ALL DAY BREA	KFAST			rmilk Panca I berries, ma		18.9
Fruit toast Honey butter.		9.9	vanilla	bean icecre		
Brioche				es a, banana, to nuts, whippe		17.9
Breakfast Brioche Haloumi, tomato, egg, lo	ountza.	14.9	Frenc	h Toast	pone cream,	17.9
Veg Brioche Mushroom, egg, haloum	i.	14.9	stewe	d apples, bis		
baby spinach, tomato re			Fritter		eftedes, zucchini,	19.9
Double Brioche Double egg, double bac	on, tomato o	16.9 hutney.		reek yoghur	ed eggs, herb salad, t.	
Bagels				hed Avo ye avocado,	feta, poached egg,	21.9
Grilled Chicken Bagel Smashed avo, cos and to	omato.	14.9		now pea tend a poached eq		
Smoked Salmon Bagel		15.9	The B		con, loukaniko, spinach,	27.9
Creme fraiche, dill, cape	rs, baby spin				s, sourdough. [DFO] [GFO]	
Muesli Homemade granola witl		19.9		d Eggs	tomato saltsa, feta,	25.9
fruits and Greek yoghur	:		spinad	ch, ciabatta. ¡ loukaniko +	GFO] [DFO]	
Açaí Bowl Served with granola stra		21.9 na		on Toast		13.9
blueberries and coconu	tlakes.		Sourd		s poached or fried.	10.7
Greek Yoghurt - Cretan thyme honey, se				Scrambled		
- Cretan thyme honey, to - Cretan thyme honey, fr		ts. 14.9 16.9	- Potat - Spina	to, loukaniko ach, tomato,	, oregano, sourdough. feta, sourdough. b, garlic, chilli, sourdough	22.9 19.9 . 29.9
ADD Barossa bacon	7.0	Patates tig	ıanites	6.9	Tomatoes oregano	4.5
Harris smoked salmon Loukaniko Haloumi	9.0 6.0 8.9	Saganaki Confit mu Spinach	cheese	8.9 6.5 4.5	Egg Avocado	3.5 5.5
BEVERAGES						
Coffee Short Black		2.0	Eroch	Juices		8.9
Long Black		3.8 4.8	Orang	je		0.7
Cappuccino Flatwhite		4.8 4.8	Apple		neapple, lemon	
Latte		4.8			inger, orange	
Iced latte		4.5			celery, apple	
Macchiato Picollo		4.5 4.5	Aphro	odite - kiwi, s	trawberry, watermelon	
Greek Coffee		4.5	Soft D	rinks / Flav	oured	
Greek Diplo (double)		5.0	Please	Please see our drink cabinet		POA
Hot Chocolate		4.5	147.			
Iced Chocolate Freddo Espresso		6.5 6.5	Wate i Sparki	r ing large		6.5
Greek Frappe		6.5	Bottle	d still large		6.5
Freddo Cappuccino		7.0	Bottle	d still small		4.5
Tea Pot English Breakfast Earl Grey Peppermint		6.0				
Green Chamomile						

Lemon Grass and Ginger

LUNCH (11am - 2:30pm)

Dips and Pitas Melitzanosalata, tirokafteri, tzatziki, taramosalata.	per/dip 9.5	Spanakopita Dressed village greens. [v] - Add Greek salad +6.0	14.0
Grilled Haloumi Roasted peppers, capers, olives, lemon. [GF]	12.9	Lamb Yiros Braised lamb shoulder, patates, onion, tzatziki, tomatoes, tzatziki.	18.9
Saganaki Grecian honey, thyme.	9.0	Lamb Cutlets Bean salad, parsley, mint and honey dressing. [GF]	32.0
Chicken Tenders Dipping sauce, shoestrings. [DF]	18.9	Lamb Shoulder Pita, fetta and tomato salad.	29. 0
Souvlakia (Pork, lamb, chicken) Spiced cous cous, baby spinach, garlic yoghurt, olive oil & pita. [GF] - Add Patates +5.0	29.9	Avgolemono Chicken soup, lemon, rice.	18.9
Cabbage Rolls Vegetables and rice rolled in savoy cabbag.e [GF] [DF] [V]			21.9
Gemista Rice filled peppers with dressed village. [GF] [V]	19.0 Silver Whiting Dressed village greens, chips, lemon, tartare. [GF]		31.0
Kota Chicken Breast (Lemon & herk Chopped Greek salad, fetta.	os) 26.9	Bistecca (Fillet Steak) Oregano salt shoestrings, kefalograviera sauce. [GF]	48.9
Moussaka (Beef or vegetable) Dressed village greens.	22.9	Relatiograviera sauce. [Gr]	
Pastitsio Tube pasta, tomato sugo, spices, bechamel.	22.9	SIDES Mixed lettuce	9.0
Keftedes Ouzo pasta, slow tomato sauce. [DFO]	22.9	With Greek dressing. [v] Greek salad	S6.0 L15.9
Slow Braised Ragout Meat stew of beef, loukaniko in toma and herbs, fresh pasta, kefalovgravie		Tomato, cucumber, red onion, olives, fetta. Chips	12.9
Chicken Pasta Marinated chicken, semi-dried tomat olives and peppers, oregano and lem		With sea salt. [V] [GF] Chips With fetta, garlic olive oil. [V] [GF]	13.9
Broccoli and Peas Pasta Cream, white wine, baby spinach. [V]	19.5	Pita	3.5

