

SPERO

DIPS & HOUSE BREAD

1 FOR 14 - 3 FOR 30

TARAMASALATA

Sumac, olive crumble

CHICKPEA

Za'atar, olive oil

TZATZIKI

Pickled cucumber, dill, sumac

EGGPLANT

Pistachio dukkah, crumbled feta

FRESH SEAFOOD

PACIFIC OYSTERS

4 e a

Natural, mignonette sauce

TUNA CARPACCIO

20

Piquante pepper, rocket, tuna mayonnaise, olive oil, lemon, sesame lavosh

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, grilled pita

BEEF SIRLOIN

22

Smoked tomato, pickled onion, tzatziki, grilled pita

ENTRÉE

MEZZE BOWL

10

Mixed marinated olives, pickled chillies, feta

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

22

PRAWNS

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

MAINS

BBQ CHICKEN PLATE 32

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

LAMB SHOULDER 38

Lemon roasted potatoes, red wine jus, pomegranate

MEATBALLS 24

Chorizo crumb, parmesan, sourdough

BARRA FILLET 34

Sand crab & Kalamata crumb, heirloom tomato & fennel plaki

CHAR GRILLED SIRLOIN (4+ MARBLE SCORE) 40

Parsnip puree, 'Mountaintop Mushroom' ragu

PORK BELLY 32

Tirokafteri, charred greens, peppers, red wine jus

MOUSSAKA 28

Pulled lamb, eggplant, béchamel, mozzarella

VEGAN MOUSSAKA 26

Split pea ragu, red bell pepper, eggplant, soy béchamel

FRASER ISLE SPANNER CRAB PASTA 28

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

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

Pickled watermelon, feta, mint, pepitas

FETA FRIES 15

Spero spice, feta, oregano, saffron aioli

BROCCOLINI & GREEN BEANS 16

Burnt butter, currant, lemon & walnuts

ROASTED HEIRLOOM CARROTS & BEETROOT 15

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

SWEETS

BAKLAVA 12

Pistachio, walnut, ouzo syrup, Greek yoghurt ice cream

RICH CHOCOLATE CAKE 12

Strawberry sorbet, cardamon custard, strawberry

ICE CREAM SANDWICH (GF|VEGAN)

Coconut ice cream, apricot, pistachio, biscuit & cherry compote 12

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