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

mini/not mini

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
Ladolemono pagoto lemon & oregano ice cream, Neolea olive oil, lava salt	10

GLYKO MEZE

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

Our menus are seasonal and subject to change.
10% surcharge on Sundays and Public Holidays applies.

No alterations. Please advise your waiter of any dietary requirements.


ELA


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