

# Meze



Greek meze dining is all about sharing small plates (mezedes) with family and friends, but it goes beyond the food. It's a way of life — hot and cold meze enjoyed with your "parea," whether over a casual meal or a feast, always paired with a drink or a cheeky ouzo.

Peter Conistis

## APERITIF

|                     | <i>mini/not mini</i> |
|---------------------|----------------------|
| Dirty Greek Martini | 11 / 22              |
| Classic Martini     | 11 / 22              |
| Negroni             | 11 / 22              |

## BREAD & OLIVES

|   |    |
|---|----|
| Wood grilled pita, extra virgin olive oil, rigani | 4  |
| House lagana, sesame, grape must, tarama butter   | 8  |
| Dakos, tomato salata, capers, aged myzithra       | 12 |
| Baked Kalamata olives, red wine, coriander        | 8  |
| Cracked green olives, lemon, thyme, mahlepi       | 6  |

## DIPS & COLD MEZES

|   |     |
|---|-----|
| Taramosalata, white cods roe dip, bottarga          | 11  |
| Fava, split pea dip, parsley, dried olives, capers  | 10  |
| Htipiti, whipped feta dip, roast peppers & walnuts  | 11  |
| Tzatziki, yoghurt dip, cucumber, mint, dill, garlic | 10  |
| Melitzanosalata, smoked eggplant, pickled chillies  | 11  |
| East 33 Sydney rock oysters, lemon ouzo vinaigrette | 7ea |
| Smoked anchovies, fennel, orange, pomegranate       | 20  |

## KEFTEDES & YEMISTES

|   |    |
|---|----|
| Zucchini fritters, feta, mint, spring onions, lemon | 15 |
| Loquats Yemista, minced lamb, pinenut & currants    | 18 |
| Veal keftedes, roast tomato saltsa, garlic yoghurt  | 20 |
| Stuffed Kinkawooka mussels, dolmades yalantzi style | 18 |

## SALADS

|  |    |
|--|----|
| Horiatiki, tomato, cucumber, peppers, feta, olives | 20 |
| Chopped cos salad, cucumber, spring onions, dill   | 12 |

## WOOD FIRED GRILL & FOURNO

|  |      |
|--|------|
| Wood grilled octopus, gigantes beans, panada       | 22   |
| Wood grilled asparagus, broad beans, avgolemono    | 15   |
| Wood grilled halloumi, candied olives, lemon       | 20   |
| Saganaki cheese, poached figs, Metaxa, sesame      | 20   |
| Wood grilled lamb chops, cucumber, yoghurt, tahini | 27   |
| Fire roasted king prawns, feta & watermelon salad  | 20   |
| Fire roasted WA scallop, eggplant, taramosalata    | 12ea |
| Spanakopita, spinach, spring greens, leek & feta   | 20   |
| Wood grilled swordfish, ladolemono, roast potatoes | 27   |

## BEKRI MEZE

|  |    |
|--|----|
| Twice cooked "drunken" pork belly, red wine, coriander     | 22 |
| Manestra, roast chicken thigh, tomato kritharaki, kasseri  | 22 |
| Beef cheek stifado, caramelised onions, mushroom skordalia | 28 |
| Goat moussaka, globe artichoke, goats feta bechamel        | 27 |

## DESSERT

|  |    |
|--|----|
| Fire roasted pears, kefalotyri, isot, Samos muscat     | 12 |
| Rizogalo, sour cherries, orange blossom ice cream      | 14 |
| Ekmek Kataifi, strawberries, rose water, pistachios    | 14 |
| Sheep milk yoghurt, Beeology thyme honey, walnuts      | 13 |
| <i>Ladolemono pagoto</i>                               |    |
| lemon & oregano ice cream, Neolea olive oil, lava salt | 10 |

## GLYKO MEZE

|                                 |     |
|---------------------------------|-----|
| Loukoumi filo cigars, raspberry | 5ea |
| Chocolate and almond baklava    | 8ea |

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