

MOTHERS DAY

\$75 per adult \$35 per child (under 10)

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Calamari

Australian calamari, sliced, lightly coated, deep-fried and served with chips, Greek salad and a mustard mayo

Mixed Dip Plate

House-made Tzatziki, Tarama and eggplant served with crispy pita bread

Octopus

Chargrilled octopus legs served with olive oil and red wine vinegar, fried potato and a side of garlic aioli

Saganaki Cheese

Grilled kefalogera lightly floured, pan-fried and served with lemon and pita

Zucchini Chips

Sliced thin zucchini coated in our own spices, deepfried until crispy and served traditionally with Tzatziki



Dessert platter

Add \$7 per person for honey loukoumades, baklava and galaktobouriko to share.

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Braised Lamb Shoulder

Marinated in lemon, mustard, oregano & garlic, slow cooked in the oven for eight hours until tender

Pork gyro meat from the spit

Chicken gyro meat from the spit

House-made Tzatziki

House-made Chips

Hand-cut and seasoned with sea salt & oregano

Greek Salad

Tomato, cucumber, onion, green capsicum, Kalamata olives, feta cheese, olive oil, lemon & oregano

Pita Bread

Fasolakia Yiahni

Green string beans braised in onion, garlic & tomato purée, tomato paste and simmered until soft

