

# Meze Menu



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
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
Smoked anchovies, fennel, orange, pomegranate	20

## KEFTEDES & YEMISTES

Zucchini fritters, feta, mint, spring onions, lemon	15
Veal keftedes, roast tomato saltsa, garlic yoghurt	20
Stuffed Kinkawooka mussels, dolmades yalantzi style	18

## SALADS & SIDES

Horiatiki, tomato, cucumber, peppers, feta, olives	20
Chopped cos salad, cucumber, spring onions, dill	12
Koliva salad, roast cauliflower, pomegranate	20
Lemon roasted potatoes, garlic, wild oregano	14

## WOOD FIRED GRILL & FOURNO

Fire roasted WA scallop, eggplant, taramosalata	12ea
Wood grilled octopus, gigantes beans, panada	22
Fire roasted broccolini, avgolemono	15
Bougiourdi, baked feta, frigitello peppers, roast garlic crema	20
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
Spanakopita, spinach, spring greens, leek & feta	20
Fire roasted snapper, plaki, kipfler potatoes, tomatoes, olives	28

## 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
Slow roasted lamb shoulder (300gm) grape molasses, tzatziki	38

Our menus are seasonal and subject to change.  
10% service charge applies to groups of 8 or more\*  
10% surcharge on Public Holidays applies.

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

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