

OUR TRAPEZIA

LUNCH TRAPEZI

55pp

Add a glass of wine

65pp

Selection of dips & bread

Saganaki cheese

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 bau

Ouzo cured salmon

Pork belly baklava

BBQ lamb shoulder

Yia Yia's chips

Horta

Caramel baklava ice cream

Minimum of 4 guests

Whole table participation

KOSPETAS TRAPEZI

110pp

Selection of dips & bread

Village salad

Imambaldi

Octopus carpaccio

Wild green pie

Prawn manti

BBQ lamb shoulder

BBQ chicken

Yia Yia's chips

Chocolate bougatsa

Caramel baklava ice cream

Minimum of 4 guests

Whole table participation

Please let your waiter know of any dietary requirements that you may have.

FOOD MENU

The philosophy of the Greek table is that we share our experience together through food, drink, conversation and good times. With this in mind this menu is tailored for the maximum enjoyable experience as share plates. The dishes go from the lightest in palate to the heaviest.

PAPOUS SPICED OLIVES	15
Leek, orange peel, green chilli, whipped chilli feta and toasted bread	
OYSTERS	
NATURAL	5 ea
WASABI PUNCH	6 ea
Wasabi, mayo, rice vinegar and ginger	
OCTOPUS KILPATRICK	7 ea
Worcestershire, onion and smoked octopus relish	
OUZO LEMON GRANITA WITH SCAMPI ROE	8 ea
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 and cucumber dip	
MIXED DIPS	15
A selection of each	
GREEK SAN CHOY BAU	9 ea
Smashed roasted tomato filled with herb and vegetable rice served in iceberg cups with yoghurt lemon dressing	
BBQ CORN	15
Coated in kalamata olive aioli and grated graviera cheese	
VILLAGE SALAD	19
Tomato, cucumber, Spanish onion, red capsicum, radish, feta, olives, oregano and extra virgin olive oil	
GREEKSLAW	16
Cabbage, carrot, currants, apple,, toasted almonds, spiced corn, graviera, mixed herbs with buttermilk aioli	
HORTA	14
Wilted seasonal wild greens served with lemon and apple cider vinegar, roasted garlic and olive oil dressing	
BRAISED BROCCOLI	14
Slow braised broccoli with toasted almonds, lemon peel and chopped chilli	
YIA YIA'S CHIPS	15
Crumbled feta, mountain oregano and fried egg	
OUZO CURED SALMON	28
Skordalia, paximadia crumb and toasted almonds with mulberry and pomegranate dressing	
BEEF TARTARE	26
Crispy kataifi, smoked eggplant and quail egg with fresh herbs and lemon emulsion	

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OCTOPUS CARPACCIO	29
South Australian octopus pressed and thinly sliced with a salsa of shallots, capers, pickled cucumber, lime, lemon, candied olives and extra virgin olive oil	
SAGANAKI CHEESE	28
Oven baked vlahotiri served with crumbled fresh honeycomb, lemon zest, thyme and candied olives	
IMAMBALDI	24
Stuffed thin eggplants with tomato, onion, leek, shallots, parsley, mint and dill served with split pea puree	
PRAWN MANTI	30
Egg pasta dumplings with carrot puree, feta, candied pecans. burnt butter currant dressing and fried mint leaves	
FRIED WHITEBAIT	26
Lightly dusted and served with ouzo mayo	
LOBSTER HILOPITES	36
Lobster tail meat tossed with Cretan egg noodle pasta, assyrtiko wine, ocean trout roe, parsley, olive oil, garlic and grated bottarga	
WILD GREEN PIE	30
Chicory, amaranth, endives, spinach, leek, mixed herbs and jasmine rice wrapped in filo pastry served on smokey eggplant purée	
PORK BELLY BAKLAVA	28
Date and pistachio, crispy filo pastry served with date and mastic sauce	
KALAMAKI	28
Mini souvlaki served with mustard mayo and tomato, onion and parsley salad	
MUSHROOM TRUFFLE MOUSSAKA	36
Potato gratin, eggplant, mixed mushrooms and truffle, béchamel sauce with apple mint fennel salad	
BBQ CHICKEN	37
Served with artichoke purée, Jerusalem artichoke chips and chicken jus	
BBQ LAMB SHOULDER	42
Slow roasted then grilled served with wilted silverbeet, leek and herbed yoghurt	
HONEY GLAZED KINGFISH	44
Oven roasted skinless fillet with a honey, garos, coriander seed glaze served with pickled cucumber and pearl barley almond pilaf	
MAVRODAPHNE BEEF CHEEKS	48
Celeriac puree, Mavrodaphne wine jus and grilled cocktail onions	
SEAFOOD MANESTRA	46
Blue eye cod, black mussels, clams, Moreton Bay bug, orzo, chilli, garlic and currants in a rich tomato sauce	

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DESSERT *GLYKO*

Available all day

MELAMAKARONA **7 ea**

Honey, cinnamon and walnut shortbread biscuits made by David's mum

CHOCOLATE BOUGATSA **17**

Chocolate semolina custard filling served with white chocolate sauce and mint ice cream

CARAMEL BAKLAVA ICE CREAM **17**

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

LEMNOS LEMON TART **17**

Shortcrust base with lemon custard filling served with mixed berry compote and meringue

RED WINE SPICED PEAR **17**

Served with pistachio and olive oil ice cream.

GREEK CHEESE PLATE **30**

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

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 John Commandaria Port <i>Cyprus, GR</i>	10	
NV Yalumba Galway Pipe Port <i>Magill, AUS</i>	15	
NV Penfolds Grandfather <i>Magill, AUS</i>	21	