



BREAKFAST

AVAILABLE UNTIL 12PM

WILD BLACKBERRY GRANOLA HOUSE BAKED COCONUT OATS, CINNAMON SPICED BLACKBERRY JAM, SUNFLOWER SEEDS, GREEK STYLE STRAINED YOGHURT & MILK	14
GREEK STYLE FRENCH TOAST HOUSE MADE TSOUREKI, BERRY COMPOTE, PHILADELPHIA CREAM, CHAMOMILE SORBET	17
YIAYIAS KARITHOPITA WARM WALNUT HOTCAKE, BAKED PEAR, SPICED HONEY SYRUP, SALTED CARAMEL ICECREAM	18
HELLENIC AVO POACHED EGGS, AVOCADO, HEIRLOOM TOMATO & SWEET BASIL SALTSA, KALAMATA, OLIVES, KEFALOGRAVIERA FLAKES, TOASTED SOURDOUGH	19
PORK BENNY ANDREW'S CHOICE BACON, POACHED EGGS, HOLLANDAISE, CHARGRILLED ASPARAGUS, SLOW ROASTED PORK BELLY, TOASTED SOURDOUGH	20
BAKERS EGGS BAKED EGGS W SLOW COOKED CHICKEN MEATBALLS, TOMATO SLATSA, FRESH CHILLI, SPINACH, KEFALOGRAVIERA CHEESE, SOURDOUGH	19
EGGS FLORENTINE POACHED EGGS, NZ MANUKA SMOKED SALMON, AVOCADO, HOLLANDAISE, SERVED ON A CROISSANT	19
SPANAKOPITA OMELETTE BABY SPINACH, DODONI FETA, DILL	18
CHILLI SCRAMBLED EGGS FRESH BASIL PESTO, ROAST CHERRY TOMATOES, CYPRIOT CURED PORK LOUNTZA, HALLOUMI FLAKES, SWEET BASIL, TOASTED SOURDOUGH	19
EGGS YOUR WAY FREE RANGE EGGS POACHED, SCRAMBLED OR FRIED AND SERVED ON TOAST	11
TOAST & CONDIMENTS OF YOUR CHOICE SOURDOUGH OR MULTIGRAIN BREAD WITH A SPREAD OF YOUR CHOICE [BUTTER, HONEY, VEGEMITE, HOUSE MADE HAM, TAHINI]	7

SIDES

EXTRA EGG, BREAD **3**
MUSHROOMS, ASPARAGUS, ROAST TOMATO,
SPINACH, HALOUMI, DODONI FETA **3.5**
ANDREW'S CHOICE BACON, AVOCADO, SMOKED
SALMON, LOUNTZA **4.5**

Our chefs use only free range eggs
Bread is thanks to our awesome neighbours at Oasis
Gluten Free bread is from GF Precinct
We thank you for not altering our menu ☺

DRINKS

ESPRESSO BLEND **4**
FRESH JUICE ORANGE, APPLE, PINEAPPLE,
CARROT, CELERY **7**, GINGER **+50c**
TEA - EENGLISH BREAKFAST, CHAMOMILE,
PEPPERMINT, EARL GREY, HONEYDEW
GREEN, LEMONGRASS GINGER **4.8**
FRAPPE **5.5**
GREEK COFFEE **4**
FREDDO ESPRESSO/CAPPUCCINO **6**

PLEASE LET OUR STAFF KNOW OF ANY DIETARY REQUIRMENTS

MEZEDES

HOUSE MADE DAILY FRESH BREAD ROLLS <i>gfo</i>	2.2
PITA BREAD CHARGRILLED, OLIVE OIL, OREGANO	2.8
HOUSE MARINATED KALAMATA OLIVES CITRUS ZEST, CHILLI, MARJORAM	6.5
TARAMOSALATA KALLONIS WHITE COD'S ROE, LEMON, SMOKED AVRUGA CAVIAR	7.5
HUMMUS ORGANIC TAHINI, GARLIC, CARAMELISED ONIONS <i>vg</i>	7
TZATZIKI SHEEP'S MILK YOGHURT, CUCUMBER, DILL, GARLIC	6
TIROKAFTERI SPICY CHEESE, OLIVE OIL, DODONI FETA	8
ALL OUR HOUSE DIPS ARE SERVED WITH HOUSE MADE BREAD	
KEFALOGRAVIERA SAGANAKI THYME BLOSSOM HONEY, CARAMELISED PEAR, BLACK SESAME, MYTILENE'S OUZO <i>gf/vg</i>	15
TOMATOKEFTEDES KING PRAWN TOMATO SALTSA, SWEET BASIL, OLIVE AIOLI <i>vg</i>	16
ZUCCHINI & FETA LOUKOUMADES MINT, DODONI FETA, CHIVES	14
KING FISH CEVICHE CITRUS ZEST, POMEGRANATE, YARRA VALLEY CAVIAR <i>gf</i>	17
POPCORN CALAMARI BUTTERNUT PUMPKIN SKORDALIA, BLUE LENTILS	23
REVITHOKEFTEDES GREEK STYLE FALAFELS, TAHINI SAUCE <i>vg</i>	14
YELLOWFIN TUNA DOLMADES SHALLOTS, MINT, ROASTED PINE NUTS, BLACK VINEGAR GLAZE	17
CHAR GRILLED OCTOPUS ALMOND CREAM, SPANAKORIZO, MASTIC LEMON OIL	21
SPICY PORK MANDI PONTIAC STYLE RAVIOLIS, SHALLOTS, CHILLI AIOLI, DODONI FETA	14
ORGANIC CHICKEN KEFTEDES YOGHURT SKORDALIA, BABY SPINACH, RED SORREL	17

Please let our staff know of any dietary requirements

gf - Gluten Free gfo - Gluten Free Optional vg - Vegan

MAINS FROM THE KOUZINA

PAN ROASTED WILD BARRAMUNDI PUMPKIN CREAM, CONFIT FENNEL, ROAST TOMATOES, BONITO FLAKES <i>gf</i>	26
CRISPY FREERANGE PORK BELLY FENNEL REDUCTION, CELERIAC CREAM, BLACKBERRY SAUCE	26
WHOLE FISH OF THE DAY LEMON OIL, KAFFIR LIME LEAVES, OREGANO	MP
LAMB SHANK YIOUVETSI CINNAMON SALTSA, ORZO, KEFALOGRAVIERA CHEESE	27
CHARSMOKED LAMB CUTLETS LIMA BEANS, DODONI FETA, CITRUS SALT	31
SLOW ROASTED LAMB SHOULDER MARJORAM, LEMON ROAST POTATOES TZATZIKI	600g/39 1.5kg/69
CHARGRILLED YELLOWFIN TUNA BLACK QUINOA, SMOKED EGGPLANT CREAM, POMEGRANATE, LEMON	27
HONEY CRUSTED ANGUS BEEF RIBS ROAST WALNUT CREAM, GRAINS, PINENUTS, ROAST ALMONDS	27 400g
KING PRAWN LINGUINE SWEET BASIL, TOMATO SALTSA, PRAWN BISQUE, OUZO	27
YAMBA PRAWNS CHARGRILLED FETA & WATERMELON, LEMON OIL	35
CHICKEN SKEWER MARYLAND THIGH, GREENS & GRAINS, SPICY CHEESE DIP	24

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SALADS AND SIDES

HORIATIKI SALATA BLACK RUSSIAN TOMATOES, CUCUMBERS, KALAMATA OLIVES, FETA <i>vg</i>	13
GREEK COLESLAW CHIVES, SHAVED FENNEL, GREEN APPLE, POMEGRANATE <i>vg/gf</i>	12
MIXED GRAIN SALAD BURGHUL, LENTILS, ROAST PINE NUTS, KALE, BLACKCURRANTS <i>vg</i>	12
BEETROOT SALAD GOAT'S CURD, GARLIC LEMON OIL, WALNUTS	14
CHARGRILLED ASPARAGUS ALMOND FLAKES, DILL, LEMON OIL	13
OVEN ROASTED POTATOES LEMON ROAST POTATOES, OREGANO GARLIC <i>vg/gf</i>	11
PATATES TIGANITIES "FRIES" HIMALAYAN SALT, DODONI FETA, OREGANO <i>vggo</i>	8

VILLAGE STYLE PITES SERVED IN IRON CAST PANS

TIROPITA FRESH RICOTTA, DODONI FETA, WILD THYME HONEY	19
SLOW BRAISED LAMB PIE DODONI FETA, BLACK OLIVES	22
YIAYIA'S SPANAKOPITA PIPERATI FETA, DILL, KEFALOGRAVIERA FILO	18
KOTOPITA HERBAL CHICKEN, MUSHROOMS, GREEN PEAS, SHALLOTS	19

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SET MENU I

49PP

Minimum 2 people

SELECTION OF HOUSE BREADS

TARAMOSALATA KALLONIS WHITE COD'S ROE, LEMON, SMOKED AVRUGA CAVIAR

HUMMUS ORGANIC TAHINI, GARLIC, CAMELISED ONIONS *vg*

ZUCCHINI & FETA LOUKOUMADES MINT, DODONI FETA, CHIVES

ORGANIC CHICKEN KEFTEDES YOGHURT SKORDALIA, BABY SPINACH, RED SORREL

SPICY PORK MANDI PONTIAC STYLE RAVIOLIS, SHALLOTS, CHILLI AIOLI, DODONI FETA

CRISPY FREERANGE PORK BELLY FENNEL REDUCTION, CELERIAC CREAM, BLACKBERRY SAUCE

HORIATIKI SALATA BLACK RUSSIAN TOMATOES, CUCUMBERS, KALAMATA OLIVES, FETA *vg*

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SET MENU II

59PP

Minimum 2 people

SELECTION OF HOUSE BREADS

TARAMOSALATA KALLONIS WHITE COD'S ROE, LEMON, SMOKED AVRUGA CAVIAR

TIROKAFTERI SPICY CHEESE, OLIVE OIL, DODONI FETA

KING FISH CEVICHE CITRUS ZEST, POMEGRANATE, YARRA VALLEY CAVIAR *gf*

KEFALOGRAVIERA SAGANAKI THYME, BLOSSOM HONEY, CARAMELISED PEAR, BLACK SESAME, MYTILENE'S OUZO *gf/vg*

PRAWN SAGANAKI KING PRAWNS, FETA, DILL, TOMATO SALTSA

YIAYIA'S SPANAKOPITA PIPERATI FETA, DILL, KEFALOGRAVIERA FILO

SLOW ROASTED LAMB SHOULDER MARJORAM, LEMON ROAST POTATOES TZATZIKI

BEETROOT SALAD GOAT'S CURD, GARLIC LADOLEMONO, WALNUTS

MASTICA GALAKTOBOUREKO COCONUT FILO, BERRY SORBET, SOUR CHERRY GLYKO

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SET MENU III

79PP

Minimum 2 people

SELECTION OF HOUSE BREADS

TAMOSALATA KALLONIS WHITE COD'S ROE, LEMON, SMOKED AVRUGA CAVIAR

TIROKAFTERI SPICY CHEESE, OLIVE OIL, DODONI FETA

HUMMUS ORGANIC TAHINI, GARLIC, CAMELISED ONIONS *vg*

TOMATOKEFTEDES KING PRAWN TOMATO SALTSA, SWEET BASIL, OLIVE *vg*

KEFALOGRAVIERA SAGANAKI THYME BLOSSOM HONEY, CAMELISED PEAR, BLACK SESAME, MYTILENE'S OUZO *gf/vg*

YELLOWFIN TUNA DOLMADES SHALLOTS, MINT, ROASTED PINE NUTS, BLACK VINEGAR GLAZE

SLOW ROASTED LAMB SHOULDER MARJORAM, LEMON ROAST POTATOES TZATZIKI

HONEY CRUSTED ANGUS BEEF RIBS ROAST WALNUT CREAM, GRAINS PINENUTS, ROAST ALMONDS

BEETROOT SALAD GOAT'S CURD, GARLIC LEMON OIL, WALNUTS

CHARGRILLED ASPARAGUS ALMOND FLAKES, DILL, LEMON OIL

MOUNTAIN TEA LAMINGTON COCONUT SHAVINGS, CHAMOMILE SORBET ALMOND DACQUIOSE

ICE CREAM BOWL LEMONI PAGATO, SALTED CAMEL, BERRY SORBET

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