

# A La Carte Menu

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## OREKTIKA

### *starters*

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#### **MIXED OLIVES**

Mixed marinated olives  
\$10

#### **OYSTERS OF THE DAY**

Locally sourced oysters served  
with lemon  
\$6ea

#### **CHARGRILLED HALLOUMI**

Cooked to perfection with  
oregano, lemon and chilli  
\$20

#### **FRIED SQUID**

Topped with garlic, parsley  
and lemon  
\$20

#### **SPANAKOPITA FLUTES**

Filled with ricotta, feta  
and spinach  
\$15

## MEGALO

### *large dishes*

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#### **ARNAKI**

Our chef and house special //  
12 hour slow cooked lamb  
shoulder, sous vied with cumin, sea  
salt, parsley, oregano and lemon,  
served with tzatziki and crunchy  
fried chat potatoes  
\$99

#### **PASARI**

Baked whole snapper with  
parsley, garlic, lemon and  
oregano sauce  
\$50

#### **KREATA**

A combination of lamb, chicken  
and koftas served with pita  
bread, beer battered chips  
and Grecian salad  
\$40

#### **MEZZE (to share)**

House-made tzatziki, taramasalata,  
smokey eggplant dip, marinated  
olives, Grecian feta, tomatoes,  
pita bread and charred capsicum  
\$30

## PLAINA KAI SALATES

### *sides and salads*

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#### **WATERMELON AND OUZO SALAD**

Fresh watermelon mixed with feta,  
onion and mint topped  
with house-made ouzo dressing  
\$18

#### **GRECIAN SALAD**

Tomato, feta, olives, onion,  
cucumber, oregano, lemon  
and olive oil  
\$16

#### **BEER BATTERED FRIES**

A crowd favourite topped  
with feta and herbs  
\$14

## EPIDORO

### *dessert*

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#### **GRECIAN DONUTS**

Cooked to perfection and topped  
with honey and hazelnuts  
\$15

eros.



# Set Menu

\$99pp:  
minimum  
8pax

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## MIKRA PIATA

### *small dishes*

#### **OYSTERS OF THE DAY**

Locally sourced oysters served with lemon

#### **MEZZE (to share)**

House made tzatziki, taramasalata, smokey eggplant dip, marinated olives, Grecian feta, tomatoes, pita bread and charred capsicum

#### **SPANAKOPITA FLUTES**

Filled with ricotta, feta and spinach

## MEGALO

### *large dishes*

#### **ARNAKI**

Our chef and house special // 12 hour slow cooked lamb shoulder, sous vied with cumin, sea salt, parsley, oregano and lemon, served with tzatziki and crunchy fried chat potatoes

#### **AND:**

#### **PASARI**

Baked whole snapper with parsley, garlic, lemon and oregano sauce

## PLAINA KAI SALATES

### *sides and salads*

#### **GRECIAN SALAD**

Tomato, feta, olives, onion, cucumber, oregano, lemon and olive oil

#### **BEER BATTERED FRIES**

A crowd favourite topped with feta and herbs

## EPIDORO

### *dessert*

#### **GRECIAN DONUTS**

Cooked to perfection and topped with honey and hazelnuts

eros.

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10% surcharge applies to Sundays & Public Holidays  
1.9% surcharge applies to all credit card & EFTPOS transactions

