

DIPS & SNACKS

TARAMASALATA: TRADITIONAL FISH ROE DIP	14
HUMMUS: CHICKPEA DIP	14
TZATZIKI: YOGHURT, DILL, CUCUMBER DIP	14
DIP TRIO: ALL DIPS, PITA, SOURDOUGH	28
MARINATED OLIVES, ROSEMARY, LEMON	12
HALOUMI STICKS, LEMON AIOLI	18
BREAD BOWL: SOURDOUGH, PITA (GF +2)	8
OYSTERS, MIGNONETTE, LEMON	36/60

ENTREE

SAGANAKI CHEESE: LEMON, HONEY, OREGANO	21
YELLOWFIN TUNA TARTARE, RED ONION, CHILLI, WITLOF	25
GARLIC PRAWNS, GARLIC CREAM, SOURDOUGH, FETA, DILL 4/8	28/52
GRILLED OCTOPUS, GARLIC, PARSLEY, LEMON	30
FRIED CALAMARI, SUMAC SALT, LEMON AIOLI	24
BAKED SCALLOPS SHALLOT BUTTER, BREAD CRUMB 4/8	28/54
SPANAKOPITA SPINACH & FETA PIE, TOMATO CUMIN, TZATZIKI	24
KEFTEDES, MEATBALLS, RICH TOMATO SAUCE, MIZITHRA (3)	26

MAIN

MARKET FISH, CITRUS, CHILLI, FENNEL, RADISH	MP
PRAWN SAGANAKI RIGATONI PASTA, TOMATO, FETA	35
MOUSSAKA, LAMB, EGGPLANT, BECHAMEL	32
VEGAN MOUSSAKA, EGGPLANT, SOY BECHAMEL	30
CHARCOAL CHICKEN, LABNEH, ONION HERB SALAD	38
LAMB SHOULDER, TZATZIKI, LAMB SAUCE, LEMON	38/50/80
BEEF SOUVLAKI, FAVA DIP, ZUCCHINI, FETA, MINT	38
LAMB CUTLETS, TZATZIKI, LEMON 3/6	36/64

SIDES

FRIES, OREGANO, SEA SALT, AIOLI	14
LEMON ROASTED POTATO, EVO	14
VILLAGE SALAD, TOMATO, CUCUMBER, OLIVES, FETA	18
GREENS, CURRANTS, WALNUTS, GARLIC LABNEH	18
MIXED LEAF SALAD, LETTUCE, DRY RICOTTA, GARLIC DRESSING	16

DESSERT

APPLE CRUMBLE, CUSTARD, VANILLA BEAN GELATO	15
PORTOKALOPITA, FILO ORANGE CAKE, ORANGE, CHANTILLY	14
BAKLAVA, OUZO SYRUP, VANILLA BEAN GELATO	14
CHOCOLATE MOUSSE, SESAME PRALINE	14

LUNCH SPECIAL

LAMB GYROS, CHILLI SAUCE, TOMATO, CHEESE, CHIPS, TZATZIKI	24
(GFO +5)	

GREEK

65PP

DIP TRIO: ALL DIPS, PITA, SOURDOUGH
MARINATED OLIVES, ROSEMARY, LEMON
SAGANAKI CHEESE: LEMON, HONEY, OREGANO
CHOICE OF:
CHARCOAL CHICKEN, LABNEH, ONION HERB SALAD
OR
LAMB SHOULDER, TZATZIKI, LAMB SAUCE, LEMON

LEMON ROASTED POTATO, EVO
VILLAGE SALAD, TOMATO, CUCUMBER, OLIVES, FETA

CHOCOLATE MOUSSE, SESAME PRALINE

FULL GREEK

85PP

DIP TRIO: ALL DIPS, PITA, SOURDOUGH
MARINATED OLIVES, ROSEMARY, LEMON
SAGANAKI CHEESE: LEMON, HONEY, OREGANO
GRILLED OCTOPUS, GARLIC, CHILLI, PARSLEY, LEMON
SPANAKOPITA SPINACH & FETA PIE, TOMATO CUMIN, TZATZIKI

CHOICE OF:
CHARCOAL CHICKEN, LABNEH, ONION HERB SALAD
OR
LAMB SHOULDER, TZATZIKI, LAMB SAUCE, LEMON

LEMON ROASTED POTATO, EVO
VILLAGE SALAD, TOMATO, CUCUMBER, OLIVES, FETA

CHOICE OF:
BAKLAVA, OUZO SYRUP, CHANTILLY
OR
CHOCOLATE MOUSSE, SESAME PRALINE

ADD OUZO TO ANY BANQUET 10PP

BANQUET MENUS MUST BE ENJOYED
BY THE ENTIRE TABLE AND ARE
DESIGNED TO SHARE

SPERO

GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION

CREDIT CARD SURCHARGES APPLY | 10% SURCHARGE ON SUNDAY & 17.5% SURCHARGE ON PUBLIC HOLIDAYS