

## ALL DAY BREAKFAST

**VEG** = Vegetarian **GF** = Gluten Free **V** = Vegan **GFO** = Gluten Free Option **DFO** = Dairy Free Option

<b>Fruit toast</b> honey butter				<b>9.9</b>	
<b>Brioche</b>					
Breakfast Brioche - haloumi, tomato, egg, lountza				<b>14.9</b>	
Veg Brioche - mushroom, egg, haloumi, baby spinach, tomato relish				<b>14.9</b>	
Double Brioche - double egg, double bacon, tomato chutney				<b>16.9</b>	
<b>Bagels</b>					
- Grilled chicken, smashed avo, cos, tomato				<b>12.9</b>	
- Smoked salmon, creme fraiche, dill, capers, baby spinach				<b>15.9</b>	
<b>Muesli</b> house made with seasonal fruits and Greek yoghurt				<b>19.9</b>	
<b>Greek yoghurt</b>					
- Cretan thyme honey, seasonal fruits				<b>15.9</b>	
- Cretan thyme honey, toasted walnuts				<b>15.9</b>	
- Cretan thyme honey, fruit and nuts				<b>16.9</b>	
<b>Buttermilk pancakes</b> mixed berries, maple syrup, vanilla bean icecream				<b>18.9</b>	
<b>Waffles</b> nutella, banana, toasted hazelnuts, whipped cream				<b>17.9</b>	
<b>French toast</b> cinnamon marscapone cream, stewed apples, biscuit crumb				<b>17.9</b>	
<b>Feta Zucchini</b> fritters, kolokithokeftedes, zucchini, feta mint, 2 poached eggs, herb salad, Greek yoghurt				<b>19.9</b>	
<b>Smashed Avo</b> dark rye avocado, feta, poached egg, snow pea tendrils (extra poached egg <b>+3.5</b> ) [GFO]				<b>21.9</b>	
<b>The BIG</b> eggs your way, bacon, loukaniko, spinach, oregano tomatoes, sourdough [DFO] [GFO]				<b>27.9</b>	
<b>Baked eggs</b> gigantes (beans), tomato saltsa, feta, spinach, ciabatta (add loukaniko <b>+6.0</b> ) [GFO] [DFO]				<b>25.9</b>	
<b>Eggs on toast</b> sourdough, 2 eggs poached or fried (scrambled <b>+ 1.0</b> )				<b>13.9</b>	
<b>Eggs scrambled</b>					
- Eggs, potato, loukaniko, oregano, sourdough				<b>22.9</b>	
- Eggs, spinach, tomato, feta, sourdough				<b>19.9</b>	
- Eggs, blueswimmer crab, garlic, chilli, sourdough				<b>29.9</b>	
<b>ADD</b>					
Barossa bacon	<b>7.0</b>	Patates tiganites	<b>6.9</b>	Tomatoes oregano	<b>4.5</b>
Harris smoked salmon	<b>9.0</b>	Saganaki cheese	<b>8.9</b>	Egg	<b>3.5</b>
Loukaniko	<b>6.0</b>	Confit mushroom	<b>6.5</b>	Avocado	<b>5.5</b>
Haloumi	<b>8.9</b>	Spinach	<b>4.5</b>		

## LUNCH (11am - 2:30pm)

<b>Kota</b> chargrilled chicken breast, greek salad [GF] [DFO]	<b>24.9</b>
<b>Keftedes</b> meatballs, tomato salsa, orzo pasta, grated kasseri [DFO]	<b>22.9</b>
<b>Slow cooked lamb shoulder</b> pita, tzatziki, tomato & feta salad [GFO]	<b>27.9</b>
<b>Avgolemono</b> (Traditional Greek soup) chicken, egg, rice, lemon, toast bread [GFO]	<b>16.9</b>
<b>Kotopoulo burger</b> grilled chicken, chipotle, cos, roast capsicum relish, kasseri, patatas [GFO]	<b>19.9</b>
<b>DK bifteki burger</b> beef patty, onion, tomato, kasseri cheese, lettuce, mustard, ketchup, mayo, pickles, patates [GFO]	<b>22.9</b>
<b>Lamb yiros</b> lamb shoulder, tzatziki, tomato, onion, patates	<b>17.9</b>
<b>Cypriot style pork souvlaki</b> pita, cucumber, onion, tzatziki, parsley	<b>17.9</b>
<b>Chicken tenders</b> dipping sauce, shoestring fries	<b>18.9</b>
<b>Pastitsio</b> pasta, ground beef, béchamel, herb salad	<b>21.9</b>
<b>Vegetarian moussaka</b> lentil ragu, potato, eggplant, zucchini, béchamel, leaf salad	<b>21.9</b>
<b>Moussaka</b> eggplant, potato, zucchini, ground beef, béchamel, leaf salad	<b>21.9</b>
<b>Silver Whiting</b> salad greens, patates	<b>29.9</b>
<b>Gemista</b> leaf salad, Greek yoghurt (vegetarian or beef) [GF]	<b>19.5</b>
<b>Greek salad</b> tomato, cucumber, feta, olives, red onion [GFO]	<b>15.9</b>
<b>Feta patates tiganites</b> oregano	<b>13.9</b>
<b>Large patates tiganites</b>	<b>10.9</b>
<b>Pita + tzatziki</b>	<b>9.5</b>
<b>Pita + taramasalata</b>	<b>9.5</b>



## BEVERAGES

### COFFEE

Short Black	4.0
Long Black	4.8
Cappuccino	4.8
Flatwhite	4.8
Latte	4.8
Iced latte	4.8
Macchiato	4.8
Piccolo	4.8
Greek Coffee	4.8
Greek Diplo (double)	5.0
Hot Chocolate	4.8
Iced Chocolate	6.5
Freddo Espresso	6.5
Greek Frappe	6.5
Freddo Cappuccino	7.0
*All alternate milks	+1.0

### TEA

English Breakfast	5.5
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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### WATER

Sparkling large	6.5
Bottled still large	6.5
Bottled still small	4.5

### WHITE WINES

	GLASS	BOTTLE
Endless Summer Pinot Grigio ADELAIDE HILLS	13.0	52.0
Crab Trea Riesling CLARE VALLEY	13.0	52.0
Shaw & Smith Sauvignon Blanc ADELAIDE HILLS		60.0
Beresford Chardonnay MCLAREN VALE		60.0
Paulamara Estates - Gentilini Robola GREECE		85.0

### ROSE

Beresford Rose MCLAREN VALE	13.0	52.0
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### RED WINES

First Drop 'Mothers Milk' BAROSSA VALLEY	14.0	48.0
Kay Brothers "Amery" Shiraz MCLAREN VALE		58.0
First Drop "2%" Shiraz BAROSSA VALLEY		85.0
Majella Cabernet Sauvignon COONAWARRA		60.0
Rockford Cabernet Sauvignon BAROSSA VALLEY		145.0
Paringa Estate Pinot Noir MORNINGTON PENINSULA		62.0
Maude Pinot Noir MORNINGTON CENTRAL OTAGO, NZ		85.0