

1821

The year 1821 was when the Greeks began the war of independence to free themselves from the Ottoman Empire. Our struggle was soon shared by progressive thinkers from Britain, France and Russia; eager to restore the freedom of the world's first democracy. After 12 years, they triumphed together and Greece was reborn.

The concept of 'philotimo' is our theme, best translated into English as 'integrity' or 'authenticity'. Our hospitality is a celebration of the Greek identity for which our ancestors fought in 1821.

'The restaurant is a project of the love and passion from my Hellenic roots. It is a project that I can claim proudly to be 100% Greek idea, design, decoration and materials. With this in mind I have created a space made in Greece. Welcome to 1821.'

Jim Kospetas, Founder of 1821, Martin Place

'Throughout history Hellenes have shared their table with family and friends as a show of hospitality and generosity. I have designed this menu with inspiration from our experiences and from the philosophy taught to us through the Greek ages. The features of each dish reflect the season and we encourage you to sit back, eat, drink, live, laugh and love with your company. Please experience the share table as it is intended - as if you were a guest in our home. We want you to experience our philotimo.'

David Tsirekas, Executive Chef

Feel free to head down to Odessa before or after dining at 1821 on Friday and Saturday evenings. The bunker bar, located under 1821, has plush surroundings that will transport you to another time and place. The space is perfect for all group sizes, please enquire about our private dining room options or hiring the space for an exclusive function.

Please note card payments incur a 1.65% surcharge
10% surcharge applies to public holidays
10% service charge to tables of 10 or more
Please see staff for takeaway wine purchases

Made in Greece

@1821restaurant #1821restaurant

COCKTAILS

SANTORINI SPRITZ 20

Aperol, Solerno & pink grapefruit topped with ginger beer & prosecco

PASSION OF PAROS 19

Absolut Vanilla, Passoa, passionfruit juice, vanilla sugar, fresh lemon & prosecco

EAST OF ATHENS 21

Don Julio Anejo, apricot brandy, fresh watermelon, agave, lime & pink peppercorns

PLOUTOS-THE GOD OF WEALTH 21

Bourbon, Licor 43, Aperol, Red Vermouth, orange bitters

LOST IN LEMNOS 19

Absolut Vanilla, Soho lychee liqueur, lychee purée, vanilla & lemon juice

SPARTAN'S MISTRESS 20

Amaretto Disaronno, Chambord, fresh raspberries, lime juice, Limoncello, egg whites, vanilla

CLOUDS OVER GREECE 20

Beefeater Gin, St. Germain Elderflower Liqueur, Noilly Prat Vermouth, vanilla, mint, lemon, egg whites

OUZOTINI 19

Ouzo Mini, de Kuyper peach schnapps, lemon juice & sugar

METAXA ESPRESSO MARTINI 19

5yo Metaxa, Kahlua, Licor 43, espresso, baklava syrup

SALTED CARAMEL ESPRESSO MARTINI 24

Salted Caramel vodka, Kahlua, espresso, agave & salt, chocolate fudge wafer, honeycomb, fudge dusting & coffee pearls

MOCKTAILS

1821 MOJITO 12

Apple juice, lime, vanilla sugar & mint

IRIS – GOD OF THE RAINBOW 12

Fresh raspberries, lime, cranberry & agave

Please ask for classic cocktails, or be guided by your talented bartender's suggestion.

APERITIFS

Tsipouro, Ouzo and Raki are made from Pomace - Pressed grapes. Aniseed and mountain botanicals are used to give them their unique flavours to encourage the appetite. Greeks usually drink these at the beginning of the meal to enhance the appetite.

Mavrakis Tsipouro <i>Nemea, Greece</i>	11
Kretaraki Tsikoudia <i>Crete, Greece</i>	13
Idoniko Tsipouro <i>Drama, Greece (without aniseed)</i>	13
Idoniko Tsipouro <i>Drama, Greece (with aniseed)</i>	15
Tsililis, Tsipouro <i>Thessalia, Greece (without aniseed)</i>	15
Plomari Ouzo <i>Lesvos, Greece</i>	10
Veto Ouzo <i>Lesvos, Greece</i>	12
Veto Gold Ouzo <i>Lesvos, Greece</i>	13
Ouzo Mini <i>Lesvos, Greece</i>	13
Jivaeri Ouzo <i>Tyrnavos, Greece</i>	13
Jivaeri Ouzo Triple Distilled <i>Tyrnavos, Greece</i>	15
Idoniki Ouzo by Costa Lazaridi <i>Drama, Greece</i>	13
Adolos Ouzo Triple Distilled 42% <i>Mytilene, Greece</i>	16
Barbayianni Blue <i>Lesvos, Greece</i>	10
Barbayianni Green <i>Lesvos, Greece</i>	12
Barbayianni Black <i>Lesvos, Greece</i>	15
Metaxa Ouzo <i>Athens, Greece</i>	14
Aperol <i>Italy</i>	11
Campari <i>Italy</i>	11
Fernet Branca <i>Italy</i>	12
Pernod <i>France</i>	12
Pimms No. 1 Cup <i>England</i>	12
Pisco Santiago <i>Chile</i>	12

BEERS / CIDERS

Fix Lager <i>GR</i>	11
Vergina Lager <i>GR</i>	11
Vergina Red Ale <i>GR</i>	12
Keo Lager <i>Cyprus, GR</i>	12
Volkan Pilsner <i>Santorini, GR</i>	11
Volkan Dark Lager <i>Santorini, GR</i>	12
Heineken Lager <i>NE</i>	11
Lord Nelson 3 Sheets, Pale Ale <i>AUS</i>	12
James Boags Premium Light <i>AUS</i>	9
Hills Pear Cider <i>AUS</i>	10
Hills Apple Cider <i>AUS</i>	10

OUR TRAPEZIA

LUNCH TRAPEZI

55pp

Selection of dips & bread
Eggplant feta croquettes
Greekslaw

BBQ lamb shoulder
Yia Yia's chips

Caramel baklava ice cream

Minimum of 2 guests
Whole table participation
Available Monday to Friday

TSIREKAS TRAPEZI

78pp

Selection of dips & bread
Greekslaw
Greek san choy bow
Ouzo cured salmon
Pork belly baklava

BBQ lamb shoulder
Yia Yia's chips
Zucchini Salad

Caramel baklava ice cream

Minimum of 4 guests
Whole table participation

KOSPETAS TRAPEZI

110pp

Selection of dips & bread
Village salad
Kasseri bourekia
Octopus carpaccio
Pumpkin filo pie
Prawn saganaki

BBQ lamb shoulder
BBQ chicken
Yia Yia's chips

Passionfruit bougatsa
Caramel baklava ice cream

Minimum of 4 guests
Whole table participation

FOOD MENU

SHARE *KOINI CHRISI*

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 **15**

MIXED DIPS 15

A selection of each

*Also available in Odessa

PAPOUS SPICED OLIVES 15

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

*Also available in Odessa

OYSTERS

NATURAL 5 ea

WASABI PUNCH 6 ea

Wasabi, mayo, rice vinegar & ginger

OCTOPUS KILPATRICK 7 ea

Worstershire, onion & smoked octopus relish

OUZO LEMON GRANITA WITH SCAMPI ROE 8 ea

*Also available in Odessa

BEEF TARTARE 26

Crispy kataifi, smoked eggplant, fresh herbs & lemon emulsion, quail egg

*Also available in Odessa

GREEK SAN CHOY BOW 9 ea

Smashed roasted tomato filled with herb & vegetable rice served in iceberg cups, yoghurt lemon dressing

VILLAGE SALAD 19

Tomato, cucumber, Spanish onion, red capsicum, radish, feta, olives, oregano, extra virgin olive oil

GREEKSLAW 16

Cabbage, carrot, currants, apple,, toasted almonds, spiced corn, graviera, mixed herbs, buttermilk aioli

HORTA 14

Wilted seasonal wild greens served with a lemon, apple cider vinegar, roasted garlic & olive oil dressing

ZUCCHINI SALAD 15

Zucchini ribbons, sliced fennel, smoked eggplant, coriander, yuzu, olive oil & toasted sesame seed dressing

YIA YIA'S CHIPS 15

Crumbled feta, mountain oregano, fried egg

OUZO CURED SALMON 27

Skordalia, paximadia crumb, toasted almonds, mulberry & pomegranate dressing

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

*Also available in Odessa

KASSERI BOUREKIA 26

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

*Also available in Odessa

EGGPLANT FETA CROQUETTES 23

Eggplant, feta, basil, roasted corn crust coating with tzatziki

*Also available in Odessa

PUMPKIN FILO PIE 28

Butternut pumpkin, zucchini, rice whipped manouri & toasted pecan nuts

PRAWN SAGANAKI 30

Honey, cinnamon tomato sauce, crumbled feta, pickled cucumber salsa

PORK BELLY BAKLAVA 28

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

*Also available in Odessa

SIGNATURES *TELIÒS PIÀTA*

MUSHROOM TRUFFLE MOUSSAKA 36

Potato gratin, eggplant, mixed mushrooms & truffle, béchamel sauce with apple mint fennel salad

PAN ROASTED WHOLE BUTTERFLIED FISH OF THE DAY MP

Mixed herb & lemon olive oil dressing

BBQ LAMB SHOULDER 44

Slow roasted then grilled, wilted silverbeet, leek, herbed yoghurt

BBQ CHICKEN 40

Artichoke purée, Jerusalem artichoke chips, chicken jus

CHARCOAL 1821 MINUTE STEAK 48

Thinly sliced T-bone on the bone with dry paprika spice rub, roasted red pepper, orange purée, grilled red pepper

KAKAVIA 68

Bugs, prawns, lobster, mussels, clams, scallops, Greek bouillabaisse, saffron aioli, croutons

DESSERT *GLYKO*

Available all day

MELAMAKARONA BISCUIT 7 ea

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

**Also available in Odessa*

AVGOLEMONO ICE CREAM SLICE 17

Lemon curd ice cream, almond wafers, freeze dried raspberry, honeycomb, smashed meringues, berry coulis

PEAR SORBET 17

Served with medley of summer melon in chamomile syrup

GARDEN OF ARTEMIS 17

All things chocolate - dark chocolate ice cream, olive oil, chocolate ganache, chocolate clay, sour cherries in syrup.

GREEK CHEESE PLATE 30

Smoked Metsovone cheese, barrel aged feta, manouri cheese, Cretan graviera, assorted fruit, spoon sweets, sesame crisps

DESSERT COCKTAIL

SALTED CARAMEL ESPRESSO MARTINI 24

Salted Caramel vodka, Kahlua, espresso, agave & salt, chocolate fudge wafer, honeycomb, fudge dusting & coffee pearls

We carry a great range of Greek and International Spirits to try after dinner. Please ask our fantastic staff for recommendations

DESSERT WINES

NV Cooperative of Samos- Muscat Blanc a Petit Grain <i>Samos, GR (375ml)</i>	14	52
2013 Samos Phylas Organic White Muscat <i>Samos, GR (750ml)</i>		75
2016 Lafkiotis Mavrodaphne de Patras <i>Patras, GR (750ml) (sweet red wine)</i>	14	75
2009 Alpha Omega - Gewurtztraminer/ Malagousia <i>Florina, GR (500ml)</i>	25	125
NV Keo St Commandaria Port, <i>Cyprus, GR (750ml)</i>	10	
NV Yalumba Galway Pipe Port, <i>Magill, AUS</i>	15	
NV Penfolds Grandfather <i>Magill, AUS</i>	21	

TEA AND COFFEE

T2 Teas <i>English Breakfast, Earl Grey, French Earl Grey, Chamomile, Peppermint, Lemongrass and Ginger, Sencha Green</i>	6
Lavazza Coffee	5
Greek Coffee	6

PUREZZA

Sparkling/Still Mineral Water	8
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DIGESTIFS

Mastiha and Brandy are the traditional after dinner drink in Greece. Mastiha made from the resin of the Mastic tree is best served chilled or on ice.

Metaxa Brandy 5 Star <i>Athens, Greece</i>	12
Metaxa Brandy 7 Star <i>Athens, Greece</i>	15
Metaxa Private Reserve Brandy <i>Athens, Greece</i>	35
Hennessy, V.S.O.P. <i>France</i>	15
Hennessy, X.O. <i>France</i>	40
Rakomelo, Tsipouro <i>Chios, Greece (honey flavoured)</i>	12
Dark Cave Aged 5yo Tsipouro <i>Thessalia, Greece</i>	18
Mavrakis, Mastiha Liqueur <i>Chios, Greece</i>	11
Enosis Mastiha, Liqueur <i>Chios, Greece</i>	12
Skinos Mastiha Spirit <i>Skinos, Greece</i>	14
Methexis eau de vie Moscato <i>Drama, Greece</i>	12
Methexis Reserve eau de vie Sauvignon Blanc <i>Drama, Greece</i>	25

WINE PHILOSOPHY

Wine has been an important part of Greek culture for over 4000 years. The ancient Greeks knew well the nutritional value of wine as it became an important part of their daily regimen. They loved to organise intellectual gatherings called "symposia" where they would eat and talk about philosophical subjects while drinking wine. Our ancestors also realised the important influence of the local ecosystem on the characteristics of wine. They traded their wines throughout the ancient world inside sealed amphorae and even created their own Appellations of Origin.

What makes Greek wine so unique are the more than 300 indigenous grape varieties grown there, some of which have been cultivated since ancient times. Many of the world's best wine critics agree that the distinct flavours that come from these native grape varieties are a strong marketing advantage for the Greek wine industry. This extensive variety of grapes together with the moderate Greek climate, plentiful sunshine, low average rainfall and soils of moderate fertility combine to provide an excellent environment for the production of high quality wines.

We have curated a wine list that features many excellent Greek wines for you to enjoy.

Yamas!

WINE BY THE GLASS

CHAMPAGNE

GLASS

NV **Mumm Brut** 26
Reims, FR

SPARKLING WINE

NV **Chandon Brut** 17
Yarra Valley, AUS

NV **Bay of Fires, Cuvée, Pinot Noir/
Chardonnay Rosè** 18
Tas, AUS

WHITE WINE

GLASS

NV **Gaia Ritinitis Nobilis - Retsina** 13
Peleponnese, GR (traditional dry white)

2016 **Skouras - Moschofilero** 15
Nemea, GR (similar to Muscat and Gewürztraminer)

2016 **Alpha Estate - Malagousia** 16
Florina, GR (floral sauvignon blanc style)

2017 **Starborough Sauvignon Blanc** 17
Marlborough, NZ

2016 **Glazebrook Pinot Gris** 17
Hawkes Bay, NZ

2015 **Emphasis Ktima Pavlidis - Assyrtiko** 16
Drama, GR (dry riesling style)

2017 **Penna Lane Watervale Riesling** 17
Clare Valley, AUS

2015 **Domaine Zafeirakis Estate - Chardonnay** 19
Tyrnavos, GR (French chablis style)

ROSÉ

GLASS

2016 **Skouras Cuveé Prestige -
Agiorgitiko/Moschofilero** 15
Peloponnese, GR

2015 **Terres de Saint Louis -
Grenache/Cinsault/Syrah** 16
Provence, FR

WINE BY THE GLASS

RED WINE	GLASS
2013 Skouras 'St. George' - Agiorgitiko, <i>Nemea, GR (Sangiovese Style)</i>	15
2014 Alpha Axia - Syrah/Xinomavro <i>Florina, GR (similar to cabernet merlot)</i>	15
2014 Stonefish Reserve Cabernet Sauvignon, <i>Margaret River, AUS</i>	16
2015 Thymiopoulos Estate - Young Vines, Xinomavro <i>Naoussa, GR (Nebbiolo Style)</i>	17
2013 Alexakis - Kotsifali/Syrah <i>Crete, GR (medium bodied red)</i>	17
2016 Mt Difficulty Roaring Meg - Pinot Noir <i>Central Otago, NZ</i>	19
2014 J + J Organic Shiraz <i>McLaren Vale, AUS</i>	19

WINE BY THE BOTTLE

CHAMPAGNE	BOTTLE
NV Mumm Brut <i>Reims, FR</i>	130
NV Perrier- Jouët Grand Brut <i>Epernay, FR</i>	140
NV Veuve Clicquot Ponsardin Brut <i>Reims, FR</i>	150
NV Moët et Chandon Brut Imperial Chardonnay/ Pinot Noir/Pinot Meunier <i>Epernay, FR</i>	160
NV Ruinart Blanc de Blanc Chardonnay <i>Reims, FR</i>	180
2007 Perrier-Jouët Belle Epoque <i>Epernay FR</i>	320
2006 Dom Perignon <i>Epernay FR</i>	480
2009 Louis Roederer Cristal <i>Reims, FR</i>	520
NV Armand de Brignac Brut Gold Chardonnay/ Pinot Noir/Pinot Meunier <i>Reims, FR</i>	1200
CHAMPAGNE ROSÉ	
NV Mumm Rosé <i>Reims, FR</i>	140
NV Perrier-Jouët Blason Rosé <i>Epernay, FR</i>	200
NV Laurent-Perrier Cuvée Rosé <i>Tour Sur-Marne, FR</i>	220
SPARKLING WINE	
NV Dionysos 'Deus' Semi Sparkling <i>Archaia, GR (medium sweet)</i>	62
NV Vigna Sancello Prosecco <i>Treviso, IT</i>	65
2015 Marco Bonfante Moscato d'Asti Semi Sparkling <i>DOCG, IT</i>	68
NV Bay of Fires, Cuvée, Pinot Noir / Chardonnay Rosé, <i>Tas, AUS</i>	75
NV Chandon Brut <i>Yarra Valley, AUS</i>	75
NV Amalia Tselepos Brut Moschofilero <i>Peloponnese, GR (traditional French style brut)</i>	85

WHITE WINE

BOTTLE

Assyrtiko, Pinot Gris and Other Aromatic Varietals

Assyrtiko is a bone dry white wine with citrus aromatics and an earthy mineral after taste. Originally planted on Santorini, its' flavour is similar to Riesling but low in fruit Moschofilero is a distinct aromatic grape from Mantinia with flavours similar to Muscat and Gewürztraminer

NV Gaia Ritinitis Nobilis - Retsina <i>Peleponnese, GR</i>	60
2015 Ktima Voyatzis Assyrtiko Chardonnay <i>Malvasia Aromatico, GR</i>	65
2016 Gentilini Estate, Robola, <i>Cephalonia, GR</i>	65
2016 Glazebrook - Pinot Gris <i>Hawkes Bay, NZ</i>	70
2015 Porto Carras - Athiri <i>Halkidiki, GR</i>	70
2017 La Zona Pinot Grigio <i>King Valley, AUS</i>	72
2015 Joseph Cattin - Pinot Gris <i>Alsace, FR</i>	75
2016 Skouras - Moschofilero <i>Nemea, GR</i>	75
2016 Gerovasilliou Estate - Viognier <i>Epanomi, GR</i>	105
2015 Domaine Hatzimichalis - Assyrtiko Alepotrypa <i>Atalanti Valley, GR</i>	70
2014 Dougos Estate Meth 'Imon Acacia Sauvignon Blanc/Assyrtiko <i>Rapsani, GR</i>	75
2015 Emphasis Ktima Pavlidis - Assyrtiko <i>Drama, GR</i>	80
2015 Alpha Estate 'Eco System' Assyrtiko <i>Florina, GR (organic)</i>	82
2014 Estate Argyros Oak Fermented - Assyrtiko <i>Santorini, GR</i>	110
2016 Vassaltis Estate - Assyrtiko <i>Santorini, GR</i>	110
2015 Domaine Sigalas - Assyrtiko <i>Santorini, GR</i>	120
2014 Santo Reserve - Nyxteri <i>Santorini, GR</i>	123
2015 Gaia Thalassitis - Assyrtiko <i>Santorini, GR</i>	125

Riesling and other Fruit Driven Varietals

2016 Alexakis - Vidiano <i>Crete, GR</i>	70
2017 Penna Lane Watervale Riesling <i>Clare Valley, AUS</i>	71
2016 Tapanappa - Riesling <i>Eden Valley, AUS</i>	72
2016 Kilikanoon 'Mort's Block' Watervale Riesling <i>Clare Valley, AUS</i>	75
2015 Douloufakis Barrel Fermented Vidiano, <i>Aspros Lagos, GR</i>	98

WHITE WINE**BOTTLE****Sauvignon Blanc and Similar Varietals**

Malagousia originated in Nafpaktos in Western Greece and now cultivated in the Peloponnese. An aromatic grape leading to elegant full bodied wines, its flavours are similar to elegant sauvignon blancs.

2017 Starborough - Sauvignon Blanc <i>Marlborough, NZ</i>	70
2015 Alpha Estate - Sauvignon Blanc <i>Florina, GR</i>	75
2015 Nico Lazaridi 'Magic Mountain' - Oak Fermented Sauvignon Blanc <i>Drama, GR</i>	95
2016 Christian Salmon Sancerre - Sauvignon Blanc <i>Sancerre, FR</i>	100
2016 Domaine Pascal Cotat 'Les Monts Damnes' Sancerre - Sauvignon Blanc <i>Sancerre, FR</i>	190
2016 Suckfizzle - Sauvignon Blanc/Semillon <i>Margaret River, AUS</i>	115
2016 Marc Bredif Vouvray - Chenin Blanc <i>Loire Valley, FR</i>	95
2016 Alpha Estate - Malagousia <i>Florina, GR</i>	70
2013 Domaine Papagiannakos 'Kalogeri' Biodynamic Malagousia <i>Attica, GR</i>	80
2016 Gerovasilliou Estate - Malagousia <i>Epanomi, GR</i>	90
2016 Thema Pavlides Estate - Assyrtiko - Sauvignon Blanc <i>Drama, GR</i>	71
2016 Gerovasilliou Estate - Assyrtiko/Malagousia <i>Epanomi, GR</i>	90

Chardonnay, Oaked and other Dry Varietals

2016 White Dot Moschofilero Reditis <i>Peleponnese, GR</i>	52
2017 Lyrarakis Estate -Plyto <i>Crete, GR</i>	75
2016 Twinwoods - Chardonnay <i>Margaret River, AUS</i>	70
2015 Skouras 'Armyra'-Chardonnay/Malagousia <i>Nemea, GR</i>	75
2015 Domaine Zafeirakis Estate -Chardonnay <i>Tyrnavos, GR</i>	82
2011 Allandale Aged Semillon <i>Hunter Valley, AUS</i>	85
2016 Alpha Estate - Chardonnay <i>Florina, GR</i>	85
2015 Domaine Seguinot Bordet - Petit Chablis <i>Burgundy, FR</i>	95

2016 **Farr Rising - Chardonnay** 120
Geelong, AUS

2014 **Tolpuddle - Chardonnay** 130
Coal River Valley, AUS

ROSÉ **BOTTLE**

2016 **Averoff - Xinomavro** 55
Naoussa, GR (medium sweet)

2016 **Skouras Cuveé Prestige, Agioritiko/
Moschifilero** 60
Peloponnese, GR (Provence style)

2016 **Gaia 14-18h - Agiorgitiko** 62
Nemea, GR (medium dry full bodied)

2016 **Akakies Kyr Yianni - Xinomavro** 65
Amyntaio, GR (dry)

2016 **Alpha Rosé - Xinomavro/Syrah** 70
Florina, GR (dry)

2015 **Terres de Saint Louis - Grenache/Cinsault/
Syrah** 75
Provence, FR

2017 **Domaine Costa Lazaridi- Merlot** 75
Drama, GR (Provence style)

RED WINE **BOTTLE**

***Pinot Noir, Xinomavro and Other Lighter Bodied
Wines***

*Xinomavro is the predominant grape varietal of
Macedonia in Northern Greece. It has rich tannic
flavours and complex aromas. Its flavours are similar
to the Italian Nebbiolo grape*

2014 **Lyrarakis Estate -Mandilari** 85
Crete, GR

2016 **Mt Difficulty Roaring Meg - Pinot Noir** 90
Central Otago, NZ

2014 **Alpha Estate Pinot Noir** 95
Florina, GR

2014 **Domaine Chanson, Le Bourgogne -
Pinot Noir** 95
Burgundy, FR

2016 **Stumpy Gully 'Black Magic' Reserve
Pinot Noir** 98
Mornington Peninsula, AUS

2014 **Bourgogne Clos de Lupé -
Domaine Monopole** 110
Burgundy, FR

2014 Sangreal by Farr - Pinot Noir <i>Geelong, AUS</i>	155
2015 Thymiopoulos Estate - Young Vines - Xinomavro <i>Naoussa, GR</i>	67
2009 Ktima Voyatzis - Xinomavro <i>Velvendo, GR</i>	69
2015 Alpha Hedgehog - Xinomavro <i>Florina, GR</i>	82
2013 Ramnista Kir Yianni - Reserve Xinomavro <i>Naoussa, GR</i>	100
2014 Ktima Kir Yanni, Yianakohori Hills - Xinomavro/Merlot/Syrah <i>Imathia, GR</i>	90
2013 Alpha Red Blend - Xinomavro/Merlot/Syrah, <i>Florina, GR</i>	100
2014 Dougos Estate - Rapsani Old Vines, Xinomavro, Stavroto, Krasato <i>Rapsani, GR</i>	95
Agiorgitiko, Cabernet and Medium Bodied Reds	
<i>Agiorgitiko is the most noble grape of Greece. Its known for its aromatic complexity, deep red colour and soft tannins and lends itself to aging. Its flavours are similar to Sangiovese.</i>	
2014 Stonefish Reserve Cabernet Sauvignon <i>Margaret River, AUS</i>	75
2015 Bowen Estate - Cabernet Sauvignon <i>Coonawarra, AUS</i>	85
2014 Vieux Naudin - Merlot/Cabernet Sauvignon/ Cabernet Franc <i>Bordeaux Superieur, FR</i>	75
2011 Château du Courlat, Lussac-Saint Emillion <i>Bordeaux, FR</i>	110
2014 Terre a Terre - Cabernet Franc <i>Wrattonbully, SA</i>	70
2013 Ktima Voyatzis- Tsapournakis <i>Velvendo, GR (Cabernet Franc style)</i>	85
2013 Ktima Gerovassiliou, Limino / Syrah / Merlot <i>Epanomi, GR</i>	110
2012 Skouras 'Megas Oenos' -Reserve Agiorgitiko/ Cabernet Sauvignon <i>Nemea, GR</i>	120
2010 Nico Lazaridi 'Magic Mountain' - Cabernet Sauvignon/Cabernet Franc <i>Drama, GR</i>	120
2013 Domaine Costa Lazaridi 'Oenotria Land' - Premium Agiorgitiko/Cabernet Sauvignon <i>Attica, GR</i>	140
2013 Domaine Costa Lazaridi Cava Amethystos - Reserve Cabernet Franc <i>Drama, GR</i>	140
2014 Santo - Mavrotragano <i>Santorini, GR</i>	160

2013 Avaton Gerovassilou - Limnio/Mavroudi/Mavrotragano <i>Epanomi, GR</i>	160
2013 Dutschke '80 Block' - Merlot <i>Barossa Valley, AUS</i>	70
2015 Mountain Fish - Agiorgitiko <i>Peleponnese, GR</i>	52
2013 Skouras 'St George' - Agiorgitiko <i>Nemea, GR</i>	70
2015 Gai'a - Agiorgitiko <i>Nemea, GR</i>	85
2013 Skouras 'Grande Cuvee' - Agiorgitiko <i>Nemea, GR</i>	100
2014 Skouras 'Cuvee Prestige' - Agiorgitiko/Cabernet Sauvignon <i>Nemea, GR</i>	65
2014 Thema Pavlides Estate - Agiorgitiko/Syrah <i>Drama, GR</i>	75
Syrah and Full Bodied Reds	
2015 Alpha Axia - Syrah/Xinomavro <i>Florina, GR</i>	72
2016 Kangarilla - Shiraz <i>McLaren Vale, AUS</i>	75
2014 Yering Station - Shiraz <i>Yarra Valley, AUS</i>	78
2016 Alexakis - Kotsifali/ Syrah <i>Crete, GR</i>	80
2014 J + J Organic Shiraz <i>McLaren Vale, AUS</i>	88
2015 Glaetzer Bishop - Shiraz <i>Barossa Valley, AUS</i>	90
2014 Leogate Brokenback Shiraz <i>Hunter Valley, AUS</i>	92
2014 Stonefish 'Nero' - Shiraz <i>Barossa Valley, AUS</i>	97
2015 Gentilini Eclipse, Mavrodaphne (dry) <i>Cephalonia, GR</i>	105
2010 Ktima Kyr Yianni - Dyo Elies , Syrah/Merlot/Xinomavro <i>Imathia, GR</i>	110
2010 Domaine Gerovassiliou 'Evangelo' - Reserve Syrah/Viognier <i>Epanomi, GR</i>	175
2011 Alpha Estate 'Alpha One' -Reserve Syrah <i>Florina, GR</i>	250

SPIRITS

OUZO

Plomari , <i>Lesvos, Greece</i>	10
Veto Ouzo , <i>Lesvos, Greece</i>	12
Veto Gold Ouzo , <i>Lesvos, Greece</i>	13
Ouzo Mini , <i>Lesvos, Greece</i>	13
Jivaeri Ouzo <i>Tyrnavos, Greece</i>	13
Jivaeri Ouzo, Triple Distilled <i>Tyrnavos, Greece</i>	15
Idoniki Ouzo by Costa Lazaridi <i>Drama, Greece</i>	13
Adolos Ouzo, Triple Distilled 42% <i>Lesvos, Greece</i>	16
Barbayianni Blue , <i>Lesvos, Greece</i>	10
Barbayianni Green , <i>Lesvos, Greece</i>	12
Barbayianni Black , <i>Lesvos, Greece</i>	13
Metaxa Ouzo <i>Athens, Greece</i>	14

APERITIF

Aperol <i>Italy</i>	11
Campari <i>Italy</i>	11
Fernet Branca <i>Italy</i>	12
Pernod <i>France</i>	12
Pimms No 1 Cup <i>England</i>	12
Pisco <i>Chile</i>	12

TSIPOURO & MASTIHA

Mavrakis Tsipouro <i>Nemea, Greece</i>	11
Kretaraki Tsikoudia <i>Crete, Greece</i>	13
Idoniko Tsipouro <i>Drama, Greece</i>	15
Tsililis Tsipouro <i>Thessalia, Greece</i>	15
Rakomelo Tsipouro <i>Chios, Greece (honey flavoured)</i>	12
Dark Cave Aged 5yo Tsipouro <i>Thessalia, Greece</i>	18
Mavrakis Mastiha Liqueur <i>Chios, Greece</i>	11
Enosis Mastiha Liqueur <i>Chios, Greece</i>	12
Skinos Mastiha Spirit <i>Skinos, Greece</i>	14

VODKA

Absolut <i>Sweden</i>	10
Belvedere <i>Poland</i>	12
Ciroc <i>France</i>	14
Grey Goose <i>France</i>	14
Żubrówka Bison <i>Poland</i>	12
Crystal Head <i>Canada</i>	15
Absolut Vanilla <i>Sweden</i>	11
Imperial Gold <i>Russia</i>	13
Imperial Collection Golden Snow <i>Russia</i>	15
Polugar #1 Rye & Wheat <i>Russia</i>	15
Polugar #2 Garlic & Pepper <i>Russia</i>	15
Polugar #3 Caraway <i>Russia</i>	15

GIN

Beefeater <i>England</i>	10
Tanqueray <i>England</i>	11
Tanqueray No. 10 <i>England</i>	15
Hendricks <i>Scotland</i>	14
Plymouth <i>England</i>	12
Plymouth Sloe <i>England</i>	12
The Botanist Islay Dry Gin <i>Scotland</i>	13
Four Pillars <i>Australia</i>	14

TEQUILA

Olmecca <i>Mexico</i>	10
Don Julio Blanco <i>Mexico</i>	12
Don Julio Añejo <i>Mexico</i>	13
Patron XO Café <i>Mexico</i>	12
Don Julio 1942 <i>Mexico</i>	23

BOURBON - WHISKY - RYE

Russell's Reserve 10 Year Small Batch <i>U.S.A.</i>	10
Basil Haydens <i>U.S.A.</i>	14
Jack Daniels <i>U.S.A.</i>	10
Woodford Reserve <i>U.S.A.</i>	13
Makers Marks 46 <i>U.S.A.</i>	15
Southern Comfort <i>U.S.A.</i>	11
Wild Turkey <i>U.S.A.</i>	12
Jim Beam Small Batch <i>U.S.A.</i>	14
Canadian Club <i>Canada</i>	10
Jameson's <i>Ireland</i>	10

SCOTCH - MALT & BLENDED

Ballentines <i>Scotland</i>	10
Johnnie Walker Black Label <i>Scotland</i>	12
Bowmore 12yo <i>Scotland</i>	14
Chivas Regal 12yo <i>Scotland</i>	12
Glenmorangie 10yo <i>Scotland</i>	14
The Glenlivet Founders Reserve <i>Scotland</i>	15
Glenfiddich 12yo <i>Scotland</i>	13
Lagavulin 16yo <i>Scotland</i>	18
Laphroaig 10yo <i>Scotland</i>	15
Talisker 10yo <i>Scotland</i>	15
Johnnie Walker Blue Label <i>Scotland</i>	32

RUM

Havana Club 3yo <i>Cuba</i>	10
Havana Club 7yo <i>Cuba</i>	14
English Harbour 5yo <i>Antigua</i>	13
Kraken Black Spiced <i>Trinidad and Tobago</i>	12
Sailor Jerry Spiced <i>Barbados</i>	11
Pyrat <i>Anguilla</i>	14
Zacapa Centenario 23yo <i>Guatemala</i>	18
Pampero Blanco <i>Dominican Republic</i>	12
Sagatiba Pura Cachaça <i>Brazil</i>	11

BRANDY - COGNAC

Metaxa Brandy 5 Star <i>Athens, Greece</i>	12
Metaxa Brandy 7 Star <i>Athens, Greece</i>	15
Metaxa Private Reserve Brandy <i>Athens, Greece</i>	35
Hennessy V.S.O.P. <i>France</i>	15
Hennessy X.O. <i>France</i>	40

LIQUEURS

Cointreau <i>France</i>	11
Chambord <i>France</i>	11
Frangelico <i>Italy</i>	11
Solerno Blood Orange <i>Italy</i>	12
Drambuie <i>Scotland</i>	11
Kahlua <i>Mexico</i>	11
Licor 43 <i>Spain</i>	11
Soho Lychee Liqueur <i>France</i>	10
Pama Pomegranate Liqueur <i>France</i>	12
Pavan Liqueur <i>France</i>	12
Tia Maria <i>Jamaica</i>	10
Baileys <i>Ireland</i>	10
Opal Nera <i>Italy</i>	12
Opal Bianca <i>Italy</i>	12