

Snacks

Olives Mixed olives (GF, DF, VEG, V)	12
Baby Yiros Grilled beef + pork mince, herbs, pita bread, onion, tomato, tzatziki	12 ea
Village Bread Olive oil, garlic, red wine vinegar (DF, VEG, V)	12
Pita Bread Oregano, salt (DF, VEG, V)	10

Dips with Village Bread

Tzatziki Yoghurt, cucumber, dill (GF*)	18
Taramasalata White fish roe mousse (DF)	18
Warm Santorini Fava Split broad bean mousse (GF*, DF, V)	18
Tyrokafteri Hot pepper and feta (GF*, VEG)	18

Oyster Menu

Oysters sourced daily and freshly shucked at our oyster bar

Oysters Natural Lemon (GF, DF)	6.5 ea
Oysters Opa Tomato, ouzo, Tabasco, pepper (GF, DF)	6.5 ea
Oysters Mignonette Olive oil, shallots, salt, champagne vinegar (GF, DF)	6.5 ea
Oysters Angoúri Pickled cucumber, fennel, Tabasco (DF)	6.5 ea
12 Mixed Oysters Mix of the above (GF*, DF*)	68

Baked Oysters

6 Spanaosters Spinach, manouri cheese, Loukaniko sausage	36
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Fresh & Raw

Scampi Caviar 25g Pita and condiments (GF*, DF)	225
Ocean Trout Mykonian style with citrus, watermelon and fennel (GF, DF)	32
Sand Crab Cooked sand crab meat, capers, taramasalata, scampi caviar (GF*, DF)	38
King Prawns Cooked then chilled, served with taramasalata (DF)	34
Opa Smash Cooked sand crab meat, 6 cooked prawns, 6 natural oysters, ocean trout tartare, condiments (GF*, DF)	132

Salata

Horiatiki (Greek) Salata Tomato, cucumber, olives, Dodoni feta (GF, DF, VEG, V*)	28
Watermelon Salata Feta, fresh mint, cucumber, paximathakia (GF*, DF, VEG)	28

Sides

Araka Lemonato Green peas, carrots, onion, dill, lemon (GF, DF)	16
Chips Mustard sauce, capers (GF, DF)	14
Capsicum Yemista Stuffed capsicum, rice, herbs (GF, DF, VEG, V)	18
Lemon Patatas Olive oil, lemon (GF, DF, VEG, V)	14
Marouli Salad Cos lettuce, dill, shallots, Kefalograviera cheese (GF, DF*, V*)	16

Mezze

Paidakia (Lamb Cutlet) Grilled, red onion, tzatziki (GF, DF)	17 ea
Prawns Saganaki Tomatoes, feta, paximathakia (GF*, DF*)	34
Kolokithokeftedes (Zucchini Fritters) Kefalograviera, mint, breadcrumbs (VEG)	28
Saganaki Grilled kefalograviera cheese, lemon, ouzo (or fig sauce +\$3) (GF*, VEG)	26
Haloumi Chips Yoghurt, mint, pomegranate (VEG)	26
Souvlaki Chicken, red onion, tzatziki (GF, DF*)	27
Htapodi (Octopus) Grilled, olive oil, oregano, lemon (GF*, DF)	36
Kalamari Flash-fried, lemon, salt (DF)	28
Lamb Ribs Grilled oregano, lemon, tyrokafferi (GF, DF*)	34
Kritharaki (Spanner Crab) Orzo pasta, tomato, garlic, white wine (DF*)	38
Choirino Koilia Grilled pork belly, Greek herbs, lemon mustard brandy sauce (GF, DF)	28
Keftedes (Beef + Pork Meatballs) Feta mousse (DF*)	28
Feta Saganaki Filo pastry, Dodoni feta, mavrodaphne sauce (VEG)	27
Garidas Grilled king prawns, ladolemono sauce (GF, DF*)	34
Loukaniko (Spicy Village Sausage) (GF, DF*)	28
Opa Cheese Kefalograviera, kefalotyri, manouri, kasseri, haloumi, fig sauce, fresh fruit, pita bread	48

Large Plates

Souvla – Fri/Sat/Sun only Slow cooked on the spit with a side of your choice. Meat changes weekly. Please ask your waiter. Limited portions available until sold out. (GF, DF*)	46
Moussaka Wagyu beef, potatoes, eggplant, béchamel	42
Lamb Fricassee Slow cooked, greens, avgolemono (lemon) sauce (GF, DF)	46
Spanakopita Spinach and cheese filo (VEG)	38
Eggplant Baked eggplant, peppers, red sauce, creamy chickpeas (GF, DF, VEG, V)	38

Share Plates

Lamb Shoulder Slow baked, oregano, lemon, tzatziki (GF, DF*)	Half: With one side of your choice	54
	Whole: With two sides of your choice	108
Kotopoulo Yemista Chicken stuffed with ground beef and pork, rice, chestnuts, pine nuts, sultanas, herbs (GF, DF)	Half: With one side of your choice	42
	Whole: With two sides of your choice	84
Rib Fillet 400g MB4+ 150 day, Angus Riverina Region, Opa jus with two complimentary sides of your choice (GF)		85

Kids menu available on request.

10% Weekend surcharge (20% on public holidays). Card payment surcharge applies.

Please advise wait staff of any dietary requirements or allergies. Needs are catered for to the best of our ability; but the decision to consume a meal is the responsibility of the diner.

Nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi and dairy products are all handled on these premises.

Psari

With one complimentary side of your choice

Ocean Trout Fillet, yoghurt creamy white beans, dill, garlic, tomato (GF)	48
Patagonian Toothfish 150g fillet, grilled, spanakorizo, ladolemono sauce (GF)	68

Lobster

With two complimentary sides of your choice

Lobster Live from the Tank (GF*, DF*)	Market Price
· Chargrilled, capers, ladolemono sauce	
· Spaghetti, cherry tomato, white wine	
· Raw, olive oil, lemon	

Bugs

With two complimentary sides of your choice

Moreton Bay Bugs (GF*)	Market Price
· Chargrilled, capers, ladolemono sauce	
· Spaghetti, cherry tomato, white wine (DF*)	

Banquets

Whole Table Only | See over for Vegetarian Alternatives

Apollo's Plate	79pp	Aphrodite's Table	99pp	Feast of Gods	120pp
<i>Minimum table of two</i>		<i>Minimum table of two</i>		<i>Minimum table of two</i>	
· Taramasalata		· Taramasalata		· Taramasalata	
· Village Bread		· Village Bread		· Village Bread	
· Octopus Chargrilled		· Octopus Chargrilled		· Mixed Oysters	
· Kalamari Flash-fried		· Kalamari Flash-fried		· King Prawns Chilled	
· Feta Saganaki		· Prawn Saganaki		· Octopus Chargrilled	
· Horiatiki Salad		· Horiatiki Salad		· Kalamari Flash-fried	
· Lamb Shoulder		· Lamb Shoulder		· Lamb Shoulder	
· Araka Lemonato		· Kotopoulo (Chicken)		· Bugs Spaghetti	
· Lemon Patatas		· Araka Lemonato		· Lemon Patatas	
· Mixed Sweets		· Lemon Patatas		· Araka Lemonato	
		· Mixed sweets		· Mixed sweets	

Banquet Add Ons

Live Lobster	MP
Oyster	+6pp
Baby Yiros	+8pp
Octopus	+8pp
Grilled King Prawn	+8pp
Saganaki	+8pp

Vegetarian Banquets

Banquets available for whole table only. Non-Vegetarian banquets can be paired with the below alternatives.

Veg Apollo's Plate 79pp

- Santorini Fava
- Village Bread
- Capsicum Yemista
- Feta Saganaki
- Horiatiki Salad
- Eggplant
- Lemon Patatas
- Araka Lemonato
- Ice Cream

Veg Aphrodite's Table 99pp

- Santorini Fava
- Village Bread
- Olives
- Capsicum Yemista
- Horiatiki Salad
- Haloumi Chips
- Eggplant or Spanakopita
- Lemon Patatas
- Araka Lemonato
- Ice Cream or Watermelon

Veg Feast of Gods 110pp

- Santorini Fava
- Tzatziki
- Village Bread
- Olives
- Capsicum Yemista
- Kolokithokeftedes (1)
- Saganaki
- Horiatiki Salad
- Haloumi Chips
- Eggplant or Spanakopita
- Araka Lemonato
- Capsicum Yemista
- Chocolate Baklava

Desserts

Chocolate Baklava Filo, chocolate, honey, walnuts (VEG)	19
Bougatsa (Thessaloniki) Filo, custard, mastiha, served warm (VEG)	19
Revani Zesty, syrupy sponge cake (VEG)	19
Galaktoboureko Filo, custard, lemon syrup (VEG)	19
Halva Ask for today's flavour (GF, DF, VEG, V*)	17
Mixed Sweets 3 mixed desserts	48
Scoop of Ice Cream Chocolate or vanilla (GF, VEG)	8
Watermelon Freshly sliced (GF, DF, VEG, V)	14
Loukoumades (Honey Puffs) Fridays, Saturdays and Sundays only (VEG)	19