

# DINNER MENU

"HISTORICALLY GREEK FOOD HAS BEEN MADE TO SHARE, THIS TRADITION CONTINUES AT MERAKI."

**OREKTIKA - DIPS**

- TZATZIKI** (V, GF) \$9  
Yoghurt, garlic, cucumber, wine vinegar and olive oil.
- TIROKAFTERI** (V, GF) \$9  
Feta with spicy capsicum.
- TARAMAS** (GF) \$9  
Pink cod roe, potato, lemon juice and olive oil.
- SKORDALIA** (V, VE, GF) \$9  
Potato, garlic, vinegar and olive oil.
- MELITZANOSALATA** (V, GF) \$9  
Mashed grilled eggplant, onion, parsley, capsicum, lemon juice, wine vinegar and yoghurt.
- TRIO OF DIPS** \$18  
Choose three of your favourite.

*\*All dips are 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) \$19  
Roka, spinach, sundried tomato, mizithra cheese, walnut, balsamic and olive oil.
- KALYMNIAN** (V) \$20  
Tomato, cucumber, capsicum, onion, olives, feta cheese, char-grilled eggplant, traditional rusk, thribi and olive oil.

**MIKRA - SMALL MEZE**

- EFTAZIMO** \$9  
Homemade baked bread with aniseed and mastic.
- PITA BREAD** (GF available) \$4
- LADOURISTO FROM CRETE** (V) \$13  
Cretan rusk with shredded fresh tomato, crumbled feta and oregano drizzled with olive oil.
- FAVA** (GF, V, VEGAN available) \$14  
A dish from the island of Santorini. Yellow split pea puree served with smoked herring, fresh onion and grilled eftazimo drizzled with olive oil.
- REVITHIA FOURNOU** (V, VE, GF) \$14  
A dish from the island of Kalymnos. Oven baked chickpeas with tomato, onion, rosemary and olive oil.
- FASOLAKIA** (V, VE, GF) \$14  
Green beans with potatoes cooked in tomato sauce, served with grilled eftazimo.
- PIPERIES KERATO** (V, GF) \$17  
A dish from North mainland Greece. Banana capsicum stuffed with a white cheese mix, parsley, fresh tomato and chilli.
- SAGANAKI GRAVIERA** (V) \$18  
A Greek cheese made from sheep's milk dusted with flour and pan-fried until melted to perfection served with a lemon wedge.
- HALOUMI** (GF, V) \$14  
A dish from Cyprus. Grilled Haloumi cheese.
- SPANAKOPITA** (V) \$19  
Oven baked pie with homemade pastry, spinach, fennel, spring onion and feta.

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MEZE - SMALL MEZE

**REVITHOKEFTEDES (V, VE)** \$14

A dish from the island of Kalymnos. Shallow fried Chickpea fritters with mint, onion, flour served with a lemon wedge.

**PUMPKIN DOLMADES (V, VE, GF)** \$13

Vine leave rolls stuffed with rice, mint, onion and pumpkin.

**PATATES TIGANITES (V, VE)** \$7

Fried chips.  
Add feta to your chips (V) + \$2

**PATATES LEMONATES (V, VE, GF)** \$10

Oven baked potato with thribi, garlic, lemon juice and olive oil.

**HORTA (V, VE, GF)** \$11

Boiled silver beet dressed in lemon juice and olive oil.

**KOLOKITHAKIA TIGANITA (V, VE)** \$13

Shallow-fried zucchini dusted in flour served with a lemon wedge and skordalia.

**MELITZANES TIGANITES (V, VE)** \$13

Shallow-fried eggplant dusted in flour served with a lemon wedge.

**HTENIA SAGNAKI (GF, L)** \$28

Pan-seared roe off scallops with a rich tomato sauce and feta.

**AHNISTA MYDIA (F, L, GF)** \$25

A dish from the island of Mykonos. Steamed mussels with wine and garlic served with a lemon wedge.

**KALAMARAKIA TIGANITA (I)** \$20

Shallow fried calamari dusted in flour, served with a lemon wedge.

**BAKALIAROS SKORDALIA** \$19

Pan fried salted codfish fillet served with creamy skordalia and a lemon wedge.

**OHTAPODOKEFTEDES** \$20

A dish from the island of Kalymnos. Shallow fried, light flour dusted octopus balls served with a lemon wedge.

**KEFTEDAKIA** \$18

Shallow fried meatballs with ground beef and pork.

**SIKOTAKIA ARNISIA** \$15

Shallow fried lamb liver dusted with flour, served with lemon wedge.

**BEKRI MEZE** \$18

Drunken pork stew with tomato, capsicum, mushroom and wine reduction.



**GARIDES SKARAS (L, GF)** \$28

Chargrilled prawns.

**SOUPIA SKARAS (L, GF)** \$20

Chargrilled cuttlefish.

**OHTAPODI SKARAS (L, GF)** \$23

Chargrilled octopus.

**PSARI SKARAS (L, F, GF)**

Chargrilled fresh local fish. (Changes daily, please ask your waiter for fish of the day).

**SEAFOOD MIX GRILL** \$80(2)

Octopus balls, char-grilled octopus, shallow-fried calamari, char-grilled prawns, bugs, mussels, ladolemono, tarama, pita bread and chips. \$150(4)



*All Seafood is served with Ladolemono (Whisked Lemon & Olive Oil) and Parsley.*

**ORTIKIA (GF)** \$24

Chargrilled quails.

**PAIDAKIA HIRINA (GF)** \$24

Chargrilled pork spareribs.

**PAIDAKIA ARNISIA (GF)** \$28

Chargrilled lamb cutlets.

**SOUVLAKI HIRINO/KOTOPOULO (GF)** \$23

Chargrilled pork or chicken skewers.

**SHEFTALIES** \$19

A dish from the island of Cyprus. Chargrilled pork meatball with onion, parsley and cinnamon wrapped in sheep caul fat.

STA KARVOURA - ON THE CHARGRILL

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6144 - DESSERTS

**MEAT MIX GRILL** \$70(2)  
 Chicken and pork souvlaki, chicken wings, \$130(4)  
 lamb cutlets, pork spareribs, sheftalies with chips, tzatziki and pita bread.

**KOTOSOUVLI (SPIT-ROAST) (GF)** \$20  
**Chicken Wing**  
*(Lamb & Pork pre-order only 4 days in advance)*



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



SINTAGES TIS MAMA'S - MUM'S RECIPES

**GEMISTA (GF)** \$24  
 Oven baked tomatoes and capsicums stuffed with ground beef, rice and a rich tomato sauce.

**GEMISTA 'CRETAN STYLE' (V, VE, GF)** \$23  
 Oven baked potato, zucchini, capsicum and tomatoes stuffed with rice, aromatic herbs and light tomato sauce.

**MOUSSAKA** \$26  
 Layers of freshly sliced grilled potatoes, grilled eggplant, zucchini and sautéed beef mince, topped with a creamy cheese béchamel sauce.

**PASTITSIO** \$24  
 Thick Greek style pasta layered with ground beef, rich tomato sauce, topped with a creamy cheese béchamel sauce.

**YIOUVETSI** \$24  
 Slow cooked Greek beef stew with risoni pasta and tomato sauce, baked in a clay pot.

**FILLA (GF)** \$25  
 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).

**GARIDOMAKARONADA (L)** \$29  
 Pasta with juicy prawns and tomato sauce, a hint of chilli, garlic and bay leaves.

**BAKLAVA** \$10  
 Layers of flaky buttery fillo pastry with crushed nuts soaked in a honey lemon syrup.

**GALAKTOBOURIKO** \$10  
 Baked fillo pastry with thick custard filling, topped with a honey lemon syrup.

**MILLE-FEUILLE** \$10  
 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** \$10  
 Kataifi pastry baked until crispy and golden, bathed in syrup, topped with pastry custard and whipped cream and garnished with almonds and pistachios.

**BOUGATSA** \$10  
 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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