



DIPS

With a choice of sourdough baguette or pita bread

Tarama 15

Swordfish roe dip

Melitzana 15

Smoked eggplant dip

Tzatziki 15

Yoghurt, garlic, carrot & cucumber dip

Mixed Dips 15

A selection of each

OYSTERS

Natural 5ea

Wasabi Punch 5ea

Wasabi, mayo, rice vinegar & ginger

Octopus Kilpatrick 7ea

Worstershire, onion & smoked octopus relish

Ouzo Lemon Granita with Scampi Roe 8ea

PAPOUS SPICED OLIVES 15

Leek, orange peel, green chilli, whipped chilli feta, toasted bread

YIA YIA'S CHIPS 15

Crumbed feta, mountain oregano

KASSERI BOUREKIA 26

Fried puff pastry pockets filled with kasseri cheese & sweet & sour peach sauce

OCTOPUS CARPACCIO 29

South Australian octopus pressed & sliced thinly, served with a salsa of shallots capers, pickled cucumber, lime & lemon segments, candied olives & extra virgin olive oil

EGGPLANT CROQUETTES 23

Eggplant, feta, basil, roasted corn crust coating

PORK BELLY BAKLAVA 28

Date & pistachio, crispy filo pastry, date & mastic sauce



BEEF TARTARE **26**

Beef tartare, crispy kataifi, smoked eggplant, fresh herbs & lemon emulsion, quail egg

GREEK CHEESE PLATE **30**

Selection of Greek cheeses

CHARCUTERIE PLATE **35**

Selection of cured meats & pickles

DESSERTS FROM 1821

PASSIONFRUIT BOUGATSA **17**

Passionfruit semolina custard filling, filo pastry served with coconut ice cream, tapioca pearls in mango syrup

CARAMEL BAKLAVA ICE CREAM **17**

Layered with vanilla bean ice cream, caramel fudge, baklava nuts