

## Κρεατικά (Kreatika Sta Karvouna) Char- Grilled Meats

Lamb Souvlaki	<i>Two skewers of diced Lamb Fillet marinated and grilled served with lemon potatoes and seasonal garnish</i>	27.95
Chicken Souvlaki	<i>Two skewers of diced Chicken Fillet marinated and grilled served with lemon potatoes and seasonal garnish</i>	25.95
Biftekia	<i>Marinated grilled Beef rissoles served with lemon potatoes and seasonal garnish</i>	21.50
Pidakia	<i>Frenched Lamb Cutlets grilled with lemon and olive oil Dressing served with zucchini, mushroom, fresh tomato and feta topped with Potatoe fritter</i>	27.95
Mixed Grill	<i>Lamb Cutlets, Lamb Souvlaki, Chicken Souvlaki, Beef Rissoles &amp; Lemon Lamb- served with Greek salad</i>	32.95 per person

## Θαλασσινά (Thalassina) Seafood

Feta Garides	<i>Pan-fried Whole Prawns with Fresh Tomato and melted Feta Cheese</i>	34.95
Calamari	<i>Fresh SA Calamari Lightly Floured and Fried served with fresh Carrot and cabbage salad</i>	29.95
Fish of the Day	<i>Please ask for today's specials</i>	market price
Swordfish Steak	<i>Char grilled swordfish garnished with spinach &amp; olives</i>	31.95
Seafood Platter	<i>Char grilled Prawns, Char grilled Swordfish, Char grilled Octopus, Calamari, Whitebait-served with Greek Salad</i>	38.50 per person

## Στό Φούρνο (Sto Fournο) Oven Baked Mains

Yemista	<i>Stuffed Tomatoes, Peppers, Zucchini with rice &amp; herbs</i>	21.95
Mousaka	<i>Baked Layers of Potatoes, Eggplant &amp; Beef topped with a Béchamel Sauce</i>	23.50

## Σαλάτες (Salates) Salads

Horiatiki Salata	<i>Tomato, Cucumber, Feta, Olives &amp; Onions with pure Greek Olive Oil dressing</i>	12.50
Green Salata	<i>Seasonal Greens &amp; Spring Onion finely cut &amp; dressed with Greek Olive Oil, Vinegar *(SEASONAL GREENS) &amp; Sea Salt</i>	11.50
Greek Salata	<i>Tomato &amp; Cucumber dressed with Greek olive Oil &amp; Vinegar &amp; Sea Salt</i>	11.50
Beetroot Salata	<i>Boiled fresh Beetroot drizzled with Greek Olive Oil &amp; fresh Garlic</i>	11.50
Horta	<i>Blanched greens drizzled with Greek Olive Oil</i>	11.50

## Γλυκά (Glyka) Sweets

Loukoumades	<i>Greek Doughnuts served with honey, cinnamon &amp; crushed walnuts</i>	8.50
Halva Ice cream	<i>Vanilla ice cream blended with Halva (sesame seed with cocoa candy)</i>	9.50
Baklava	<i>Home made pastry filled with crushed walnuts &amp; almonds in syrup</i>	9.50
Mix Dessert	<i>Combination of Loukoumades, Baklava &amp; Halva ice cream</i>	21.50

*\*Friday & Saturday Night bookings – Minimum Charge \$35.00 per person*

*Prices Are GST Inclusive*