

LUNCH 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.
- TARAMAS** \$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.
- AEGEA** (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 & 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.
- 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.
- SPANAKOPITA** (V) \$23
Oven baked pie with homemade pastry, spinach, fennel, spring onion and feta.
- HORTA** (GF, V, VE) \$15
Boiled silver beet dressed in lemon juice and olive oil.
- OHTAPODI SKARAS** (GF, L) \$27
Chargrilled octopus.
- PATATES TIGANITES** (V) \$10
Fried chips
Add crumbled feta and thribi (V) + \$5
- PATATES LEMONATES** (GF, V, VE) \$16
Oven baked potato with thribi, garlic, lemon juice and olive oil.
- KOLOKITHAKIA TIGANITA** (V, VE) \$17
Shallow-fried zucchini dusted in flour, served with a lemon wedge and skordalia.
- KOLOKITHENIA DOLMADAKIA** (V, VE, GF) \$19
Vine leave rolls stuffed with rice, mint, onion and pumpkin.

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

MIKRA - SMALL MEZE

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



MEGALA - MAINS

- KALAMARAKIA TIGANITA** (I) \$26
Shallow fried calamari dusted in flour, served with chips and salad.
- GARIDOMAKARONADA** \$36
Pasta with juicy prawns and tomato sauce, a hint of chilli, garlic and bay leaves.
- GEMISTA** \$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.
- PAIDAKIA HIRINA** \$28
Chargrilled pork spareribs with chips and salad.
- PAIDAKIA ARNISIA** \$35
Chargrilled lamb cutlets with chips and salad.
- SOUVLAKI HIRINO/KOTOPOULO** \$27
Chargrilled pork or chicken skewers with chips and salad.
- SHEFTALIES** \$25
A dish from the island of Cyprus. Chargrilled pork meatball with onion, parsley, cinnamon, wrapped in sheep caul fat with chips and salad.

- YIOUVETSI** \$29
Slow cooked Greek beef stew with risoni pasta and tomato sauce, baked in a clay pot.

- PASTITSIO** \$29
Thick Greek style pasta layered with ground beef, rich tomato sauce, topped with a creamy cheese béchamel sauce.

- MOUSSAKA** \$31
Layers of freshly sliced grilled potatoes, grilled eggplant, zucchini and sautéed beef mince, topped with a creamy cheese béchamel sauce.

- FILLA** \$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).



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



GLYKA - DESSERTS

- BAKLAVA** \$14
Layers of flaky buttery fillo pastry with crushed nuts soaked in a honey lemon syrup.
- GALAKTOBOURIKO** \$14
Baked filo 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.

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