

SHARING

Homemade dips served w' chargrilled pita	1 for 9/3 for 19
• tzatziki gf, veg • taramasalata • eggplant veg	
• beetroot gf, veg • hommus gf, veg • skordalia gf, veg	
Chef Sample Plate to Share	25
saganaki, zucchini fritter, crispy feta, dolma, pita bread & dip	gf avail
Crispy Feta	19
honey & duka	veg
Zucchini Fritters	16
napoli sauce	
Dolmades	9
rice, herbs & mint yoghurt	veg
Moussaka Croquettes	18
dill yoghurt	
Haloumi	16
olive paste, toasted figs & honey	gf, veg
Soutzoukakia	18
meat balls w' cumin, parsley & napoli sauce	gf
Crumbed Eggplant Chips	19
lime & sweet chili dill	veg
Greek Style Chips	12
sumac, oregano & salt	gf, veg, v
Bifteki	17
grilled greek rissole w' seeded mustard aioli	
Lamb Cutlets	21
frenched, marinated w' lemon & oregano	gf
Loukanika	18
pork & leek or beef & garlic sausage w' mustard aioli	gf
Grilled Octopus	21
olive oil, lemon & oregano	gf
Crispy Calamari	21
rocket, ouzo aioli & lemon	gf
Lemoni Patates	13
baked lemon potatoes w' oregano & salt	gf, veg, v

SIGNATURE DISHES - SHARING

Marinated Olives	16
chargrilled flatbread & spicy feta dip	gf, veg
Pan Fried Crispy Saganaki	19
pomegranate & pine nut salsa	veg
Chargrilled Saganaki	14
lemon, parsley & basil infused olive oil	gf, veg
Village Spanakopita	19
greek salsa salad	veg

SIGNATURE DISHES - MAINS

Chicken Mango Salad	28
avocado, onion, cherry tomatoes	gf available
Stavros' House Made Moussaka	28
greek salad & chips	
Meat Platter for Two	38
Mixed gyros, lamb kofta, bifteki, greek loukanika, tzatziki & pita bread	

TRADITIONAL SOUVLAKI

34
your choice of lamb, pork, chicken skewers or your two favourites w' tzatziki, pita bread & salad of roast potato, capsicum & olives
gf available

THE GREEK FEAST

min 2ppl	59pp
homemade dips, dolmades, pan fried saganaki, crispy calamari, chargrilled meat platter (gyros, loukanika, lamb kofta, bifteki), greek style chips, greek salad & dessert	

SALADS

Greek	14
cucumber, tomato, olive, feta & onion	gf, veg
Ancient Grains	14
nuts, lentils, corn, pomegranate, cumin & honey yoghurt	gf, veg
Roasted Beetroot	15
prosciutto, goats cheese, walnuts & poached figs	gf
Watermelon Salad	15
grilled haloumi, olives, feta, radish & lime granita	gf, veg
Horta	12
seasonal greens, olive oil & lemon	gf, veg, v

MAINS

Stuffed Capsicum & Tomato	25
rice, fresh herbs, currants & pine nuts	gf, veg, v
Chicken Maryland	28
chargrilled w' garden salad	
Lamb Shank	28
slow roasted w' olives, potato, tomato & lemon	gf
ENA Mussels	27
white wine butter sauce, basil, tomato chili & toasted casalinga bread	gf
Crispy Calamari	29
garden salad, ouzo aioli, lemon & greek style chips	gf
Stuffed Cabbage Rolls	25
beef mince, rice, herbs, white lemon & dill sauce	gf
Stuffed Eggplant Papoutsakia	29
spiced beef mince, béchamel sauce & green salad	
Fish Of The Day	Market Price
see specials board	
GYROS – DINE IN	
Your choice of Lamb, Chicken, Pork, Falafel or Mixed w' greek style chips, tzatziki, greek salad, pita bread served in a traditional greek serving pan	24
	gf available

DESSERTS

Your choice of galaktoboureko, baklava or kataifi	12
Loukoumades	12
greek doughnuts w' warm honey, walnut & almond crumble	
Karithopita	12
chocolate & walnut semolina cake w' sweet syrup	gf
Greek Dessert Plate	18
chef selection	

All dishes may contain allergens, please inform our staff prior to ordering of food allergies, gf – gluten free, veg – vegetarian, v – vegan
gluten free pita available for extra 2.
15% surcharge applies on public holidays