



GREEK STARTERS

Trio of dips <i>vo gfo</i>	\$15
Trio of house made mixed dips with warmed pita bread	
Taramasalata <i>gfo</i>	\$8
Fish roe dip with warmed pita bread	
Tzatziki <i>v gfo</i>	\$8
Yogurt, cucumber and garlic dip with warmed pita bread	
Skordalia <i>vg gfo</i>	\$8
Potato and garlic dip with warmed pita bread	
Melitzanosalata <i>v gfo</i>	\$8
Smokey eggplant, garlic and feta with warmed pita bread	
Tirokaftero <i>v gfo</i>	\$8
Spicy smashed feta dip with warmed pita bread	
Greek Pita Bread <i>vg</i>	\$4
Olives <i>vg gf</i>	\$8
Greek Kalamata olives drizzled with olive oil and oregano	
Olives & Feta <i>gf v</i>	\$10
Imported Kalamata olives and feta cheese drizzled with olive oil and oregano	
Fries <i>vg</i>	Small \$6 Large \$9
Beer battered fries	
Greek fries <i>v</i>	Small \$7 Large \$11
Beer battered fries topped with Greek oregano and feta cheese	
Garden Salad <i>vg gf</i>	Small \$7 Large \$13
Mixed leaf, tomato, cucumber, onion and vinegarette dressing	
Greek Village Salad <i>v gf</i>	Small \$9 Large \$16
Tomato, cucumber, olives, onion, green capsicum and feta	

GREEK MEZEDES

Greek Lemon Potatoes <i>vg gf</i>	\$10
Zucchini <i>vgo gfo</i>	\$12
Flash fried zucchini served with tzatziki	
Dolmades <i>vg gf</i>	\$12
Fragrant herbs and rice wrapped in vine leaves	
Keftedes	\$14
Ground beef meatballs with herbs topped with a rich tomato salsa	
Melitzanes <i>vgo gf</i>	\$14
Fried eggplants with a rich tomato salsa with crumbled feta cheese	
Haloumi <i>v gf</i>	\$14
Grilled haloumi cheese drizzled with olive oil and lemon dressing	
Haloumi Fries <i>v gfo</i>	\$14
Golden fried sticks of haloumi	
Whitebait <i>gfo</i>	\$17
Crispy whitebait tossed in a seasoned flour and flash fried	
Garlic or Chilli Prawns <i>gfo</i>	\$17
King prawns with white wine, garlic or chilli	
Prawn Saganaki <i>gfo</i>	\$19
King prawns in a rich tomato salsa with Ouzo and crumbled feta	
Calamari <i>gfo</i>	\$18
Tender calamari tossed in seasoned flour and flash fried	
Octopus Skara <i>gf</i>	\$18
Tender octopus chargrilled and drizzled with ladolemono (olive oil and lemon juice dressing)	
Octopus Toursi <i>gf</i>	\$18
Tender pickled octopus vinaigrette (served cold)	

KIDS MEALS

Nuggets and chips	\$10
Spaghetti bolognese	\$10
Fried Calamari & chips	\$10
Lamb or Chicken Souvlaki & chips	\$10

MAINS

All mains are served with a side of Chips, Garden Salad or Greek Lemon Potatoes	
Lamb Kleftiko <i>gf</i>	\$29
Eight hour slow roasted lamb with oregano, lemon and olive oil	
Lamb Souvlaki <i>gf</i>	\$29
Chargrilled tender lamb rump skewers with Greek herbs	
Chicken Souvlaki <i>gf</i>	\$26
Chargrilled chicken skewers with Greek herbs	
Chicken Skara <i>gf</i>	\$26
Chargrilled chicken fillet with Greek herbs	
Lamb Skara <i>gf</i>	\$29
Chargrilled lamb cutlets with Greek herbs	
Skara Combination <i>gf</i>	\$29
Chargrilled lamb cutlets and chicken fillet	
Chicken Aegean <i>gf</i>	\$26
Chicken fillet in a rich tomato salsa	
Pastitsio	\$26
Oven baked layers of pasta, ground beef sauce and topped with bechamel sauce	
Moussaka	\$26
Oven baked layers of eggplant, potato, ground beef topped with bechamel sauce	
Vegan Moussaka <i>vg</i>	\$26
Oven baked layers of eggplant, zucchini, potato, tomato salsa and topped with dairy free bechamel sauce	
Chicken Schnitzel	\$20
House made golden fried schnitzel	
Sauces	
Dianne Creamy pepper Creamy garlic	\$4
Creamy garlic with prawns and calamari	\$6

BANQUETS

8 course banquet <i>vgo gfo</i>	\$40pp
Trio of dips with warmed pita bread	
Greek Salad	
Fried Calamari	
Grilled Haloumi	
Keftedes	
Lamb Kleftiko	
Chicken Souvlaki	
Greek Lemon Potatoes	
10 course banquet <i>vgo gfo</i>	\$45pp
Trio of dips with warmed pita bread	
Greek Salad	
Fried Calamari	
Grilled Haloumi	
Keftedes	
Melitzanes	
Dolmades	
Lamb Kleftiko	
Chicken Souvlaki	
Greek Lemon Potatoes	
12 course banquet <i>vgo gfo</i>	\$50pp
Trio of dips with warmed pita bread	
Greek Salad	
Fried Calamari	
Grilled Haloumi	
Keftedes	
Melitzanes	
Fried Zucchini	
Octopus Skara	
Dolmades	
Lamb Kleftiko	
Chicken Souvlaki	
Greek Lemon Potatoes	

vg Vegan | *vgo* Vegan option | *v* Vegetarian | *vo* Vegetarian option
gf Gluten free | *gfo* Gluten free option

1 banquet variety per table. For any dietary requirements please let staff know.