

It is common for groups of family and friends to gather or go out for mezedes, share several of these delightful dishes, a drink, conversation, and laughter. The little plates are shared by everyone at the table, which not only provides a wonderful variety of flavor and texture sensations, but also creates the kind of happy atmosphere for which Greeks are well known.

MEZE Μεζέδες

Pita warmed	4
Olives marinated	5
Hummus chickpea tahini	6
Tzatziki cucumber garlic yoghurt	7
Taramasalata mullet roe dip	8
Kolokithakia zucchini fritters	8
Saganaki kefalograviera pan fried	12
Spanakopita spinach leek 3 cheese pouro	14
Sardines fremantle marinated char bread	12
Patates hand cut sea salt oregano	8
Village Salad cucumber tomato feta olives	10
Beetroot Salad haloumi pomegranate mint	12
Cypriot Salad freekah lentils currants nuts	12
Bean Salad fava chickpeas herbs	10
Prawn Saganaki feta tomato braise	15
Octopus grilled oregano lemon	18
Calamari lemon zest herbs	16
Barramundi pan fried skordalia	20
Lamb Chops oregano garlic cretan oil	17
Loukaniko housemade sausage	12
Lamb slow cooked charcoal house marinade	24
Chicken ¼ maryland souvla rotisserie	16

SWEETS Γλυκά

Loukoumades greek doughnuts rosewater syrup	9
Baklava filo pastry honey walnuts halva icecream	9
Ksinotiro sour cheese pita apricots	9
Nougat pistachio cherry cranberry	5

REFRESHMENTS Αναψυκτικά

Fever Tree Lemonade, Ginger Beer, Ginger Ale, Soda Tonic	4
San Benedetto Sparkling, Still	4
Teas Mountain, EB, EG, green, peppermint, chamomile	4
Coffee	4