

ICONIC SRG VENUES **UP TO**
50% OFF

3-COURSE MENU & SIDES

\$62.50pp

ENTREE

- REVITHOKEFTEDES | Corn & chickpea fritters, whipped feta, honey, fresh herbs, lemon (gf,v,dfo)
LAKERDA | Cured ocean trout, dill, capers, lemon (A), (gf,df)
CHICKEN SOUVLAKI | Paprika, mint gremolata, lemon (gf,df)

MAIN COURSE

- SAGANAKI APO THALASSINA | Prawns, mussels, tomato, garlic, chilli, feta (M) (gf,dfo)
SPANAKOPITA | Spinach, feta, filo (v)
KOKKINISTO | Braised beef cheek, Agiorgitiko wine jus, potato skordalia (gf)
[+] 15pp Upgrade ARNAKI | Lamb shoulder, greek gremolata, lemon (gf,df)
Please note: The lamb shoulder will replace your main and must be ordered for the whole table.

SIDES

- ARAKAS LATHEROS | Braised green peas, split peas, tomato, dill (gf,df,ve)
BABY GEM | Kefalograviera, ladolemono, fresh herbs (gf,v,dfo)
PATATES | Baked potatoes, lemon, oregano (gf,df)

DESSERT

- BOUGATSA | Semolina custard, cinnamon, filo (v)
BAKLAVA | Mixed nuts, honey (n,v)
RIZOGALO | Greek rice pudding, cinnamon (gf,v)

ADD ONS

- OYSTERS | Seasonal oysters, served natural, ouzo mignonette (gf,df) 8ea (A)
KALAMATA OLIVES (ve,gf) 10
HANDMADE PITA BREAD (v) 10
MOUSSAKA CROQUETTE | Eggplant, beef, béchamel (n,s) 12
FAVA 12 (ve, s) | TZATZIKI (v, gf) 12 | TARAMOSALATA (A), (df) 14
MELITZANOSALATA (v,gf) 14

AKTI

Menus are subject to change without notice. (v) vegetarian (gf) gluten free (df) dairy free (ve) vegan (n) contains nuts (s) contains sesame
Seafood Origin (A) Australian (I) Imported (M) Mixed Origin
All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. A 10% surcharge applies on weekends.
All debit cards will incur a 0.55% processing fee. A 15% surcharge applies on all public holiday