

MEAT BANQUET FOR 2 \$99

- MIX DIPS PLATTER
- SAGANAKI CHEESE
- DOLMADES
- GRILLED CALAMARI & CHIPS
- VILLAGE SALAD (HORIATIKI)
- MEAT PLATTER
- LAMB & CHICKEN SOUVLAKI
- CHICKEN SKEWERS

SEAFOOD BANQUET FOR 2 \$109

- MIX DIPS PLATTER
- SAGANAKI CHEESE
- DOLMADES
- GARLIC PRAWN
- VILLAGE SALAD (HORIATIKI)
- SEAFOOD PLATTER
- BARRAMUNDI FILLETS, SCALLOPS
- MUSSELS, GRILLED CALAMARI
- LEMON POTATOES, CAVIAR DIP



MEDITERRANEAN BANQUET FOR 2 \$129

- SAGANAKI CHEESE & CHERRY JAM
- GRILLED CALAMARI
- KIBBEH WITH TZATZIKI
- FETA ROLLS
- DOLMADES
- VILLAGE SALAD (HORIATIKI)
- LEMON POTATOES & FETA CHEESE (GF)
- ROAST LAMB SHOULDER

DIPS

*ALL DIPS ARE HOMEMADE AND COME WITH A PITA BREAD, FOR GF BREAD PLEASE LET US KNOW

- TZATZIKI (GF) (V) 9.00
YOGURT, CUCUMBER, GARLIC, OLIVE OIL, WHITE VINEGAR, LEMON JUCE,FRESH DILL AND CONTINENTAL PARSLEY
- TARAMOSALATA(FISH ROE) (GF) 9.00
BLENDED TARAMA PASTE WITH POTATO PUREE, ONIONS, LEMON JUICE, WHITE VINEGAR AND VEGETABLE OIL
- EZME (GF) (V) 9.00
ROASTED PEPPERS, POMEGRANATE SAUCE, FRESH BASIL, HONEY, CHILLY, CAPSICUM PASTE, LEMON AND CAMELISED ONION
- HUMMUS (GF) (VV) 9.00
CHICKPEAS, TAHINI, GARLIC OIL, LEMON JUICE, CUMIN, SWEET PAPRIKA, SALT, BLENDED TO A SMOOTH PASTE
- 3 DIPS PLATTER 16.00
YOUR CHOICE OF 3 DIPS
- MIX DIPS PLATTER 20.00
ALL MAZI DIPS, SERVING WITH TWO PITAS

SALADS

- | | SMALL | LARGE |
|--|-------|-------|
| GARDEN SALAD (GF) (VV) | 12.00 | 16.00 |
| MIXED GREEN, CAPSICUM, CARROT, CUCUMBER, OLIVES, AND BALSAMIC VINAIGRETTE | | |
| HORIATIKI (VILLAGE) (GF) (V) | 14.00 | 18.00 |
| TOMATO, CUCUMBER, FETA CHEESE, ONION, OLIVE, CAPSICUM WITH OLIVE OIL | | |
| BEETROOT SALAD (GF) (V) | 16.00 | 20.00 |
| BABY BEETROOT PIECES WITH FETA CHEESE, WALNUTS AND CARROT JULIENNE, GARLIC OIL ON A BED OF MIXED GREENS TOPPED UP BALSEMIC GLAZE | | |

SOUP

- LENTIL SOUP (VV) 17.00
ONION, CARROT, GARLIC AND SPICES; TOMATO PASTE & VINEGAR. SERVING WITH PITA BREAD
- LAMB SHANK SOUP (PACA) 17.00
LAMB SHANK, MIXTURE OF EGG YOLK, LEMON JUICE, GARLIC AND FLOUR; SERVING WITH GARLIC VINEGAR SAUCE. SERVING WITH PITA BREAD

KIDS MENU



- CHICKEN NUGGETS & CHIPS 14.00
- CHICKEN SKEWERS & CHIPS 17.00

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN;
MILK, EGG, WHEAT, SOY, NUTS AND SHELLFISH

APPETIZERS

PITA BREAD (EACH)	(VV)	1.00	FETA ROLL (EACH)	(V)	4.00
GARLIC PITA BREAD (2)			FILO PASTRY FILLING WITH FETA CHEESE SERVING WITH TZATZIKI		
GLUTEN FREE BREAD			STEAMED RICE		
SERVE OF CHEESE	(GF) (V)	16.00	SAGANAKI CHEESE	(GF) (V)	16.00
BULGARIAN FETA			GREEK STYLE PAN FRIED CHEESE WITH LEMON & OREGANO		
BRUSCHETTA	(V)	11.00	SAGANAKI CHEESE & CHERRY JAM	(GF) (V)	16.00
Dice fresh tomato and Spanish onion in olive oil and basil topped up with parmesan grilled to perfection. 2 pieces			GREEK STYLE PAN FRIED CHEESE		
DOLMADES	(GF) (VV)	9.50	ROASTED CAPSICUM & HALLUMI	(GF) (V)	18.00
RICE STUFFED VINE LEAVES. 6 PIECES			TOPPED UP WITH BALSAMIC GLAZE		
			PICKLED SARDINES	(GF)	19.00
			WITH MAZI PICKLED OLIVES		

ENTRÉE

CHIPS (VV)	SMALL 10.00	LARGE 12.00	MEDITERRANEAN GRILLED MUSSELS (GF)	13.00
AEGEAN CHIPS (V)			HALF TASMANIAN MUSSELS WITH TOMATO SALSA AND TOPPED UP WITH CHEESE BLEND GRILLED TO PERFECTION	
LEMON POTATOES			FRIED CALAMARI (4 RINGS)	13.00
GARLIC LEMON JUICE, OREGANO, ROSEMARY, VEGETABLE SALT, OIL			GRILLED CALAMARI	19.00
LEMON POTATOES & FETA CHEESE (GF) (V)	15.00		GARLIC PRAWN	18.00
LARGE PORTION			PRAWNS WITH BUTTER GARLIC SAUCE WITH A PITA BREAD	
FALAFEL (4) & HUMMUS	(VV)	15.00	PRAWN CLAY POT	22.00
KIBBEH (4)		15.00	PAN COOKED PRAWN IN FRESH TOMATO SALSA. TOPPED UP MOZZARELLA CHEESE; GRILLED TO PERFECTION; SERVING WITH PITA BREAD	
BEEF MINCE FILLED GRAIN, ONION, PARSLEY, SPICES AND SALT; SERVING WITH TZATZIKI, DRIZZLED WITH MELTED BUTTER ON TOP			STUFFED SQUID	(GF) 22.00
BABAGANUSH	(VV)	18.00	SAUCED WITH GREEK WHITE WINE, STUFFED WITH FETA CHEESE, ROASTED CAPSICUM AND KALAMATA OLIVES	
CHARGRILLED EGGPLANT, LEMON, TAHINI, OLIVE OIL, FRESH TOMATO, RED CAPSICUM AND GARLIC; SERVING WITH PITA BREAD				

EASY WRAP HSP

FALAFEL	13.00	20.00
PITA BREAD FILLED WITH LETTUCE, HUMMUS, ONION, TOMATO		
CHICKEN SOUVLAKI	14.00	22.00
PITA BREAD FILLED WITH LETTUCE, TZATZIKI, ONION, TOMATO		
MIX SOUVLAKI	14.00	22.00
CHICKEN SOUVLAKI & LAMB SOUVLAKI MIX. PITA BREAD FILLED WITH LETTUCE, TZATZIKI, ONION, TOMATO		
LAMB SOUVLAKI	15.00	22.00
PITA BREAD FILLED WITH LETTUCE, TZATZIKI, ONION, TOMATO		

HSP: CHIPS, MOZERALLA CHEESE, TZATZIKI, TOMATO SAUCE

GOZLEME

SPINACH & CHEESE GOZLEME	(V)	19.00
SERVING WITH TZATZIKI		
LAMB MINCE GOZLEME		19.00
SERVING WITH TZATZIKI		

V : VEGETERIAN VV : VEGAN + VEGETERIAN

PLEASE ASK VEGAN OR GF BREAD OPTIONS



SIDES

CHIPS 5.00

RICE 5.00

MAIN DISHES

FALAFEL PLATE (VV) 27.00

CHICKPEAS, FAVA BEANS, HERBS AND SPICES, SESAME SEEDS; SERVING WITH EZME, HUMMUS, SALAD AND PITA BREAD

MEDITERRANEAN CALAMARI 27.00

ROASTED CAPSICUM, CUCUMBER, ONION AND OLIVES SERVING WITH PITA BREAD

MEDITERRANEAN LAMB (GF) 32.00

CAPSICUM, TOMATO AND ONION SERVING ON TOP OF STEAMED RICE

JEAZE BEEZE KEBAB 32.00

DEEP FRIED LAMB SHOULDER SLICES WITH CRUNCHY FRIES; SERVING WITH YOGURT & WALNUT MIX

SQUID SAGANAKI (GF) 28.00

STUFFED WITH FETA CHEESE, ROASTED CAPSICUM AND KALAMATA OLIVES; TOPPED UP WITH FETA CHEESE AND NAPOLI SAUCE SERVING WITH STEAMED RICE

PRAWN SAGANAKI (GF) 31.00

CAPSICUM, ONION, NAPOLI SAUCE, SPRINKLED FETA SERVING WITH STEAMED RICE

SCALLOPS SAGANAKI (GF) 31.00

CAPSICUM, ONION, NAPOLI SAUCE, SPRINKLED FETA CHEESE ON TOP, SERVING WITH STEAMED RICE

FRIED CALAMARI WITH CHIPS 31.00

SERVING WITH SALAD AND TARTARE SAUCE

OVEN BAKED DISHES

LIMA BEANS PLAKI (VV) 25.00

CELERY AND CARROT SLICES BAKED IN THE OVEN WITH CRUSHED TOMATO, OIL, ONION GRANULES, GARLIC AND FRESH MINT. SERVING WITH PITA BREAD

BRIAM PLAKI (VV) 25.00

SLICES OF ZUCCHINI, EGGPLANT, POTATO, CARROT, RED CAPSICUM, ONION AND TASTY TOMATO RELISH BAKED IN THE OVEN WITH PITA BREAD

ROAST LAMB SHOULDER 36.00

BONELESS LAMB, SLICED AND ROASTED IN GARLIC OIL, LEMON JUICE, ROSEMARY, OREGANO, PEPPER WITH ITS NATURAL GRAVY, SERVING WITH LEMON POTATOES AND A PITA BREAD

VEGAN MOUSSAKA (GF) (VV) 28.00

GF SOY MILK BECHAMEL SAUCE, LAYERS OF GRILLED ZUCCHINI AND EGGPLANTS, FRIED POTATO SLICES AND ROASTED RED CAPSICUM WITH TOMATO SALSA

BEEF MOUSSAKA (GF) 32.00

(SIGNATURE DISH)

GF BECHAMEL SAUCE, TOPPED UP WITH GRATED PARMESAN, LAYERS OF GRILLED ZUCCHINI, EGGPLANT, FRIED POTATO SLICES AND BEEF MINCE IN RICH TOMATO SALSA FLAVOURED WITH ONION, GARLIC, BASIL, CLOVES, CINNAMON, ALL SPICE, BACKED TO PERFECTION.

SOUVLAKI

PLEASE TRY PETIT LAVASH
UNDER THE MEAL
IT'S SO DELICIOUS

GRILLED DISHES

TACO CHICKEN SOUVLAKI 20.00

TWO PETIT LAVASH TACOS FILLED WITH SALAD

TACO LAMB SOUVLAKI 20.00

TWO PETIT LAVASH TACOS FILLED WITH SALAD

CHICKEN SOUVLAKI PLATE 27.00

SERVING WITH PITA BREAD, LEMON POTATOES , HUMMUS AND TZATZIKI

MIXED SOUVLAKI PLATE 27.00

SERVING WITH PITA BREAD, LEMON POTATOES , HUMMUS AND TZATZIKI

LAMB SOUVLAKI PLATE 28.00

SERVING WITH PITA BREAD, LEMON POTATOES , HUMMUS AND TZATZIKI

CHICKEN SKEWERS 32.00

MARINATED AND SEASONED GRILLED TENDER BREAST FILLET; SERVING WITH PITA BREAD, LEMON POTATOES, HUMMUS AND TZATZIKI

CHARGRILLED CALAMARI 30.00

SERVING WITH LEMON POTATOES, SALAD TARTARE SAUCE AND PITA BREAD

BARRAMUNDI FILLET 29.00

SERVING WITH SALAD, LEMON POTATO AND CAVIAR DIP AND PITA BREAD

FLATHEAD FILLET 34.00

SERVING WITH SALAD, LEMON POTATOES CAVIAR DIP AND PITA BREAD

V : VEGETERIAN

VV : VEGAN + VEGETERIAN

PLEASE ASK VEGAN OR GF BREAD OPTIONS



SHARE PLATTERS (FOR TWO)

LAMB RAGU (CLAY POT)	51.00	SHARE SOUVLAKI PLATTER	70.00
LAMB TENDERS, EGGPLANT, RICH TOMATO SALSA, KEFALOGRAVIERA CHEESE TOPPED UP WITH MELTED CHEESE AND BAKED. SERVING WITH PITA BREAD		LAMB & CHICKEN SOUVLAKI, SERVING WITH PITA BREAD, TZATZIKI AND CHIPS	
GRILLED SCALOPS & PRAWNS	65.00	MEAT PLATTER	75.00
SERVING WITH SALAD, STEAMED RICE AND PITA BREAD		LAMB & CHICKEN SOUVLAKI, CHICKEN SKEWERS, SERVING WITH PITA BREAD, TZATZIK AND CHIPS	
SHARE MAZI PLATTER	75.00	SEAFOOD PLATTER	87.00
DOLMADES, KIBBEH, FETA ROLLS, FALAFEL, HUMMUS, TZATZIKI, PITA BREAD, CHICKEN & LAMB TACO		2 FLATHEAD FILLETS, 4 SCALLOPS, 4 MUSSELS, CHARGRILLED CALAMARI, 4 PRAWNS; SERVING WITH TARTARE SAUCE AND TARAMOSALATA DIP	

DESSERTS

BAKLAVA (EACH)	3.00	GALAKTOBOUREKO (V)	10.00
VANILLA ICE CREAM (GF)	6.00	OWEN BAKED HALVA (V)	16.00
LOUKOUMADES (V)	13.00	MELON PLATTER (VV)	20.00

DEALS

MONDAY

TACO NIGHT

\$49

- 2 FETA ROLLS
- 2 PRAWN TACOS
- 2 LAMB SOUVLAKI TACOS
- 2 CHICKEN SOUVLAKI TACOS
- TZATZIKI + EZME

TUESDAY

VEGAN VEGAN

\$49

- FALAFEL & HUMMUS
- BABAGANNUSH
- DOLMADES
- GARDEN SALAD
- CHARGRILLED VEGGIE SKEWERS

WEDNESDAY

SEAFOOD SPECIAL

\$49

- SARDINES (4)
- FLATHEAD (4)
- GRILLED CALAMARI
- TARAMA DIP WITH PITA
- LEMON POTATOES

THURSDAY

MOUSAKKA FOREVER

\$49

- TARAMA + EZME
- DOLMADES
- HORIATIKI
- VEGAN OR BEEF MOUSAKKA