
Chargrilled octopus.

SPANAKOPITA (V) \$18
Oven baked pie with homemade pastry, spinach, fennel, spring onion and feta.

HORTA (GF, V, VE) \$10
Boiled silver beet dressed in lemon juice and olive oil.

KOLOKITHAKIA TIGANITA (V, VE) \$12
Shallow-fried zucchini dusted in flour, served with a lemon wedge and skordalia.

PUMPKIN DOLMADES (V, VE) \$11
Vine leave rolls stuffed with rice, mint, onion and pumpkin.

REVITHIA FOURNOU (GF, V, VE) \$14
A dish from the island of Kalymnos. Oven baked chickpeas with tomato, onion, rosemary & olive oil.

FASOLAKIA (GF, V, VE) \$13
Green beans cooked in tomato sauce with potatoes.


FAVA (GF, V, VE available) \$13
A dish from the island of Santorini. Yellow split pea puree served with smoked herring, fresh onion and grilled eftazimo drizzled with olive oil.

PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIREMENTS, NOT ALL INGREDIENTS ARE LISTED.

V = Vegetarian, VE = Vegan, GF = Gluten Free, L = Local, F = Fresh, Fr = Frozen, I = Imported, W = Whole, H = Half


MEGALA - MAINS

- PAIDAKIA HIRINA** \$22
Chargrilled pork spareribs with chips and salad.
- PAIDAKIA ARNISIA** \$28
Chargrilled lamb cutlets with chips and salad.
- SOUVLAKI HIRINO/KOTOPOULO** \$22
Chargrilled pork or chicken skewers with chips and salad.
- SHEFTALIES** \$19
A dish from the island of Cyprus.
Chargrilled pork meatball with onion, parsley, cinnamon, wrapped in sheep caul fat with chips and salad.
- KALAMARAKIA TIGANITA (I)** \$22
Shallow fried calamari dusted in flour, served with chips and salad.
- GARIDOMAKARONADA** \$28
Pasta with juicy prawns and tomato sauce, a hint of chilli, garlic and bay leaves.
- YIOUVETSI** \$22
Slow cooked Greek beef stew with risoni pasta and tomato sauce, baked in a clay pot.
- GEMISTA** \$23
Oven baked tomatoes and capsicums stuffed with ground beef, rice and a rich tomato sauce.
- PASTITSIO** \$22
Thick Greek style pasta layered with ground beef, rich tomato sauce, topped with a creamy cheese béchamel sauce.
- MOUSSAKA** \$24
Layers of freshly sliced grilled potatoes, grilled eggplant, zucchini and sautéed beef mince, topped with a creamy cheese béchamel sauce.
- FILLA** \$24
A dish from the island of Kalymnos.
Hand rolled vine and cabbage leaves stuffed with ground beef, rice, fresh tomato and onions, smothered with avgolemono (egg-lemon sauce).

 *All meats are marinated with herbs from the mountains of greece, aromatic olive oil and served with lemon.*

GLYKA - DESSERTS

- BAKLAVA** \$9
Layers of flaky buttery fillo pastry with crushed nuts soaked in a honey lemon syrup.
- GALAKTOBOURIKO** \$9
Baked fillo pastry with thick custard filling, topped with a honey lemon syrup.
- MILLE-FEUILLE** \$9
Three layers of puff pastry alternating with two layers of creamy vanilla pastry cream, topped with a layer of thick cream, crumbled puff pastry and icing sugar.
- EKMEK KATAIFI** \$9
Kataifi pastry baked until crispy and golden, bathed in syrup, topped with pastry custard and whipped cream and garnished with almonds and pistachios.
- BOUGATSA** \$9
Baked puff pastry filled with custard and powdered with icing sugar and cinnamon.

 *All our desserts are homemade and can be served with a scoop of vanilla ice-cream.*

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