

FOOD

SOUVLAKI PLATTER (I)

Lamb skewers x 2, chicken skewers x 2, prawn skewers x 4, salad, bread, chips & tzatziki 130

MEZZE (SHARING PLATES)

Garlic Bread (V) 10

Three 'o' Dips (V) 22

Hummus, tzatziki, and banzarosalata with bread

Taramasalata 16

Fish roe dip, served with bread

Garlic Mushrooms & Bread (V) 20

Button mushrooms, sautéed in olive oil & garlic, finished with fresh cream, and herbs & spices

Dolmades (V / GF / VEG) 18

Stuffed vine leaves

Keftedes (GF) 21

Traditional greek meatballs served with tzatziki

Calamari (GF) (I) 21

Squid rings seasoned, coated, deep-fried to perfection, and served with tartare sauce

Haloumi Chips (GF) 22

Made fresh to order and served with honey & lemon

Prawn 'a' la Cream & Garlic Bread (I) 32

Pan-fried prawns with garlic, butter, herbs & spices, finished with cream

MAINS

Kleftiko (GF)	38
<i>5-hour slow cooked lamb on the bone, slow baked with garlic, lemon, herbs, potato, carrots and spices</i>	
Stifado (GF)	36
<i>4-hour slow cooked beef cheeks, served with rice</i>	
Chef's Creation (GF)	36
<i>Chicken fillets marinated in light chilli, garlic, herbs & spices, pan fried with mushrooms and lemon potatoes and finished with fresh cream, on a bed of mixed lettuce</i>	
Calamari & Prawns (GF) (I)	42
<i>Two prawn souvlaki skewers and tender calamari, served with salad</i>	
Grilled Barramundi & Salad (GF) (I)	34
Moussaka (V option available)	34
<i>Layers of savoury mince, egg plant, & potato, topped with a creamy cheese sauce & baked to perfection</i>	
Garides Athenia (GF) (I)	39
<i>Plump prawns pan fried in garlic butter, finished with fresh herbs, spices & cream, served with basmati rice</i>	

SOUVLAKI

All souvlakis are served with bread, salad, chips & tzatziki

Lamb Skewers	42
Chicken Skewers	36
Prawn Skewers (I)	40
Mixed Skewers (lamb, chicken & prawn) (I)	48

SIDES

Greek Salad (V / GF)	18
Feta Cheese, Olive Oil & Oregano (GF)	12
Kalamata Olives (V / GF)	9
Lemon Potatoes (V / GF / VEG)	11
Chips (GF / V)	9
Bread Basket (V / VEG)	7
Rice (V / GF / VEG)	8