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

MEZES		WOOD FIRED GRILL & FOURNO	
Wood grilled pita, extra virgin olive oil, rigani Baked Kalamata olives, red wine, coriander Cracked green olives, lemon, thyme, mahlepi	4 8 6	Fire roasted WA scallop, eggplant, taramosalata Fire roasted prawns, Florina peppers, Kalamata olive saltsa	12ea 24
Taramosalata, white cods roe dip, bottarga	12	Wood grilled halloumi, candied olives, lemon	20
Htipiti, whipped feta dip, roast peppers & walnuts	12	Saganaki cheese, poached figs, Metaxa, sesame Wood grilled lamb chops, cucumber, yoghurt,	20
Fava, split pea dip, parsley, dried olives, capers	11	tahini	
Tzatziki, yoghurt dip, cucumber, mint, dill, garlic	11	Spanakopita, spinach, spring greens, leek & feta	22
Smoked anchovies, fennel, orange, pomegranate	20	Grilled Swordfish, pastourmas butter, asparagus, lemon	32
		Wagyu rump souvlaki, grape molasses, tahini	48
HOT MEZES		glaze, almond skordalia Yia Yias baked macaroni, three cheese, feta	22
Zucchini fritters, feta, mint, spring onions, lemon Dolmades, stuffed vine leaves, herbed rice, avgolemono	16 16	crumble	
Beef soutzoukia, white wine, cumin, tomato Spiced lamb filo cigars, feta, pinenuts, chilli	22 22	BEKRI MEZE	
yoghurt		Twice cooked "drunken" pork belly, red wine, coriander	26
SALADS & SIDES		Manestra, roast chicken thigh, tomato kritharaki, kasseri	23
Horiatiki, tomato, cucumber, peppers, feta, olives	20	Goat moussaka, globe artichoke, goats feta	30
Lemon roasted potatoes, garlic, wild oregano	14	bechamel	
Cos salad, wild rocket, Greek goddess,	13	Slow roasted lamb shoulder, dirty eggplant, grap	e 58
pasatempo		molasses	
Greek fries sumac salt oregano	12		