

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

	<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
Dakos, tomato salata, capers, aged myzithra	12
Baked Kalamata olives, red wine, coriander	8
Cracked green olives, lemon, thyme, mahlepi	6

DIPS & COLD MEZES

Sydney rock oyster, ouzo mignonette	7ea
Taramosalata, white cods roe dip, bottarga	12
Fava, split pea dip, parsley, dried olives, capers	11
Htipiti, whipped feta dip, roast peppers & walnuts	12
Tzatziki, yoghurt dip, cucumber, mint, dill, garlic	11
Eggplant humous, garlic, lemon, fried chickpeas	12
Smoked anchovies, fennel, orange, pomegranate	20

KEFTEDES & YEMISTES

Zucchini fritters, feta, mint, spring onions, lemon	16
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, king prawn, gigantes beans, panada	29
Fire roasted brussel sprouts, muhammara, pinenut dressing	16
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	30
Spanakopita, spinach, spring greens, leek & feta	22
Fire roasted snapper, plaki, kipfler potatoes, tomatoes, olives	28

BEKRI MEZE

Twice cooked "drunken" pork belly, red wine, coriander	26
Manestra, roast chicken thigh, tomato kritharaki, kasseri	23
Beef cheek stifado, caramelised onions, mushroom skordalia	28
Goat moussaka, globe artichoke, goats feta bechamel	30
Slow roasted lamb shoulder, dirty eggplant, grape molasses	58

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.

ELN

ELN