MENU

(updated August 2015)

(For Gluten Free option please ask our friendly staff)

Breads

| Dieaus | |
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| Garlic & cheese Fingers | 9.00 |
| Brushetta | 9.00 |
| Garlic & herb bread | 9.00 |
| Traditional Crook Dine | |
| Traditional Greek Dips | |
| (Served with Pita bread & Greek antipasto) Price per dip | 8.00 |
| Tzatziki: Greek Yoghurt, cucumber with Garlic | |
| Taramasalata: fish roe beaten with lemon & olive oil | |
| Melitzanosalata: a light and fragrant blend of smoked eggplant, garlic & balsamic vinegar | |
| Pasta: a potato mash with garlic and olive oil | |
| Baba Ghanoush: eggplant mixed with onions, tomatoes & herbs | |
| Hummus: blend of chickpeas, tahini, cumin, & fresh cilli | |
| One serve of pita bread | 5.00 |
| Any 4 dips with 3 pita bread, olives and greek peppers | 20.00 |
| Meze | |
| Octapodi: Greek salad with grilled octopus | 11.00 |
| Calamari: salt & pepper scored squid with aioli | 9.00 |

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| Garlic prawns: in a bed of balsamic marinated capsicum | 9.00 |
| Spanakopita: spinach & feta cheese wrapped in filo pastry | 6.00 |
| Grilled halloumi: succulent grilled, squeaky cheese | 7.00 |
| Spiced meatballs: tomato based sauce with sour cream | 8.00 |
| Manitari (mushrooms): with spanakopita and rocket salad & garlic chili dressing | 11.00 |
| Greek Sausages with olives | 9.00 |

Salata

| Traditional Greek salad (capsicum, tomato, onion, cucumber, olives, feta | 12.00 |
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| Vegetarian salad (fried tomatoes, zucchini, mushroom) | 15.00 |
| Cafe's side salad (served with wild rocket, cherry tomato, carrot and beetroot shreds, onion with house dressing) | 9.00 |
| Halloumi salad with sumac seasoning | 10.00 |
| Soups | |
| Lentil soup - served with bread & olives | 17.00 |
| Revithia soup - chickpeas with handful of herbs, olive oil | 16.00 |
| Fasolada - Greek lima beans, onions, tomatoes, carrot & herb | 16.00 |
| Kids | |
| Fried calamari and chips with tomato sauce | 10.00 |
| Fried nuggets and chips with tomato sauce | 10.00 |
| Fried fish and chips with tomato sauce | 12.00 |
| Chips with tomato sauce | 9.00 |

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Meals

(With pita bread, lemon & herb potatoes, dip of your choice and Greek salad)

Souvlakis

| Marinated grilled Arni (lamb) | 22.00 |
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| Marinated grilled chicken | 22.00 |
| Chef's special mix BBQ | 25.00 |
| Prawns souvlaki | 23.00 |
| Seafood souvlaki (Prawn & scallop) | 23.00 |
| | |
| Chef's Specials (Meals come with a serve of Greek Salad) | |
| Lamb Saganaki Fried feta with grilled lamb in a tomato sauce | 26.00 |
| Kotopoulo Chicken breast served with mushroom sauce | 24.00 |
| Grilled trio seafood Grilled fish, grilled octopus & panfried garlic prawns | 26.00 |
| Lamb cutlets Served with lemon potatoes and tzatziki | 27.00 |
| Mousaka | 21.00 |
| Grilled Lamb chops Chops marinated in oregano, olive oil and garlic-lemon potatoes & tzatziki | 24.00 |
| Prawn saganaki Peeled tiger prawns in a tomato & herb sauce & feta cheese | 27.00 |
| Fish of the day Served with lemon potatoes & greek salad | 25.00 |
| Biftekia (Succulent beff handmade patties) Served with tzatziki dip & lemon potatoes | 24.00 |
| Fileto Mati (Beef Striploin) Served with creamy mushroom sauce | 32.00 |
| Saltimboca Medallion of veal cooked with sage & served on a bed of cube potatoes, sautéed spinach & grilled asparagus | 28.00 |

Pastas

| Spaghetti meatballs Home made meatballs with Napoli sauce & spinach | 20.00 |
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| Fettuccine Carbonara | 19.00 |
| Creamy chicken, mushroom & bacon Fettuccine | 25.00 |
| Creamy seafood Fettuccine/Linguini | 26.00 |
| Marinara Fettuccine | 28.00 |
| Vegetarian pasta in a Napoli sauce With available market vegetables | 24.00 |
| Solomos Fettuccine (salmon) With onion, capers in a creamy white wine sauce | 24.00 |
| Spaghetti bolognaise | 22.00 |

Platters

| Greek Vegetarian (share platter for 2) Served with Greek salad, pita bread & dips Halloumi Mushroom Zucchini Asparagus Lemon potatoes Dolmades Sundried tomatoes Gigandes Spanakopita | 45.00 |
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| Greek Meat (share platter for 2) Served with Greek salad, pita bread & dips Halloumi Lamb cutlets Quail Sausages Trio of souvlakis (Lamb, Chicken & Pork) Biftekia | 60.00 |
| Greek Seafood (share platter for 2) Served with Greek salad, pita bread & dips Garlic prawns Calamari Octopus Fish Scallops Whitebait | 60.00 |
| Duo of Meat & Seafood (share platter for 2) Served with Greek salad, pita bread & dips Trio of souvlaki (Lamb, Chicken & Pork) Loukaniko Biftekia Prawns Octopus Calamari Scallops | 70.00 |