



SNACK MENU

OREKTIKA - DIPS

TZATZIKI (V, GF) \$11
Yoghurt, garlic, cucumber, wine vinegar and olive oil.

TIROKAFTERI (V, GF) \$11
Feta with spicy capsicum.

TARAMA \$11
Pink cod roe, potato, lemon juice and olive oil.

SKORDALIA (V, VE, GF) \$11
Potato, garlic, vinegar & olive oil.

MELITZANOSALATA (V, GF) \$11
Mashed grilled eggplant, onion, parsley, capsicum, lemon juice, wine vinegar and yoghurt.

TRIO OF DIPS \$21
Choose three of your favourite.

**All dips served with grilled pita bread.*



TIGANIA KOTOPOULO (V, GF) \$19
Greek style sautéed chicken with honey and mustard.

TIGANIA GARIDAKI (V, GF) \$22
Greek style sautéed shrimps with garlic, lemon and olive oil.

MIKRA - SMALL MEZE

HALOUMI (GF, V) \$17
Grilled Haloumi cheese.

FETA CHEESE STICKS (V) \$23
Shallow fried feta cheese, wrapped in fyllo pastry, with honey and sesame.

FAVA (V, VE, GF) \$18
Potato, garlic, vinegar & olive oil.

LADOURISTO FROM CRETE (V) \$18
Cretan rusk with shredded fresh tomato, crumbled feta and oregano drizzled with olive oil.

KALAMARAKIA TIGANITA (I) \$25
Shallow fried calamari dusted in flour, served with a lemon wedge.

PATATES TIGANITES (V, VE) \$10
Fried chips. Add feta and thribi to your chips (V) + \$5

KEFTEDAKIA \$17
Shallow fried meatballs with ground beef and pork.

SOUVLAKI HIRINO/ KOTOPOULO (GF) \$27
Chargrilled pork or chicken skewers.

BARAKI MEZE PLATE \$25
Selection of three Greek cheese, kalamata olives, cucumber, tomato, pickled peppers and rusk.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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