Breads & Spreads

Grilled Pita, oregano oil, sea salt (vg,df) **10**
Tzatziki, cucumber, mint, olive oil (v,gf) **13**
Taramasalata, smoked cod roe, salmon roe (I) **15**
Spicy Feta, red capsicum, pickled red chilli (v,gf) **15**
Smoked Eggplant (gf,df,vg) **14**

Smalls

Marinated Olives (vg,gf) **10**
Salt + Pepper Calamari, preserved lemon aioli, oregano crisp (gf,df,A) **30**
Grilled Aphrodite Halloumi, lemon (v,gf) **24**
Andreas' Sheftalia, labneh, cucumber, mint, garlic (gf) **30**
Beef + Lamb Meatballs, tomato, capsicum, chickpea (n) **28**
Charred Freemantle Octopus, fava beans, oregano, capers (gf,df,A) **35**
Prawn Saganaki, tarama, pickled green chilli, lemon **2 pcs** (df,M) **32**

Raw+Fresh

Sydney Rock Oysters, mastiha, cucumber (gf,A) **7/40/76**
Raw Yellowfin Tuna, samphire, tomato, caper (gf,df,A) **30**
Spencer Golf Kingfish, citrus, rosemary, chilli (gf,df,A) **32**
Watermelon, feta, mint (v,gf) **22**

Skewers

Brown Swiss Mushroom, green shallot **1 pcs** (vg,gf) **14**
Lamb Kebab, oregano, lemon, parsley, sumac onions **1 pcs** (gf) **18**
Slow Cooked Chicken Thigh strained yoghurt, za'atar **1 pcs** (gf) **17**

Bigs

Grainfed Sirloin Steak, 300g, charred onion, red wine jus, skin on fries (gfa,df) **70**
Soverign Kleftiko Lamb Shoulder, roasted lemon potatoes, bay, cinnamon, grilled shallot (gf,df) **62/118**
Red Snapper, horta, skordalia, burnt lemon (gf,df,A) **58**
Charcoal Cauliflower, whippped halloumi, tahini, grape, sesame, lemon (v,gf) **30**

Rotisserie

Free Range Pork Belly, red wine, coriander seed, caramelised apple, pickled shallot (gf,df) **28**
Soverign Lamb Neck, caper, lemon, oregano, sheep's milk yoghurt (gf) **30**

Salad

Heirloom Tomato, mint, melon (vg,gf) **17**
Greek Salad, feta, oregano oil (v,gf) **22**

Potato + Vegetable

Triple Cooked Potatoes, garlic, rosemary, salt (vg,gfa) **16**
Grilled Cabbage, smoked yoghurt, lemon + coriander seed (gf) **18**

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free
(n) contains nuts (s) contains sesame (gfa) gluten free available
(A) Australian Seafood (I) Imported Seafood (M) Mixed Origin Seafood
A 15% surcharge applies on weekends and public holidays.

pSt

Lunch 60pp

Marinated Olives (vg,gf)
Grilled Pita, oregano oil, sea salt (vg,df)
Tzatziki, cucumber, mint, olive oil (v,gf)
Smoked Eggplant (vg,df,gf)
Watermelon, feta, mint (v,gf)

Slow Cooked Chicken Thigh strained yoghurt, za'atar, herb salad (gf)
Greek Salad, feta + oregano oil (v, gf)
Triple Cooked Potatoes, garlic, rosemary, salt (vg, gf)

Paradosi Banquet 75pp

Marinated Olives (vg,gf)
Grilled Pita, oregano oil, sea salt (vg,df)
Tzatziki, cucumber, mint, olive oil (v,gf)
Smoked Eggplant (vg,gf)
Kingfish, citrus, rosemary, chilli (gf,df,A)

Kleftiko Lamb Shoulder, bay, cinnamon, grilled shallot (gf,df)
Greek Salad, feta, oregano oil (v,gf)
Triple Cooked Potatoes, garlic, rosemary, salt (vg,gf)

Walnut + Pistachio Baklava, anari cream, orange blossom, honey

Afthonia Banquet 95pp

Marinated Olives (vg,gf)
Grilled Pita, oregano oil, sea salt (vg,df)
Tzatziki, cucumber, mint, olive oil (v,gf)
Smoked Eggplant (vg,gf)
Watermelon, feta, mint (v,gf)

Kingfish, citrus, rosemary, chilli (gf,df,A)
Beef + Lamb Meatballs, tomato, capsicum, chickpea (n)
Prawn Saganaki, tarama, pickled green chilli, lemon (df,M)

Kleftiko Lamb Shoulder, bay, cinnamon, grilled shallot (gf,df)
Greek Salad, feta, oregano oil (v,gf)
Triple Cooked Potatoes, garlic, rosemary, salt (vg,gf)

Walnut + Pistachio Baklava, anari cream, orange blossom, honey

All banquets must be taken by the whole table.
Minimum two people.

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pSt