

souvlaki in a pitta

souvlaki in a pitta wrap | salad |
chips 26.90 v/vgo/dfo

with your choice of one of the
following

marinated chicken | haloumi |
salt n pepper squid

souvlaki in a bowl

souvlaki in a bowl | salad | pitta |
tzatziki | chips 29.90 v/vgo/dfo

with your choice of one of the
following

marinated chicken | haloumi |
salt n pepper squid

main

soutzoukakia Greek Lamb Meatballs in a rich
Napoli sauce with lemon potatoes, fetta and
pitta bread 28.90 dfo

chilli salted squid | crispy squid on a bed of
cucumber ceviche | green onion | baby fennel |
chilli soy 29.90 gfo

spanakopita slice | spinach, fetta, dill, leeks |
Greek Salad | tzatziki 28.90 v

mushroom risotto | slow cooked thyme
mushrooms | wilted baby spinach | garlic |
parmesan 31.50 gf/v/vgo

carbonara pasta | bacon | cream sauce |
parmesan | parsley 29.90 vo

μεζζε (mezze) appetisers & sides

dips plate | pitta bread 17.90 vo/gfo

saganaki | fried haloumi |
honey syrup | lemon 14.90 v/gfo

grilled octopus | fava bean dip | crispy capers |
oil lemon dressing 21.90 gf/df

tender flash fried squid rings | ouzo aioli 17.90

Greek salad 12.90 v/vgo

chips | fetta | oregano 12.90 v/vgo

baked greek lemon potatoes 12.90 vg

pizza

ritsa pizza | chicken | spicy salami | red
onions | mozzarella | Napoli 26.90

vegetarian pizza | spinach | mushrooms |
red onion | olives | fetta | mozzarella |
napoli 25.90 v/vgo

bbq chicken pizza | chicken | bacon | red
onion | mozzarella | bbq sauce 26.90

zesti pizza | hot salami | jalapenos |
capsicum | red onion | fetta | mozzarella |
napoli 26.90 vo

guests with dietary requirements or food allergies please let us know
before you order.

our kitchen contains traces of gluten, dairy, egg, peanuts, fish, shellfish.
v=vegetarian, vo=vegetarian option, vg=vegan, vgo=vegan option,
gf=gluten free, gfo=gluten free option, df=dairy free, dfo=dairy free
option

Eat Like A Greek Feast

Platter for two 140
Platter for three 210
(70 per person)
(minimum 2 people)

grilled octopus with fava bean dip, crispy capers, oil lemon dressing
saganaki, fried haloumi with honey syrup and lemon v/gfo

marinated grilled chicken | greek lamb meatballs |
salt n pepper squid | spanakopita | chips with fetta & oregano |
greek salad | housemade relish | tzatziki | pitta bread

elaia dessert

Koumozo Ouzo Aniseed Aperitif **200ml \$35**



Our Eat Like A Greek Feast pairs beautifully with our very own Koumozo Ouzo distilled locally in Miena.

How to drink Koumozo?

Enjoy straight, on ice or mix with water or coke

Bill Lark Tasting Notes

Nose: Beautifully clean, sweet notes with delicious liquorice notes shining through well delivered sense of alcohol.

Taste: A luscious creamy sweet ouzo up front on the palate then gently opening up across the whole wide mouth feel. A very satisfying balance of wonderfully complimenting botanicals. The ouzo delivers a stunning experience before slipping gently into a very warming finish.



wine by glass

jansz nv sparkling rose (tas) 11.90
pipers brook pinot grigio (tas) 11.90
pipers brook sauvignon blanc (tas) 11.90

dalrymple pinot noir (tas) 11.90
smith and hooper wrattonbully merlot (sa) 10.90
ringbolt cab sav (wa) 10.90

craft beer & cider

moo broo pale ale 12.90
pagan apple cider 12.90

by the bottle

dalrymple cave block chardonnay (tas) 65

see our full wine list for more

Drink Like A Greek

jim barry assyrtiko (clare valley)

lifted white floral aromas and wet stone on the nose. the fruit weighted palate offers light floral, wet slate and citrus flavours with a mineral texture, and a classic lick of saline on the finish. screaming summer drinking, the finish is clean and refreshingly long 55 btl

saint george nemea 100% argioritiko (dry red) greece
aromas of blackberries, black raspberries, ripe strawberries, touches of clove and cinnamon. Medium-bodied graceful texture, balanced acidity and very ripe, elegant tannins. moderately long finish, full of red fruits with a touch of sweet vanilla and black pepper 75 btl