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 grilled pita, extra virgin olive oil, rigani	4
Baked Kalamata olives, red wine, coriander	8
Cracked green olives, lemon, thyme, mahlepi	6
Taramosalata, white cods roe dip, bottarga	12
Melitzanosalata, smoked eggplant dip, red peppers, caramelised onions, lemon	12
Fava, split pea dip, parsley, dried olives, capers	11
Tzatziki, yoghurt dip, cucumber, mint, dill, garlic	11

HOT MEZES

Zucchini fritters, feta, mint, spring onions, lemon	16
Dolmades, stuffed vine leaves, herbed rice, avgolemono	16
Wagyu Beef soutzoukia, white wine, cumin, tomato	22
Spiced lamb filo cigars, feta, pinenuts, chilli yoghurt	22

SALADS & SIDES

Horiatiki, tomato, cucumber, peppers, feta, olives	20
Lemon roasted potatoes, garlic, wild oregano	14
Roast beetroot salad, walnuts, barrel aged feta	15
Wood fired asparagus, lentil black olive dip	12
Greek fries, sumac salt, oregano	12

WOOD FIRED GRILL & FOURNO

Fire roasted WA scallop, eggplant, taramosalata	12ea
Fire roasted prawns, Florina peppers, Kalamata olive saltsa	24
Saganaki cheese, poached figs, Metaxa, sesame	20
Wood grilled lamb chops, cucumber, yoghurt, tahini	30
Spanakopita, spinach, spring greens, leek & feta	22
Black olive crusted snapper, avgolemono, dill, chives	42
Wagyu rump MBS 6+ (160g) souvlaki, grape molasses, tahini glaze, almond skordalia	48
Yia Yias baked macaroni, three cheese, feta crumble	22

BEKRI MEZE

Pork neck souvlaki (3), rose vinegar, roast apple skordalia (Additional skewer +$7 each)	26
Manestra, roast chicken thigh, tomato kritharaki, kasseri	23
Goat moussaka, globe artichoke, goat's 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
We only serve Australian Seafood.
No alterations. Please advise your waiter of any dietary requirements.


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