
ATLANTA

Our menu is styled in the Greek Mezze tradition, made to share and enjoy with friends and family.

KALI OREXI!

Bread and Dips **\$16.50** Marinated Olives **\$5.50**

Small plates \$12.50

Sauteed potato gnocchi – tomato – greens – salted ricotta -v

Grilled Leukeniko Greek style sausage – mustard skordalia – pickled chilli

Pan fried Haloumi – spiced honey – fresh lemon - v

Saganaki cheese - sticky date, lime chutney – v, gf

Mid plates \$16.50

Grilled octopus - duck fennel sausage – fennel & green apple – sweet cider vinaigrette

Spanakopita – flaky pastry – spinach – v

Char grilled calamari - spiced chick peas - tomato ragout

Smoked Salmon – soft poached hens egg – pearls - almond feta pesto

Grilled lamb koftas – hummus - mint yoghurt - warm pita – cress - apple

Larger plates \$24.50

King prawns – lemon braised baby fennel - Pernod infused broth – broken feta - dill

Twice cooked pork belly – coffee roasted baby carrots – puree – sprout petals – sherry jus

Marinated chicken skewers – tomato braised short pasta – basil – chipotle mayonnaise

12hrs slow cooked beef rib – sweetcorn puree – horseradish tzatziki - cress

Grilled Barramundi – green pea puree – lemon butter – spring greens

Side Plates \$12.50

Goddess fries - crumbled feta - soft herbs - oregano salt - v

Tomato salad – cucumber - roast red pepper - pickled red onion - broken olives - feta – v

Roasted Pumpkin -charred red onions - maple balsamic – hazelnuts – lemon yoghurt

Golden fried cauliflower – salsa verde – crumbled feta – herb salt

For Two

Slow Roasted Lamb leg – mixed grains pomegranate & nut salad –lemon yoghurt – Harissa
\$48.50

Grilled seafood – Fresh market fish – grilled king prawns – calamari – octopus – scallops – mussels
saffron stained potatoes – chilli bisque
\$58.50

Unsure of quantities for your group? Ask our wait staff for guidance.