

SPERO

TAKEAWAY

DIPS & HOUSE BREAD

1 FOR 14 - 3 FOR 30

TARAMASALATA

Sumac, olive crumble

CHICKPEA HUMMUS

Za'atar, olive oil

TZATZIKI

Pickled cucumber, dill, sumac

EGGPLANT

Pistachio dukkah, crumbled feta

GYROS

PULLED LAMB 18

Chilli sauce, tomato, pickled onion, parsley, cheese, chips, tzatziki

BBQ CHICKEN 18

Halloumi, tomato, pickled onion, parsley, cheese, chips, tzatziki

ZUCCHINI FRITTA 18

Chilli sauce, tomato, pickled onion, parsley, chips, vegan tzatziki

SOUVLAKI

CHICKEN 22

Ladolemono, tzatziki, vine leaf, grilled pita

BEEF RIB 22

Smoked tomato, pickled onion, tzatziki, grilled pita

HALLOUMI, BELL PEPPER & ONION 22

Olive parsley tapenade, tzatziki, grilled pita

ENTRÉE

MEZZE BOWL 10

Mixed marinated olives, pickled chillies, feta

ZUCCHINI FLOWERS 17

Lemon & herb rice, tomato cumin sugo

FRIED CALAMARI 20

Sumac, green goddess sauce, pickled chilli

ZUCCHINI FRITTAS 16

Beetroot hummus, fennel salad

SAGANAKI CHEESE 17

Tomato jam, olive oil, oregano, lemon

GRILLED MOOLOOLABA PRAWNS 22

Avgolemono, lemon garlic cream, tomato, parsley

SPANAKOPITA 19

Spinach & feta pie, whipped chilli feta, dill

DUCK FILOS 18

Date, pistachio, orange ouzo sauce, porcini powder, red cabbage relish

HALLOUMI FRIES 16

Beetroot hummus, tzatziki

LAMB CUTLETS 26

Tzatziki, ladolemono, oregano

CHAR GRILLED OCTOPUS 24

Oregano, garlic, shallot, lemon, olive oil, sourdough

15% surcharge P/Hs
Gluten free/vegan menus
available on request



SPERO

TAKEAWAY

MAINS

BBQ CHICKEN PLATE 32

Ladlemono, house salad, fries, spiced yoghurt, grilled pita

LAMB SHOULDER 38

Lemon roasted potatoes, red wine jus, pomegranate

MEATBALLS 24

Chorizo crumb, parmesan, sourdough

SNAPPER FILLET 34

Sand crab & Kalamata crumb, heirloom tomato & fennel plaki

CHAR GRILLED SIRLOIN (4+ MARBLE SCORE) 40

Jerusalem artichoke, 'Mountaintop Mushroom' ragu

PORK BELLY 32

Tirokafteri, charred greens, peppers, red wine jus

FRASER ISLE SPANNER 28

CRAB PASTA

Tomato ouzo sauce, whipped ricotta, fried capers, basil, house made pasta, hand picked spanner crab

SIDES

LEMON ROASTED POTATOES 12

Tzatziki, oregano salt

HOUSE SALAD 15

Tomato, cucumber, peppers, olives, feta, radish, house dressing

ROASTED ZUCCHINI, HALLOUMI SALAD 18

Radicchio, zucchini, halloumi, pomegranate dressing

WATERMELON SALAD 15

Charred & pickled watermelon, feta, mint, pepitas

FETA FRIES 15

Spero spice, feta, oregano, saffron aioli

BROCCOLINI & GREEN BEANS 16

Burnt butter, sultana, lemon

ROASTED HEIRLOOM CARROTS & BEETROOT 15

Smoked goats curd, honey, lemon, hazelnut, za'atar

SWEETS

BAKLAVA 12

Pistachio, walnut, ouzo syrup, Greek yoghurt ice cream

CHOCOLATE OLIVE OIL CAKE 12

Strawberry & tarragon sorbet, cardamon custard, strawberry

15% surcharge P/Hs
Gluten free/vegan menus
available on request

