

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

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, GR</i>	11
Kretaraki Tsikoudia <i>Crete, GR</i>	13
Idoniko Tsipouro <i>Drama, GR (without aniseed)</i>	13
Idoniko Tsipouro <i>Drama, GR (with aniseed)</i>	15
Tsililis, Tsipouro <i>Thessalia, GR (without aniseed)</i>	15
Plomari Ouzo <i>Lesvos, GR</i>	10
Veto Ouzo <i>Lesvos, GR</i>	12
Veto Gold Ouzo <i>Lesvos, GR</i>	13
Ouzo Mini <i>Lesvos, GR</i>	13
Jivaeri Ouzo <i>Tyrnavos, GR</i>	13
Jivaeri Ouzo Triple Distilled <i>Tyrnavos, GR</i>	15
Idoniki Ouzo by Costa Lazaridi <i>Drama, GR</i>	13
Adolos Ouzo Triple Distilled 42% <i>Mytilene, GR</i>	16
Barbayianni Blue <i>Lesvos, GR</i>	10
Barbayianni Green <i>Lesvos, GR</i>	12
Barbayianni Black <i>Lesvos, GR</i>	15
Metaxa Ouzo <i>Athens, GR</i>	14
Aperol <i>Padua, IT</i>	11
Campari <i>Sesto San Giovanni, IT</i>	11
Fernet Branca <i>Milan, IT</i>	12
Pernod <i>Pontarlier, FR</i>	12
Pimms No. 1 Cup <i>London, GB</i>	12
Pisco Santiago <i>CL</i>	12

BEERS / CIDERS

Fix Lager <i>GR</i>	11
Vergina Lager <i>GR</i>	11
Keo Lager <i>CY</i>	12
Volkan Blonde <i>GR</i>	11
Volkan Dark Lager <i>GR</i>	12
Heineken Lager <i>NL</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

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	

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

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	

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

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** 14 52
Samos, GR (375ml)

2013 **Samos Phylas Organic White Muscat** 75
Samos, GR (750ml)

2016 **Lafkiotis Mavrodaphne de Patras** 14 75
Patras, GR (750ml) (sweet red wine)

2009 **Alpha Omega - Gewurtztraminer/ Malagousia** 25 125
Florina, GR (500ml)

NV **Keo St John Commandaria Port** 10
Cyprus, GR

NV **Yalumba Galway Pipe Port** 15
Magill, AUS

NV **Penfolds Grandfather** 21
Magill, AUS

TEA AND COFFEE

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

PUREZZA

Sparkling/Still Mineral Water	8 pp
<i>Unlimited</i>	

DIGESTIFS

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

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

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

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

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

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 Rivers Lane Organic Shiraz <i>McLaren Vale, AUS</i>	19

MAGNUMS (1.5L)

2015 Gaia 'S' Agioritiko/Syrah <i>Peloponnese, GR</i>	200
2014 Kir Yianni, 'Kali Riza' Xinomavro <i>Yiannakohori, GR</i>	200
2014 Thymiopoulos Estate Young Vines Xinomavro <i>(Earth and Sky) Naoussa, GR</i>	220
2013 Kir Yianni, 'Ramnista', Reserve Xinomavro <i>Naoussa, GR</i>	230

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>	230
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 BOTTLE

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 BOTTLE

NV Dionysos 'Deus' Semi Sparkling <i>Archaia, GR (medium sweet)</i>	62
NV Vigna Sancelo 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
2015 Domaine Hatzimichalis - Assyrtiko Alepotrypa <i>Atalanti Valley, 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
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
2016 Gerovasilliou Estate - Viognier <i>Epanomi, GR</i>	105
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 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
2016 Alpha Estate - Malagousia <i>Florina, GR</i>	70
2016 Thema Pavlides Estate - Assyrtiko - Sauvignon Blanc <i>Drama, GR</i>	71
2015 Alpha Estate - Sauvignon Blanc <i>Florina, GR</i>	75
2013 Domaine Papagiannakos 'Kalogeri' Biodynamic Malagousia <i>Attica, GR</i>	80
2016 Gerovasilliou Estate - Malagousia <i>Epanomi, GR</i>	90
2016 Gerovasilliou Estate - Assyrtiko/Malagousia <i>Epanomi, GR</i>	90
2015 Nico Lazaridi 'Magic Mountain' - Oak Fermented Sauvignon Blanc <i>Drama, GR</i>	95
2016 Marc Bredif Vouvray - Chenin Blanc <i>Loire Valley, FR</i>	95
2016 Christian Salmon Sancerre - Sauvignon Blanc <i>Sancerre, FR</i>	100
2012 Suckfizzle - Sauvignon Blanc/Semillon <i>Margaret River, AUS</i>	115
2016 Domaine Pascal Cotat 'Les Monts Damnes' Sancerre - Sauvignon Blanc <i>Sancerre, FR</i>	190

Chardonnay, Oaked and other Dry Varietals

2015 White Dot Moschofilero Roditis <i>Peleponnese, GR</i>	52
2016 Twinwoods - Chardonnay <i>Margaret River, AUS</i>	70
2015 Skouras 'Armyra'-Chardonnay/Malagousia <i>Nemea, GR</i>	75
2017 Lyrarakis Estate -Plyto <i>Crete, 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

2016 **Tolpuddle - Chardonnay** 130
Coal River Valley, AUS

2016 **Domaine Pinson Chablis** 135
Chablis, FR

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)

2017 **Alpha Rosé - Xinomavro/Syrah** 70
Florina, GR (dry)

2016 **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*

2009 **Ktima Voyatzis - Xinomavro** 69
Velvendo, GR

2015 **Thymiopoulos Estate - Young Vines -
Xinomavro** 72
Naoussa, GR

2013 **Alpha Hedgehog - Xinomavro** 82
Florina, GR

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

2014 **Ktima Kir Yanni, Yianakohori Hills -
Xinomavro/Merlot/Syrah** 90
Imathia, GR

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

2014 Alpha Estate Pinot Noir <i>Florina, GR</i>	95
2014 Domaine Chanson, Le Bourgogne - Pinot Noir <i>Burgundy, FR</i>	95
2014 Dougos Estate - Rapsani Old Vines, Xinomavro, Stavroto, Krasato <i>Rapsani, GR</i>	95
2016 Stumpy Gully 'Black Magic' Reserve Pinot Noir <i>Mornington Peninsula, AUS</i>	98
2013 Ramnista Kir Yianni - Reserve Xinomavro <i>Naoussa, GR</i>	100
2013 Alpha Red Blend - Xinomavro/Merlot/Syrah <i>Florina, GR</i>	100
2014 Bourgogne Clos de Lupé - Domaine Monopole <i>Burgundy, FR</i>	110
2014 Sangreal by Farr - Pinot Noir <i>Geelong, AUS</i>	155

Agiorgitiko, Cabernet and Medium Bodied Reds

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.

2015 Mountain Fish - Agiorgitiko <i>Peleponnese, GR</i>	52
2014 Skouras 'Cuvee Prestige' - Agiorgitiko/ Cabernet Sauvignon <i>Nemea, GR</i>	65
2013 Dutschke '80 Block' - Merlot <i>Barossa Valley, AUS</i>	70
2013 Skouras 'St George' - Agiorgitiko <i>Nemea, GR</i>	70
2014 Stonefish Reserve Cabernet Sauvignon <i>Margaret River, AUS</i>	75
2014 Vieux Naudin - Merlot/Cabernet Sauvignon/ Cabernet Franc <i>Bordeaux Superieur, FR</i>	75
2014 Thema Pavlides Estate - Agiorgitiko/Syrah <i>Drama, GR</i>	75
2015 Bowen Estate - Cabernet Sauvignon <i>Coonawarra, AUS</i>	85
2013 Ktima Voyatzis- Tsapournakis <i>Velvendo, GR (Cabernet Franc style)</i>	85
2015 Gai'a - Agiorgitiko <i>Nemea, GR</i>	85
2013 Skouras 'Grande Cuvee' - Agiorgitiko <i>Nemea, GR</i>	100
2011 Château du Courlat, Lussac-Saint Emillion <i>Bordeaux, FR</i>	110

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 Château du Hureau Tuffe, Cabernet Franc <i>Samur Champigny, FR</i>	140
2014 Santo - Mavrotragano <i>Santorini, GR</i>	160
2013 Avaton Gerovassilou - Limnio/Mavroudi/ Mavrotragano <i>Epanomi, GR</i>	160
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 Viognier <i>Yarra Valley, AUS</i>	78
2016 Alexakis - Kotsifali/ Syrah <i>Crete, GR</i>	80
2014 J + J Rivers Lane 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
2014 Domaine Emmanuel Darnaud, Saint - Joseph Syrah <i>Rhône Valley, FR</i>	180
2011 Alpha Estate 'Alpha One' -Reserve Syrah <i>Florina, GR</i>	250

SPIRITS

OUZO

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

APERITIF

Aperol <i>Padua, IT</i>	11
Campari <i>Sesto San Giovanni, IT</i>	11
Fernet Branca <i>Milan, IT</i>	12
Pernod <i>Pontarlier, FR</i>	12
Pimms No. 1 Cup <i>London, GB</i>	12
Pisco Santiago , <i>CL</i>	12

TSIPOURO & MASTIHA

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

VODKA

Absolut <i>Ahus, SE</i>	10
Belvedere <i>Żyrdów, PL</i>	12
Ciroc <i>Charente-Maritime, FR</i>	14
Grey Goose <i>Picardy, FR</i>	14
Żubrówka Bison <i>Białystok, PL</i>	12
Crystal Head <i>Toronto, CA</i>	15
Absolut Vanilla <i>Ahus, SE</i>	11
Imperial Gold <i>Lake Ladoga, RU</i>	13
Imperial Collection Golden Snow <i>Lake Ladoga, RU</i>	15
Polugar #1 Rye & Wheat <i>Moscow, RU</i>	15
Polugar #2 Garlic & Pepper <i>Moscow, RU</i>	15
Polugar #3 Caraway <i>Moscow, RU</i>	15

GIN

Beefeater <i>London, GB</i>	10
Tanqueray <i>London, GB</i>	11
Tanqueray No. 10 <i>London, GB</i>	15
Hendricks <i>Girvan, UK</i>	14
Plymouth <i>Plymouth, GB</i>	12
Plymouth Sloe <i>Plymouth, GB</i>	12
The Botanist Islay Dry Gin <i>Islay, UK</i>	13
Four Pillars <i>Yarra Valley, AUS</i>	14

TEQUILA

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

BOURBON - WHISKY - RYE

Russell's Reserve 10 Year Small Batch <i>California, U.S</i>	10
Basil Haydens <i>Kentucky, U.S</i>	14
Jack Daniels <i>Tennessee, U.S</i>	10
Woodford Reserve <i>Kentucky, U.S</i>	13
Makers Marks 46 <i>Kentucky, U.S</i>	15
Southern Comfort <i>Atlanta, U.S</i>	11
Wild Turkey <i>Kentucky, U.S</i>	12
Jim Beam Small Batch <i>Kentucky, U.S</i>	14
Canadian Club <i>Ontario, CA</i>	10
Jameson's <i>Dublin, IRE</i>	10

SCOTCH - MALT & BLENDED

Ballentines <i>Dumbarton, UK</i>	10
Johnnie Walker Black Label <i>Kilmarnock, UK</i>	12
Bowmore 12yo <i>Islay, UK</i>	14
Chivas Regal 12yo <i>Speyside, UK</i>	12
Glenmorangie 10yo <i>Ross-shire, UK</i>	14
The Glenlivet Founders Reserve <i>Speyside, UK</i>	15
Glenfiddich 12yo <i>Duff Town, UK</i>	13
Lagavulin 8yo <i>Islay, UK</i>	14
Lagavulin 16yo <i>Islay, UK</i>	22
Oban 14yo <i>Oban, UK</i>	17
Laphroaig 10yo <i>Islay, UK</i>	15
Talisker 10yo <i>Carbost, UK</i>	15
Johnnie Walker Blue Label <i>Kilmarnock, UK</i>	32

RUM

Havana Club 3yo <i>Havana, CU</i>	10
Havana Club 7yo <i>Havana, CU</i>	14
English Harbour 5yo <i>St John's, AG</i>	13
Kraken Black Spiced <i>TT</i>	12
Sailor Jerry Spiced <i>Virgin Islands, US</i>	11
Pyrat <i>Demerara, GY</i>	14
Zacapa Centenario 23yo <i>Zacapa, VE</i>	18
Pampero Blanco <i>Caracas, VE</i>	12
Sagatiba Pura Cachaça <i>Cachaça, BR</i>	11

BRANDY - COGNAC

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

LIQUEURS

Cointreau <i>Saint-Barthélemy-d'Anjou, FR</i>	11
Chambord <i>Loire Valle, FR</i>	11
Frangelico <i>Piedmont, IT</i>	11
Solerno Blood Orange <i>Sicily, IT</i>	12
Drambuie <i>Glasgow, UK</i>	11
Kahlua <i>Veracruz, MX</i>	11
Licor 43 <i>Cartagena, ES</i>	11
Soho Lychee Liqueur <i>FR</i>	10
Pama Pomegranate Liqueur <i>Kentucky, U.S</i>	12
Pavan Liqueur <i>South of France, FR</i>	12
Tia Maria <i>Kingsont, JA</i>	10
Baileys <i>Gilbeys, IE</i>	10
Opal Nera <i>Sicily, IT</i>	12
Opal Bianca <i>Sicily, IT</i>	12