

ENTRÉES

PITTA BREAD	plain / garlic		7.5
GREEK SALAD	lettuce, cucumber, tomato, capsicum, onions	14.0	1.60
	Olives, fetta, topped with our own dressing		
LAHANOSALATA	cabbage salad		14.0
HORIATIKI	traditional Greek salad, cucumber, tomatoes, capsicum, onions, olives and fetta, topped with our own dressing		19.0
HORTA	served with olive oil and lemon		12.0
DIPS	TARAMOSALATA, TZATZIKI, MELITZANOSALATA, HTIPTI		12.0
MIXED DIPS	choice of three dips		19.9
PATTIES	zucchini patties with herbs & spices		16.0
LIMA BEANS	baked with tomato and herbs		15.0
STUFFED CRUMBED OLIVES OR CHILLI OLIVES			15.0
FRIED EGGPLANT / ZUCCHINI	slices of eggplant / zucchini dipped in batter, deep fried		18.0
KALAMAKI	choice of chicken, pork or lamb	each	7.0
BBQ HALOUMI	barbequed cheese basted with olive oil, lemon & oregano		18.0
SAGANAKI CHEESE	baked kefalograviera cheese on a bed of thin sliced tomatoes		19.9
BOUYIORDI	Greek baked fetta		19.9
GARIDAKIA	school prawns lightly corn floured and pan fried		19.0
BBQ OCTOPUS	barbequed then drizzled with vinegar, garlic & oil dressing		26.9
CALAMARI	whole fresh calamari, lightly floured & deep fried		25.9
BBQ PRAWNS	barbequed king size prawns marinated in garlic, lemon & olive oil		24.9
BEKRI MEZZE	pork pieces pan fried in olive oil, lemon juice, salt and pepper and a dash of hot chilli		19.9
MIXED ENTRÉE	taramosalata, tzatziki, dolmades, patties, lima beans, meatballs, spanakopita	(minimum 2 people) per person	24.0

MAIN COURSES

MOUSAKA

baked layers of potato, eggplant, minced beef & béchamel sauce 33.0

YEMISTA Vegetarian, stuffed tomatoes and capsicum 33.0

BAKED / BBQ LAMB 36.9

slow baked lamb with onion, garlic & bay leaves, then lightly barbequed & basted with lemon & olive oil

STAMNATO Baked lamb with vegetables and fetta 36.9

SOUVLAKI ON PITA choice of lamb, pork or chicken on pita bread served with side salad 36.9

KEFTEDES

meatballs in a tomato based sauce, served on a bed of rice 35.0

CHICKEN OREGANO

chicken fillets cooked in lemon, wine, cream & oregano sauce 34.0

GARLIC PRAWNS

peeled prawns cooked in pan with garlic, served on a bed of rice 36.9

PRAWN SAGANAKI

peeled king prawns in a tomato based sauce with feta cheese 36.9

BBQ SNAPPER Whole snapper served with horta 45.0

MAKARONADA SEAFOOD

Spaghetti with prawns, muscles, calamari and scallops, served with a choice of tomato based or cream sauce 34.0

SEAFOOD MEZE

a selection of seafood – (minimum 2 people) 39.0 per person

MEAT MEZE

a selection of meats – (minimum 2 people) 37.0 per person