

BREAKFAST (All day)

Sourdough fruit toast, honey butter			9.9
Breakfast Brioche			
- Haloumi, tomato, egg, lountza			12.5
- Mushroom, egg, haloumi, baby spinach, tomato relish			12.5
Bagels			
- Egg, tomato relish, bacon			12.9
- Smoked salmon, creme fraiche, dill, capers, baby spinach			15.9
Muesli house made with seasonal fruits and Greek yoghurt			16.9
Greek Yoghurt			
- Cretan thyme honey, seasonal fruits			13.9
- Cretan thyme honey, toasted walnuts			13.9
Buttermilk pancakes strawberries, maple syrup, vanilla icecream			18.9
Waffles banana, double cream, caramel sauce			17.9
Tsoureki french toast cinnamon marscapone cream, stewed apples, biscuit crumb			16.9
Dark rye avocado, feta, poached egg, snow pea tendrils (extra poached egg +3.5) [GFO]			21.9
Breakfast Spanakopita poached egg, salad greens [VEG]			19.9
The BIG eggs your way, bacon, loukaniko, spinach, oregano tomatoes, sourdough [DFO] [GFO]			27.9
Baked eggs gigantes (beans), tomato saltsa, feta, spinach, ciabatta (add loukaniko +6.0) [GFO] [DFO]			24.9
Eggs on toast sourdough, 2 eggs cooked to your way			13.9
Omelette			
- Eggs, potato, loukaniko, oregano, sourdough			22.9
- Eggs, spinach, tomato, feta, sourdough			19.9
ADD			
Barossa bacon	7.0	Saganaki cheese	8.9
Harris smoked salmon	9.0	Confit mushroom	6.5
Loukaniko	6.0	Spinach	4.5
Lamb cutlet	9.0	Tomatoes oregano	4.5
Haloumi	8.9	Egg	3.5
Patates tiganites	6.5	Avocado	5.5

LUNCH (From 11am - 2:30pm)

Kota chargrilled chicken breast, greek salad [GF] [DFO]			24.9
Tuna melt capers, red onion, dill, cheese [GFO]			19.9
Keftedes meatballs, tomato salsa, orzo pasta, grated kasseri [DFO]			21.9
Slow cooked lamb shoulder pita, tzatziki, tomato & feta salad [GFO]			27.9
SA Silver Whiting panfried, dill pickle salad, aioli, lemon [GFO]			28.9
Avgolemono (Traditional Greek soup) chicken, egg, rice, lemon, toast bread [GFO]			15.9
Fakes lentil soup, toast bread [V] [GFO]			14.9
DK Bifteki Burger beef patty, onion, tomato, kasseri cheese, lettuce, mustard, ketchup, mayo, pickles, patates [GFO]			23.9
Kotopoulo burger grilled chicken, chipotle, cos, roast capsicum relish, kasseri, patatas [GFO]			19.9
S & P Chicken tenders dipping sauce, shoestring fries			18.9
Pastitsio pasta, ground beef, béchamel, herb salad			20.9
Vegetarian Moussaka lentil ragu, potato, eggplant, zucchini, béchamel, leaf salad			20.9
Moussaka eggplant, potato, zucchini, ground beef, béchamel, leaf salad			20.9
Chicken Moussaka eggplant, potato, zucchini, chicken mince, béchamel, leaf salad			20.9
Gemista leaf salad, Greek yoghurt (vegetarian or beef) [GF]			POA
Greek salad tomato, cucumber, feta, olives, red onion [GFO]			13.9
Feta Patates Tiganites oregano			10.9
Pita + tzatziki			8.9

Kitchen closes 2.30pm daily. Some food items still available **15% surcharge applies to public holidays

BEVERAGES

Short Black	3.5
Long Black	4.5
Cappuccino	4.5
Flatwhite	4.5
Latte	4.5
Iced latte	4.5
Macchiato	4.2
Picollo	4.2
Greek Coffee	4.0
Greek Diplo (double)	4.8
Freddo Espresso	6.5
Freddo Cappuccino	8.0
Greek Frappe	6.5

TEA POT

English Breakfast	6.0
Earl Grey	
Peppermint	
Green	
Chamomile	
Lemon Grass and Ginger	

FRESH JUICES

Orange	8.9
Apple	
Hades - orange, pineapple, lemon	
Achilles - carrot, ginger, orange	
Zues - cucumber, celery, apple	
Aphrodite - kiwi, strawberry, watermelon	

SOFT DRINKS / FLAVOURED BEVERAGES

Please see our drink cabinet	POA
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BEER

Mythos Greece	9.0
Fix (Greece)	9.5
Pirate life IPA	10.5

ROSE

Paulmara Sangiovese Barossa Valley	11.5 / 45.0
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WHITE WINE

Long Hop pinot gris Adelaide Hills	11.0 / 42
Skillogalee riesling Clare Valley	11.0 / 44.0
First Drop chardonnay 'Mere Et Fils Adelaide Hills	55.0

RED WINE

First Drop 'Mothers Milk' shiraz Barossa	11.0 / 44.0
Coriole 'Sparta' shiraz McLaren vale	48.0
Vinteloper Pinot Noir Adelaide Hills	60.0
(Please ask staff for further wines by the bottle)	

OZUO

Plomari	9.0
Ouzo 12	9.0

WATER

Sparkling large	6.5
Bottled still large	6.5
Bottle still small	4.5

