

# DINNER MENU

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

**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 and 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 are served with grilled pita bread*



**SALATES - SALADS**

**HORIATIKI** (GF, V) \$24  
Tomato, cucumber, capsicum, onion, olives, feta cheese, thribi and olive oil.

**AEGEAN** (GF, V) \$25  
Roka, spinach, sundried tomato, mizithra cheese, walnut, balsamic and olive oil.

**KALYMNIAN** (V) \$27  
Tomato, cucumber, capsicum, onion, olives, feta cheese, char-grilled eggplant, traditional rusk, thribi and olive oil.

**PATZAROSALATA** (V) \$20  
Healthy beetroot salad with yoghurt and walnuts.

**MIKRA - SMALL MEZE**

**EFTAZIMO** \$13  
Homemade baked bread with aniseed and mastic.

**PITA BREAD** (GF available) \$7

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

**FAVA** (GF, V, VEGAN available) \$18  
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) \$17  
A dish from the island of Kalymnos. Oven baked chickpeas with tomato, onion, rosemary and olive oil.

**FASOLAKIA** (V, VE, GF) \$17  
Green beans with potatoes cooked in tomato sauce, served with grilled eftazimo.

**PIPERIES KERATO** (V, GF) \$21  
A dish from North mainland Greece. Banana capsicum stuffed with a white cheese mix, parsley, fresh tomato and chilli.

**SAGANAKI GRAVIERA** (V) \$22  
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) \$17  
A dish from Cyprus. Grilled Haloumi cheese.

**SPANAKOPITA** (V) \$23  
Oven baked pie with homemade pastry, spinach, fennel, spring onion and feta.

**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

**REVITHOKEFTEDES (V, VE) \$17**

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

**KOLOKITHENIA DOLMADAKIA (V, VE, GF) \$19**

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

**PATATES TIGANITES (V, VE) \$10**

Fried chips.  
Add feta and thribi to your chips (V) + \$5

**PATATES LEMONATES (V, VE, GF) \$16**

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

**HORTA (V, VE, GF) \$15**

Boiled silver beet dressed in lemon juice and olive oil.

**KOLOKITHAKIA TIGANITA (V, VE) \$17**

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

**MELITZANES TIGANITES (V, VE) \$17**

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

**HTENIA SAGANAKI (GF, L) \$33**

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

**AHNISTA MYDIA (F, L, GF) \$32**

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

**KALAMARAKIA TIGANITA (I) \$25**

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

**BAKALIAROS SKORDALIA \$22**

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

**OHTAPODOKEFTEDES \$25**

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

**KEFTEDAKIA \$23**

Shallow fried meatballs with ground beef and pork.

**ARNI ME AGGINARES \$25**

Lamb stew with artichokes, potatoes, carrots and green peas

**SPETSOFAY \$23**

Spicy sausage with colourful bellpeppers in rich tomato sauce.

**BEKRI MEZE \$23**

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

**MARIDAKIA \$20**

Lightly battered fried whitebait.



**GARIDES SKARAS (L, GF) \$35**

Chargrilled prawns.

**KARAVIDAKIA SKARAS (L, GF) \$35**

Chargrilled bugs.

**OHTAPODI SKARAS (L, GF) \$27**

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 \$85(2) \$160(4)**

Octopus balls, char-grilled octopus, shallow fried calamari, char-grilled prawns, bugs, mussels, ladolemono, tarama, pita bread and chips.



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

**ORTIKIA (GF) \$29**

Chargrilled quails.

**PAIDAKIA HIRINA (GF) \$29**

Chargrilled pork spareribs.

**PAIDAKIA ARNISIA (GF) \$34**

Chargrilled lamb cutlets.

**SOUVLAKI HIRINO/KOTOPOULO (GF) \$27**

Chargrilled pork or chicken skewers.

**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

## SHEFTALIES

\$25

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

## MEAT MIX GRILL

\$85(2)

Chicken and pork souvlaki, chicken wings,  
lamb cutlets, pork spareribs, sheftalies with  
chips, tzatziki and pita bread.

\$160(4)

## KONTOSOUVLI (SPIT-ROAST) (GF)

\$28

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.*



## BAKLAVA

\$14

Layers of flaky buttery fillo pastry with  
crushed nuts soaked in a honey lemon syrup.

## GALAKTOBOURIKO

\$14

Baked fillo pastry with thick custard filling,  
topped with a honey lemon syrup.

## EKMEK KATAIFI

\$14

Kataifi pastry baked until crispy and golden,  
bathed in syrup, topped with pastry custard  
and whipped cream and garnished with  
almonds and pistachios.

## BOUGATSA

\$14

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.*

## SINTAGES TIS MAMA'S - MUM'S RECIPES

### GEMISTA (GF)

\$29

Oven baked tomatoes and capsicums stuffed  
with ground beef, rice and a rich tomato  
sauce.

### GEMISTA 'CRETAN STYLE' (V, VE, GF)

\$27

Oven baked potato, zucchini, capsicum and  
tomatoes stuffed with rice, aromatic herbs  
and light tomato sauce.

### MOUSSAKA

\$31

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

### PASTITSIO

\$29

Thick Greek style pasta layered with ground  
beef, rich tomato sauce, topped with a  
creamy cheese béchamel sauce.

### YIOUVETSI

\$29

Slow cooked Greek beef stew with risoni  
pasta and tomato sauce, baked in a clay pot.

### FILLA (GF)

\$30

A dish from the island of Kalymnos.  
Hand rolled vine and cabbage leaves stuffed  
with ground beef and pork, rice, fresh tomato  
and onions, smothered with avgolemono  
(egg-lemon sauce).

### GARIDOMAKARONADA (L)

\$36

Pasta with juicy prawns and tomato sauce, a  
hint of chilli, garlic and bay leaves.

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