

## DIPS & SNACKS

(ALL DIPS SERVED WITH PITA, SOURDOUGH)

TARAMASALATA: TRADITIONAL FISH ROE DIP <b>DF</b>	14
HUMMUS: CHICKPEA DIP <b>V VG DF GFO</b>	14
TZATZIKI: YOGHURT, DILL, CUCUMBER DIP <b>GFO</b>	14
DIP TRIO: ALL DIPS, PITA, SOURDOUGH <b>GFO</b>	28
EXTRA BREAD BOWL: SOURDOUGH, PITA <b>V VG DF</b>	10
GLUTEN FREE BREAD BOWL	12
MARINATED OLIVES, ROSEMARY, LEMON <b>V VG DF GF</b>	12
HALOUMI STICKS, LEMON AIOLI <b>V</b>	18
CRUMBED MUSSELS, LADOLAMANO, RED ONION <b>DF</b>	18
OYSTERS, MIGNONETTE, LEMON <b>DF</b>	30/54
SALMON CAVIAR, CRÈME FRAÎCHE, HOUSE-MADE POTATO CRISPS <b>GF</b>	42

## ENTREE

SAGANAKI CHEESE: LEMON, HONEY, OREGANO <b>V GF</b>	23
YELLOWFIN TUNA CRUDO, GRAPEFRUIT DRESSING, LABNEH, FRIED CAPERS <b>DFO GF</b>	26
GARLIC PRAWNS, GARLIC CREAM, SOURDOUGH, FETA, DILL 4/8	30/54
GRILLED OCTOPUS, GARLIC, PARSLEY, LEMON <b>DF GF</b>	30
FRIED CALAMARI, SUMAC SALT, LEMON AIOLI <b>DF GF</b>	26
SPANAKOPITA SPINACH & FETA PIE, TZATZIKI <b>V</b>	24
KEFTEDES, MEATBALLS, RICH TOMATO SAUCE, MIZITHRA (3) <b>DFO</b>	22

## MAIN

MARKET FISH, CAULIFLOWER SKORDALIA, BRAISED CHICKPEAS, TOMATO <b>GF</b>	MP
PRAWN SPANAKORIZO, SPINACH, LEMON, DILL, RICOTTA SALATA <b>VGO VO GF</b>	36
LAMB MOUSSAKA, EGGPLANT, BECHAMEL, POTATO	34
MUSHROOM MOUSSAKA, SOY BÉCHAMEL, EGGPLANT, POTATO <b>VG DF</b>	34
CHARCOAL CHICKEN, LABNEH, ONION HERB SALAD <b>DFO GF</b>	38
LAMB SHOULDER, TZATZIKI, LAMB SAUCE, LEMON <b>DFO GF</b>	38/50/80
BEEF SOUVLAKI, FAVA PUREE, CABBAGE AND HERB SALAD, SEMI ROASTED TOMATO, PITA BREAD <b>DF GFO</b>	42
LAMB CUTLETS, TZATZIKI, LEMON 3/6 <b>DFO GF</b>	36/64
BEEF SHORT RIB STIFADO, SOFT POLENTA, ROAST TOMATO, PANGRATTATA	48

## SIDES

FRIES, OREGANO, SEA SALT, AIOLI <b>DF GF</b>	14
LEMON ROASTED POTATO, EVO <b>VG V DF GF</b>	14
VILLAGE SALAD <b>VGO V DFO GF</b>	18
GREENS, CURRANTS, WALNUTS, GARLIC LABNEH <b>VGO V DFO GF</b>	18
ICEBERG SALAD, GREEN GODDESS, SPRING ONION, RICOTTA SALATA <b>GF</b>	16

## DESSERT

BAKLAVA, OUZO SYRUP	7 EA
MILOPITA (GREEK WARM APPLE PUDDING), VANILLA GELATO, BUTTERSCOTCH SAUCE	16
BOUGATSA, WARM CUSTARD, FILO, HONEY, CINNAMON	16
CHOCOLATE MOUSSE, WALNUT & SESAME PRALINE, METAXA CREAM <b>GF</b>	16

## GREEK

69PP

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 JUS, LEMON
LEMON ROASTED POTATO, EVO
VILLAGE SALAD, TOMATO, CUCUMBER, OLIVES, FETA
BAKLAVA, OUZO SYRUP

## FULL GREEK

95PP

SALMON CAVIAR, CRÈME FRAÎCHE, HOUSE-MADE POTATO CRISPS
SAGANAKI CHEESE: LEMON, HONEY, OREGANO
GRILLED OCTOPUS, GARLIC, CHILLI, PARSLEY, LEMON
CHOICE OF:
MARKET FISH, CAULIFLOWER SKORDALIA, BRAISED CHICKPEAS, TOMATO
OR
BEEF SHORT RIB STIFADO, SOFT POLENTA, ROAST TOMATO, PANGRATTATA
GREENS, CURRANTS, WALNUTS, GARLIC LABNEH
ICEBERG SALAD, GREEN GODDESS, SPRING ONION, RICOTTA SALATA
MILOPITA (GREEK WARM APPLE PUDDING), VANILLA GELATO, BUTTERSCOTCH SAUCE

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

SPERO

VG = VEGAN, VGO = VEGAN OPTION, V = VEGETARIAN, VO = VEGETARIAN OPTION, DF = DAIRY FREE, DFO = DAIRY FREE OPTION, GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION

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