



est 1982

## to start

pita bread	VGN	8
taramasalata	DF	12
hummus	GF VGN	12
marinated kalamata olives	GF VGN	8
white anchovies, olive oil	GF DF	10

## entrees

rock oysters, chardonnay, white pepper mignonette	GF DF	30 / 60
tuna tartare, sesame aioli, caper leaf	GF DF	28
halloumi saganaki, wild honey, lemon	GF	26
calamari fritti, lemon, aioli	GF DF	28
angels on horseback, prawns crumbed, bacon, rice, hollandaise sauce		32
prawns grilled, oregano, olive oil, lemon	GF DF	36
tasmanian octopus grilled, tomato, lemon, black olive	GF DF	29

## hot and cold seafood platter

rock oysters   chardonnay, white pepper mignonette	GF DF	
tuna tartare   sesame aioli, caper leaf	GF DF	
prawns grilled   oregano, olive oil, lemon	GF DF	195
tasmanian octopus grilled   tomato, lemon, black olive	GF DF	
calamari fritti   lemon, aioli	GF DF	
fried snapper fillet   tartar, lemon	DF	
greek salad     chips		

## mains

ocean trout fillet, grilled with spinach, chervil butter	GF	39
snapper fillet, fried or grilled, tartar, lemon	DF	39
lobster mornay, traditional mornay with chardonnay & parmesan		75 / 150
moussaka, grilled eggplant, braised tomato, bechamel	GF VGN	31
lamb shoulder, slow roasted & molasses glazed, tzatziki, lemon	GF	65
spiced chicken souvlaki, celeriac tzatziki, oregano, olive oil	GF	33
beef fillet, spinach, cafe de paris butter (add grilled prawn 12)	GF	50
lamb cutlets, greek style, oregano, olive oil, lemon	GF DF	39

## sides

greek salad     marouli salad     spanakorizo		
braised summer vegetables     chips		14