

Dinner from 4.00pm  
Wednesday to Saturday



### μεζε (mezze) appetisers or small plates

tzatziki – yoghurt, cucumber and garlic dip and pitta bread 12.00

taramasalata – creamy fish roe dip blended with lemon juice and olive oil and pitta bread 12.00

tirokafteri - spicy capsicum dip and pitta bread 12.00

dips plate with two house made dips, Greek pitta bread, olives and fetta 24.00 vo/gfo (olives contain pits)

pan fried haloumi saganaki drizzled with thyme infused honey syrup 24.00 v/gfo

salt and pepper squid with aioli (5) 23.00

crispy beer battered fish pieces with ouzo mayo 23.00

grilled Tasmanian octopus on creamy taramasalata, topped with crispy capers 26.00 gf/df

paidakia – Greek lamb cutlets (2) marinated in oregano, lemon and thyme 26.00

marinated pork skewers with tzatziki (2) 22.00

Greek Salad 15.00 v/vgo

chips with fetta and oregano 15.00 v/vgo

baked greek lemon potatoes 15.00 vg

### Souvlaki in a Wrap

marinated grilled chicken souvlaki wrap, house made tzatziki, salad 24.00 dfo

slow cooked lamb souvlaki wrap, house made tzatziki, salad 24.00

grilled haloumi souvlaki wrap, house made tzatziki, salad 24.00 v

**add baked Greek lemon potatoes 15.00 / add chips 10.00**

### Souvlaki in a Bowl

marinated grilled chicken souvlaki in a bowl with Greek pitta, salad, chips and house made tzatziki 32.00

pork skewers in a bowl with Greek pitta, salad, chips and house made tzatziki 32.00

slow cooked lamb souvlaki in a bowl with Greek pitta, salad, chips and house made tzatziki 32.00

grilled haloumi souvlaki in a bowl with Greek pitta, salad, chips and house made tzatziki 32.00 (v)

### Mains

**6-1/2 hour slow roasted Tasmanian lamb** served with baked Greek lemon potatoes and housemade tzatziki and a splash of salsa verde 44.00

Greek beef and pork meatballs and lemon potatoes in a rich tomato compote, served with Greek pitta bread 38.00

traditional Greek moussaka with layers of eggplant, potato and rich lamb sauce, topped with creamy béchamel and served with a small side salad 35.00

**Periklis Plate for One** lamb cutlets (2), salad, tzatziki, taramasalata, pitta bread and chips 42.00

**Neptunes Plate for One** salt and pepper squid, beer battered fish, tiger prawns, salad, chips 42.00

chilli salted crispy squid on a bed of cucumber ceviche, green onion, baby fennel and drizzled with chilli soy 34.00 gfo

### Spanakopita (spinach and cheese filo slice)

our signature four cheese blend with spinach, dill and traditional herbs served with house made tzatziki 24.00 v  
add Greek Salad 15.00/ baked lemon potatoes 15.00

Greek Meat Plate for Two. Lamb cutlets, marinated pork skewers, beef and pork meatballs, marinated chicken, tzatziki and Greek pitta bread 90.00

Poseidon Seafood Plate for Two. Tiger prawns, salt and pepper squid, beer battered fish, grilled octopus, Greek pitta bread, chips, taramasalata, ouzo mayo 90.00

### Pasta and Pizza

Cypriot seafood pasta with tiger prawns, squid, mussels, chilli, garlic and ouzo in white wine 38.00

carbonara pasta made with a creamy combination of eggs, bacon, garlic, parmesan and a sprinkle of parsley 34.00

slow roasted lamb pizza, lemon potatoes, relish, red onion 30.00

zesti pizza with hot salami, jalapenos, capsicum, red onion, fetta, mozzarella 30.00 vo

vegetarian pizza with spinach, mushrooms, red onion, olives, fetta 29.00 v/vgo

bbq chicken pizza with bacon, red onion, mozzarella and of course the bbq sauce 30.00

**A 1% EFTPOS surcharge applies.** Guests with dietary requirements or food allergies please let us know before you order. our kitchen contains traces of gluten, dairy, egg, peanuts, fish, shellfish. v=vegetarian, vo=vegetarian option, vg=vegan, vgo=vegan option, gf=gluten free, gfo=gluten free option, df=dairy free, dfo=dairy free option

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## Share Plates for Two

### Olympus Plate for Two

Slow roasted lamb, marinated chicken, grilled Tasmanian octopus, squid, Greek pitta, taramasalata, tzatziki 90.00

### Greek Meat Plate for Two

Lamb cutlets, marinated pork skewers, beef and pork meatballs, marinated chicken, tzatziki and Greek pitta bread 90.00

### Poseidon Seafood Plate for Two

Tiger prawns, salt and pepper squid, beer battered fish, grilled octopus, Greek pitta bread, chips, taramasalata, ouzo mayo 90.00

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### Mitilini Platter for Two

**2 courses 120.00**

mezze

housemade dips, Greek Pitta Bread,  
tender flash fried squid, aioli

main

spanakopita  
6-1/2 hour slow roasted lamb  
baked Greek lemon potatoes  
housemade tzatziki  
Greek salad

## Eat Like A Greek Feast for Two

2 courses

platter for two 175

minimum 2 people

mezze

grilled Tasmanian octopus with taramasalata  
saganaki fried haloumi drizzled with thyme infused honey syrup  
v/gfo

main

6 ½ hour slow Tasmanian roasted lamb marinated grilled chicken  
salt n pepper squid  
spanakopita  
chips with fetta & oregano  
Greek salad  
housemade relish tzatziki  
Greek pitta bread