



LUNCH

MEZE- PLATES MADE TO SHARE

PITA BREAD & DIPS – 12.5

Warmed pita bread served with tarama, tzatziki, melitzana. Serves 2 people

TYROKAFTERI – 4.5 V

Homemade feta, capsicum and chilli dip

CALAMARI TIYANITO – 12.5 GF

Baby squid lightly tossed in corn flour, fried & served with lemon wedges

OCTOPOTHI TIS SKARAS – 19.0 GF

Fresh deep sea octopus char grilled, marinated with red wine, olive oil & lemon

HALOUMI – 12.5 GF V

Three pieces of traditional Cypriot cheese grilled then seasoned with oregano, lemon & pepper

DOLMADES – 9.9 GF V

Rice & fresh herbs wrapped in vine leaves then slow cooked and dressed with lemon olive oil

FETA SAGANAKI WRAPPED IN FILO PASTRY - 13.90

Baked feta cheese delicately wrapped in filo pastry and drizzled with honey and sesame seeds

MARITHA – 12.0 GF

Whole, crispy, fried white bait, finished with sea salt, lemon, herbs & pepper

LOUKANIKA – 10.9 GF

Grilled traditional Greek pork sausage

PEPERIES SAGANAKI – 8.5 GF V

Pan fried Greek peppers with feta cheese, garlic and dill

SPANAKOPITA PIECES – 10.9

Three pieces of oven baked delicious filo pastry filled with spinach and feta cheese

LUNCH

LIGHT MEALS

YIROS – 16.9

Meat roasted on a vertical spit served with tzatziki and pita bread - please ask your waiter for the meat of the day

GREEK YIROS WRAP – 14.9

Meat of the day roasted on a vertical spit served with tomato, onions and tzatziki wrapped in pita bread and served with chips

ATLANTIC SALMON – 19.9 GF

Grilled fillet of Atlantic salmon served with chips

CORAL TROUT – 19.9 GF

Grilled in white wine and butter topped with a homemade lemon and cream sauce and served with a garden salad

OCTOPOTHI SALATA – 19.5

Marinated deep sea octopus grilled with red onions and tossed through balsamic dressed rocket

PASTITSIO – 15.9

Layers of pasta and ground beef topped with béchamel sauce then oven baked

SPANAKOPITA – 17.0

A delicious filo pie made with spinach and feta cheese, served with Greek salad. Spanakopita is a classic Greek favourite that will work well as a light meal

KING RIB PORK CUTLET – 19.9 GF

Barkers Creek king rib pork cutlet grilled till golden in colour and finished off in the oven, served with chips

LUNCH

PLATTERS

MIXED GRILL – 25.9 GF

Chicken souvlakia, two lamb cutlets, loukanika, yiros, pita bread and tzatziki

▶ **3 COURSE GREEK BANQUET – 39.9 P.P.**

CAN ONLY BE ORDERED BY THE WHOLE TABLE

PITA AND DIPS

Served with tarama, tzatziki, melitzana, peperies saganaki

Followed by

GRILLED HALOUMI CHEESE, CALAMARI, DOLMADES AND SPANAKOPITA

Followed by

LOUKANIKA, CHICKEN SOUVLAKIA, LAMB CUTLETS, LEMON POTATOES & GREEK SALAD

SIDES

PATATES LEMONATES – 8.0 GF V

Potatoes roasted with lemon juice, olive oil, garlic and oregano.

CHIPS SERVED WITH AIOLI – 7.0

HORTA – 8.0 GF V

Steamed spinach with olive oil and served with lemon wedges

GREEK SALAD – 8.0 GF V

The classic salad; tomatoes, cucumber, peperies, feta, onion and Kalamata olives

BREAD – 4.5 V

Slices of homemade olive bread