

# POTA

(drinks)



(cocktails)

**ORCHARD COLLINS** \$18  
apricot liquer, cassis, lime, soda

**BLOOD ORANGE SPRITZ** \$18  
mastiha, blood orange, prosecco

**OLIVE LEAF MARTINI** \$22  
gin, vermouth, olive

**NEGRONI** \$20  
greek gin, vermouth, bitter orange

**GEORGES REVIVER NO.2** \$22  
greek gin, mastiha, blue, lemon

**TOMMY THE GREEK** \$20  
ouzo, lime, salt

**AGEAN MANHATTAN** \$20  
samos spirit, vermouth, bitters

**CHERRY KOUFETA** \$20  
amaretto, cherry, rose water, lemon

**ESPRESSO MARTINI** \$22  
espresso, vodka, date, orange bitters

(wine on tap)

**ORANGE/ CHILLED RED**  
GLS / 500ml / 1L \$12/\$33/\$55

(tap beer)

**YIAMAS TABLE BEER** \$10/40  
greek style lager, 4%

**GOLDEN WEST** \$12/50  
kwencher pale ale, 5.2%

# MEZEDES

(Small plates)



**OYSTERS** \$6ea  
seasonal oyster, lemon (GF)

**COAL SMOKED GREEK OLIVES** \$8  
confit garlic, chilli (GF/VEG/V)

**SOUR CHERRY DOLMADES** \$16  
bulgur wheat, tomato, dill (VEG/V OP)

**BREAD SELECTION** \$12  
simitia, crisp bread, pita (VEG)

**HUMMUS** \$15  
braised lamb (GF/V OP)

**AVGÓ POSE** \$19  
charred leeks, soft egg, salted yoghurt, chilli

**SARDÉLES** \$19  
cured sardines, yogurt, salted onion (GF)

**BAKALIAROS** \$19  
fried salt cod fritters, lemon, dill

**HTAPOTHI STI SKHARA** \$26  
grilled octopus, skordalia, lemon, parsley (GF)

**SKOPELITIKI TIROPITA** \$21  
feta, kasseri, filo (VEG)

**LAMB KEFTEDES** \$23  
braised meatballs, parsley, dill, avgolemono

# GIORTI

(feast)

**CAN'T DECIDE? LET US FEED YOU** \$70pp

\*please inform us of any allergies or dietary requirements\*

# PSITA STA KARVOUNA

(from the fire)

**CHARCOAL GRILLED FISH** \$38  
local fish, lemon, garlic, oregano (GF)

**COAL ROASTED CHICKEN HALF/WHOLE** \$35/60  
free range chicken, lemon (GF)

**SPIT ROASTED MEAT** \$38  
locally sourced whole animals are butchered by our chefs daily, please ask your waitperson (GF)



# PLEVRÉS

(on the side)

**TZATZIKI** \$11  
yoghurt, cucumber, garlic, dill (GF/VEG)

**WARM WHITE BEANS** \$14  
boiled egg, salted onion, sumac (GF/VEG/V OP)

**YIAMAS SALAD** \$17  
tomato, charred eggplant, olives, feta (GF/VEG/V OP)

**FRIED NEW POTATOES** \$14  
confit garlic (VEG/V OP)

# GLYKA

(something sweet)

**ELENI'S BAKLAVA** \$18  
bay leaf parfait (VEG)

**BOUGASTA** \$16  
greek custard pie, vanilla, orange (VEG)

**AMIGTHALOTA** \$4  
greek almond biscuits (VEG)