

FOOD MENU

SMALL *MIKRÒ*

TARAMA	14
Swordfish roe dip	
MELITZANA	14
Smoked eggplant dip	
FAVA	14
Yellow split pea dip	
PAPOUS SPICED OLIVES	14
Leek, orange peel, green chilli, whipped chilli feta, toasted bread	
GREEK SAN CHOY BOW	8 ea
Smashed roasted tomato filled with herb & vegetable rice served in iceberg cups, yoghurt lemon dressing	
OVEN ROASTED VEGETABLES	12
Lemon, garlic, oregano	
YIA YIA'S HAND CUT CHIPS	14
Crumbled feta, mountain oregano, fried egg	
GREEKSLAW SALAD	14
Cabbage, carrot, currants, mint, toasted almonds, spiced corn, graviera, buttermilk aioli	
VILLAGE SALAD	15
Tomato, cucumber, Spanish onion, red capsicum, radish, feta, olives, oregano, extra virgin olive oil	
CHICKPEA FRITTERS	18
Parsley, mint, dill, sautéed spinach, creamed ricotta	

MEDIUM *METRIÒ*

SESAME CRUSTED HALOUMI 24

Hot quince syrup, confit cherry tomatoes, dried kalamata olives

OUZO CURED SALMON 27

Skordalia, paximadia crumb, toasted almonds, mulberry & pomegranate dressing

WILD GREEN & LEEK PIE 27

Chicory, amaranth, endives, spinach, leek, mixed herbs, jasmine rice wrapped in filo pastry on smoky eggplant purée

BBQ OCTOPUS 27

Swordfish tarama, pickled cucumber & cauliflower

PRAWN MANTI 28

Egg pasta dumplings, carrot purée, feta, candied walnuts, burnt butter currant dressing, fried mint leaves

PORK BELLY BAKLAVA 28

Date & pistachio, crispy filo pastry, date & mastic sauce

SIGNATURES *TELIÒS PIÀTA*

MOUSSAKA CIRCA. 1910 37

Potato gratin, eggplant, lamb braised with orange & cinnamon, béchamel sauce

BBQ LAMB SHOULDER 39

Slow roasted then grilled, wilted silverbeet, leek, herbed yoghurt

ROASTED FISH OF THE DAY MP

Herb & onion salad, lemon & olive oil dressing

CHICKEN AVGOLEMONO 34

Chestnut, raisin & barley stuffing, roasted artichokes, egg lemon sauce

SEAFOOD SAGANAKI 38

Prawns, black mussels, blue eye fillet, orzo, tomato sauce, melted kasseri cheese

EYE FILLET 57

Sliced with roasted mushrooms, mavrodaphne thyme jus, olive oil potato purée

LOBSTER PASTA 95

Butter, white wine, lemon thyme, spaghetti, tarragon, shaved graviera

DESSERT *GLYKO*

CUSTARD FILO PIE 15

Semolina vanilla filling, mixed berry compote, olive oil ice cream

WHITE CHOCOLATE FETA CHEESECAKE 15

Lemon pound cake base, freeze dried cherry, halva crumble, sour cherry, lemon balm

CARAMEL BAKLAVA ICE CREAM 16

Layered with vanilla bean ice cream, caramel fudge, baklava nuts

GARDEN OF APHRODITE 16

Sheep yoghurt panna cotta, walnut cake, seasonal delights

DESSERT WINES

FORTIFIED/PORTS/STICKEYS	GLASS	BOTTLE
2013 Samos Phyllas Organic - Muscat <i>Samos, GR</i>		62
NV Samos Vin Doux - Muscat Blanc a Petit Grain <i>Samos, GR</i>	14	52
2013 De Bortoli Noble One - Botrytis/ Semillon <i>Regional NSW, AUS</i>		80
2009 Alpha Omega - Gewurtztraminer/ Malagousia <i>Florina, GR</i>	25	120
2009 Galway Pipe - Tawny <i>Regional SA, AUS</i>	15	
2009 Penfolds Grandfather - Tawny <i>Regional SA, AUS</i>	21	