



PITA [df/v] Oregano, oil	6	TZATZIKI [gf/v] Yoghurt, cucumber, confit garlic, dill, mint	10
LAGANA BREAD [df/v] Greek olive oil, oregano	6	TARAMA [df/gf] Salted cod roe dip, bottarga	10
MARINATED MIXED OLIVES [gf/vegan] Rosemary, garlic, chilli	10	MELITZANOSALATA [gf/vegan] Smoked eggplant dip, tomato, red onion	10
FAVA [gf/vegan] Spiced split pea dip, chickpea	10	TIROKAFTERI [gf/v] Spicy red pepper and feta dip, housemade chilli oil	10
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SAGANAKI [gf/v] Vlahotiri cheese, honey thyme dressing, roasted grape tomato	25	PORK BELLY KALAMAKIA [gf] Marinated pork belly skewers	22
SPANAKOPITA Wild greens & leek, feta	24	LOUKANIKO [df/gf] Cured beef sausage, braised peppers, red pepper sauce	25
FRIED CALAMARI [df] Ouzo aioli, lemon	25		
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GREEK BRIAM [vegan] Braised zucchini, eggplant, sweet potato, onion, spiced tomato, barley rusk crumble	28	CHARGRILLED OCTOPUS [df] Skordalia, cherry tomatoes, oregano dressing	36
PASTITSIO Lamb ragu, bechamel, kasseri, macaroni	32	PRAWN SAGANAKI KITHIRAKI Prawn, Tomato and orzo greek style risotto, Feta	42
BEEF TIGANIA [gf/df] Marble score beef flash sauteed with green peppers, lemon potato, onion, garlic, mustard, honey, lemon, thyme, oregano	38	MUSHROOM & TRUFFLE MOUSSAKA [v] Mixed truffle mushroom, potato, eggplant, bechamel, kasseri	34
LAMB STI SKARA [gf] 4 hour braised lamb shoulder, finished on BBQ, smokey garlic lemon	44	CHARGRILLED CHICKEN [gf] Roasted green chillis, skordalia, feta brined paprika marinade, tzatziki	34
BARRAMUNDI [df/gf] Wrapped in vine leaves, fresh herbs, garlic, ladolemono, crispy capers	38		
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MAROULI SALAD [gf/v] Iceberg lettuce, shallots, dill, feta	15	YIA YIA'S CHIPS [gf/v] Housemade chips, oregano, olive oil, feta Add egg \$3	15
GREEK SLAW [gf/v] Cabbage, carrot, kasseri, mint, BBQ corn, almond, currants, buttermilk aioli	19	PATATES [gf/vegan] Lemon roasted chat potatoes, rosemary, oregano	18
VILLAGE SALAD [gf/v] Vine tomatoes, cucumber, onion, olives, feta	20	HORTA [gf/vegan] Steamed bitter greens, lemon, olive oil, dill, confit garlic	18
BBQ CORN RIBS [gf/vegan] Housemade chili oil, candied olive crumble, crispy onions, fired chilli	14	HALOUMI FRIES [gf/v] Cretan honey truffle dressing, pistachio crumb	15
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TIRAMISAKI A Greek interpretation of the Tiramisu, tsourekis, halva, mascarpone, sour cherry	19	ICE CREAM BAKLAVA [v] Pistachio baklava, pistachio gelato and cinnamon syrup	19
THE PYTHAGORAS PAV [vegan/gf] Vegan meringue, coconut yoghurt, tsipouro macerated mixed berries	19	GALAKTOBUREKO Baked custard filo pie	19

Please note: Card payments incur a 1.6% surcharge; 10% surcharge applies to public holidays; 10% service charge to tables of 8+ guests