



## Orektika / Appetisers

<b>TRIO OF DIPS &amp; PITA</b> <i>Choose any three</i>	26	<b>MARINATED OLIVES</b>	12
<b>Tyrokafteri</b> / Feta & spicy capsicum (gf) (vg)		Blonde & Black Kalamata, Manzanilla, & Arbequina olives.	
<b>Taramasalata</b> / Fish Roe			
<b>Fava Bean</b> / Split-pea & caramelised onion (gf) (v)			
<b>Tzatziki</b> / Garlic & cucumber (gf) (vg)			
<b>Melitzanosalata</b> / Chargrilled eggplant (v) (gf)			
<b>PITA</b> (gfo)	7		
<b>EXTRA DIP</b>	8		
<b>MARIDAKI / WHITEBAIT</b>	22		
Fried whitebait with fresh chilli & fried garlic & basil			
<b>GAVRAKI / ANCHOVIES</b>	16		
Marinated anchovies in Greek olive oil.			
<b>PATZARIA / BEETROOT</b>	22		
Thinly sliced beetroot with goat's cheese mousse, crispy capers & Greek thyme honey.			
		<b>FETA &amp; CHARGRILLED CAPSICUM</b>	16
		Marinated feta with olive oil & oregano served with a side of chargrilled capsicum.	
		<b>CHARRED BREAD</b>	14
		Chargrilled bread with olive oil, oregano & sea salt.	
		<b>CRAB &amp; CAVIAR CRISP</b>	22
		Blue swimmer crab meat mixed with Greek yogurt & fresh dill, served on house-made potato crisps with caviar.	
		<b>SAGANAKI</b>	22
		Pan-seared kefalograviera, crispy crust, fig compote & fresh lemon.	

## Meze / Small Plates

TO START / FOR THE TABLE / PAIR WITH SIDES

<b>CHARGRILLED OCTOPUS</b>	34	<b>KALAMAKIA / SKEWERS (2)</b>	
Warm fava purée with red onion & caper salad.	56	Skewers cooked over charcoal served with salsa verde	
<i>main option</i>			
<b>PAN SEARED SCALLOPS (4)</b>	34	<b>CHICKEN</b> - free range chicken	28
with celeriac puree, lemon brown butter, hazelnut crumb.		<b>LAMB</b> - premium lamb backstrap	35
<b>TUNA TARTARE</b>	36	<b>KING PRAWNS (3)</b>	36
Sushi-grade yellowfin tuna with shallots, cucumber beetroot & goat's cheese mousse & fresh lime.		Extra large butterflied king prawns, chargrilled, with lemon & olive oil.	
<b>SCALLOPS CRUDO</b>	32	<b>TIGANITO KALAMARI</b>	28
Sliced raw scallops, with pomegranate pearls, sapphire with lemon-ouzo-honey dressing.		Crispy fried calamari, oregano salt & lemon yoghurt.	
		<b>BRIZOLA CARPACCIO</b>	26
		Thinly sliced raw tenderloin, Greek graviera cheese, olive oil, fig & olive tapenade, with capers & thyme ash.	



## Kirios / Mains

SUITS / FOR MAIN / TO SHARE ACROSS THE TABLE

<b>HOIRINI BRIZOLA / PORK CUTLET</b>	48	<b>ARNI SKARAS / LAMB RUMP</b>	48
Ryoku “the Wagyu of pork” cutlet – cooked over charcoal, served with skordalia, pickled fennel & oregano.		Chargrilled lamb rump 250g, Brussels sprouts in ouzo butter, poached shallots, fennel purée with lamb jus.	
<b>PAIDAKIA / LAMB CUTLETS</b>	49	<b>KOTOPOULO / CHICKEN BREAST</b>	49
Lamb cutlets cooked over charcoal with lemon potatoes and seasonal vegetables.		Chicken breast served over creamy chestnut purée, wild mushrooms sautéed in oregano, finished with shaved truffle.	
<b>MARKET BEEF BRIZOLA</b>	MP	<b>THALASSINA / SEAFOOD PASTA</b>	56
Premium chargrilled wagyu steak.		Spaghetti with calamari, prawns, scallops, mussels, pipis & a whole chargrilled prawn, finished with white wine, chilli & garlic.	
<b>FRESKO PSARI / MARKET FISH</b>	MP	<b>SPANAKORIZO</b>	38
Grilled with a seasonal sauce & vegetables.		Greek spinach rice with fresh dill, parsley, spring onions, lemon & feta mousse.	

## Sharing

### MEAT PLATTER

*Suits two for main*

A selection of chargrilled meats, served with lemon potatoes, pita & tzatziki.

130

### PAPIA / GRILLED DUCK BREAST

Duck breast with Mavrodaphne, thyme honey & truffle glaze, fig purée & spiced roasted rainbow carrots.

48

## Glyko / Dessert

### LOUKOUMADES

Greek donuts served with pistachio or hazelnut sauce.

*add ice cream +3*

17

### PORTOKALOPITA

Baked orange & syrup phyllo cake with Greek yogurt cream.

22

### KATAIFI NEST

Kataifi pastry filled with dark chocolate mousse, strawberry compote.

22

## Little Ones

### YIAYIA'S SECRET CHICKEN & CHIPS

Crumbed & fried house-made chicken served with chips

17

### CHEESY MAKARONAKI

Greek “mac 'n' cheese” – tiny pasta in buttery cheesy sauce.

17

### CALAMARI & CHIPS

Freshly cut fried calamari rings served with chips

17

## Sides

### GREEK LEMON POTATOES

Lemon & oregano roasted potatoes.

16

### YIA-YIA'S CHIPS

Crispy sea salt chips with crumbled feta.

14

### HORIATIKI / GREEK SALAD

Tomato, feta, cucumber, capsicum, onion, lettuce & olive oil.

24

### GRILLED HALLOUMI SALAD

Cos lettuce, grilled capsicum, grilled halloumi with Olive oil, balsamic & honey dressing

24

### WATERMELON DAKOS SALAD

Watermelon, grated tomato, feta mousse, Kalamata olives & crumbed Cretan dakos.

24

**OPA**  
*EAT LIKE A GREEK*



## Filoxenia

Being a friend to the stranger  
Filoxenia describes the respect  
and value extended to a guest or  
visitor in your home.

it's about extending kindness  
and generosity to strangers,  
transforming them into friends.

Thanks for joining us at our table  
Nick & Maria

*EAT LIKE A GREEK*

2026 Autumn Menu