

Dips & Bread | Αλοιφές & Ορεκτικά

Elies	6.5
Kalamata olives, oregano	
Grilled Pita	6.5
Cretan olive oil, oregano	
Tzatziki Dip	15
Yoghurt, cucumber, garlic dill, cretan olive oil	
Tarama Dip	15
Cod fish roe, potatoes, cretan olive oil, garlic (DF)	
Melitzana Dip	15
Roasted eggplant, garlic, parsley, cretan olive oil (V)	
Santorinian Fava Dip	15
Yellow split peas, onions, garlic	
Tirokafteri Dip	15
Red peppers, feta, cretan olive oil	
Trio Of Dips	18
Tzatziki, Tarama, Melitzana served with grilled pita	



Salads | Σαλάτες

Horiatiki	28
Tomato, peppers, cucumber, onion, olives, greek feta, oregano, olive oil (V,GF)	
Santorini	29
Cherry tomatoes, cucumber, anchovies, capers, kefalotyri, oregano, olive oil (V,GF)	
Horta	17
Seasonal blanched green vegetables, lemon, olive oil (VG,DF)	
Citrus Prawn	35
King prawns, cherry tomatoes, cucumber, greek feta, orange segments, onions, diced capsicum, olive oil	

(V) Vegetarian | (GF) Gluten Free | (DF) Dairy Free | (VG) Vegan
*Please note a 15% surcharge applies on public holidays. For
allergen free options, please speak with your waitperson

Appetisers | Ορεκτικά

Oysters Natural (GF,DF)	Half Dozen 24	One Dozen 48
Oysters Killpatrick (GF,DF)	Half Dozen 28	One Dozen 55
Midia Toursi	Half Dozen 16.5	One Dozen 33
Half shell mussels in pickled white wine (DF)		



Psites Garides 25

Grilled skewered prawns, marinated with garlic butter, lemon (GF)

Htenia Santorinis 25

Grilled skewered scallops, mixed peppers, garlic, olive oil topped with lime mayonnaise sauce (DF,GF)

Ntomatokeftedes 24.5

Tomato meatballs, onions, mint, dill served with house tzatziki dip (V)

Spetsofai 29

Spicy greek sausages, mixed peppers, tomato sauce (mild spicy,DF,GF)

Keftedes 26

Pork meatballs, onions, parsley, mint, garlic served with house made sauce (DF)



Kolokithakia Tiganita 20

Fried golden brown and crispy zucchini chips served with tzatziki dip (V)

Feta Saganaki 22

Creamy pan-fried greek feta cheese with a golden crust (V)

Stuffed Red Peppers 19

Peppers florinis, combination of three cheeses parsley, dill, olive oil | served with pita bread (V,GF)

Sardeles Pantremenis 31

Fresh grilled sardine fillets layered on crouton toast, tomato, capsicum, olive oil

Manitaria Gemista 22

Stuffed mushrooms, combination of three cheeses, capsicum, dill (V,GF)



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Dolmadakia	24
Traditional stuffed vine leaves with rice (V,GF)	
Kefalograviera Saganaki	22
Fried goat milk cheese, lemon, oregano (V)	
Bouyiourdi	28
Baked greek feta, tomato, parmesan served with pita bread (mild spicy,V)	
Htapodi	32
Soft and tender grilled octopus, olive oil, lemon, oregano (GF)	
Patates Tiganites	15.5
Santorini crispy chips with greek feta and oregano (V,GF)	
Patates Lemonates	16.5
Soft golden lemon potatoes, ladolemono, oregano (V,GF)	
Garides Saganaki	39
King prawns in rich and mild spicy tomato sauce, topped with greek feta (GF)	



MAIN DISHES | ΚΥΡΙΩΣ ΠΙΑΤΑ

Grill | Σχάρας

Yiros	32
Chicken Pork soft and marinated, ladolemono sauce, oregano served with crispy Santorini chips, fresh garden salad & tzatziki dip (GF) Add Side Pita Bread 6.5	
Skewered Souvlakia	32
Chicken Pork Lamb soft and marinated, ladolemono sauce, oregano served with crispy Santorini chips, fresh garden salad & tzatziki dip (GF) Add Side Pita Bread 6.5	
Kontosouvli	39
Extra large skewered pork fillet seasoned and marinated served with crispy Santorini chips, fresh garden salad & tzatziki dip (GF)	
Bifteki	33
Char-grilled tender seasoned rissoles, ladolemono sauce, oregano served with crispy Santorini chips, fresh garden salad & tzatziki dip (GF,DF)	
Pidakia	39
Four Char-grilled marinated june lamb cutlets, ladolemono sauce, oregano served with crispy Santorini chips, fresh garden salad & tzatziki dip (GF)	





Oven Baked | Στο Φούρνο

Spanakopita	29
Traditional crispy phyllo pastry filled with spinach & greek feta (V)	
Moussaka	32
Oven baked ground mince layered with eggplant, potato, topped with creamy bechamel sauce	
Gemistes Piperies	32
Oven baked red capsicum stuffed with rice served with soft lemon potatoes & fresh garden salad (V,GF)	
Pastitsio	32
Baked pasta, ground mince topped with bechamel sauce	

Youvetsi	39
Slow cooked lamb chunks, orzo pasta, tomato sauce	

Gemista Kolokithakia	31
Oven baked zucchini stuffed with rice served with soft lemon potatoes & fresh garden salad (V,GF)	

Lachanodolmades	33
Stuffed cabbage rolls with juicy mince and rice, topped with avgolemono sauce served with lemon potatoes & fresh garden salad	



Smyrneika 1912	38
Oven baked and fried pork meatballs, herbs, rich tomato sauce served with rice & fresh garden salad	

Stifado	39
Juicy and tender beef stew, pearl onions served with rice (GF,DF)	

Kleftiko 1821	49.5
6-hour slow-roasted lamb cooked with potatoes, herbs and vegetables	



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Seafood | Θαλασσινά





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Tiganito Kalamari 31

Tender calamari, lightly fried | served with crispy Santorini chips, fresh garden salad & house made sauce (DF)

Psitos Solomos 38

Char-grilled salmon (skin on) cooked to medium rare perfection capers, dill, butter roulade | served with crispy Santorini chips & fresh garden salad (GF)

Psari Plaki 39

Char-grilled swordfish steak fillet, cooked in medium rare perfection | served in mild spicy tomato sauce and zucchini slices (GF)

Gemisto Kalamari 42

Char-grilled tender calamari stuffed with trio of cheese, spinach | served with soft lemon potatoes & fresh garden salad (GF)

Barramundi 38

Char-grilled, fillet (skin on), ladolemono sauce, oregano | served with crispy Santorini chips & fresh garden salad (GF)

Snapper 40

Char-grilled, fillet (skin on), ladolemono sauce, oregano | served with crispy Santorini chips & fresh garden salad (GF)

Makaronada Fira 45

Creamy lemon butter linguine with Moreton Bay bugs, white wine, confit garlic



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Kids Menu | Παιδικό Μενού

All our kids meals served with crispy chips and tomato sauce

Chicken Souvlaki	17.5
Fried Calamari	17.5
Tempura Fish	17.5
Pasta Bolognese	17.5
Meatballs	17.5

Platters | Πιατέλες

Mezedes 95

-Serving for 4ppl-

Dolmadakia
Kolokithakia Tiganita
Feta Saganaki
Kalamata Olives
Gigantes(Giant Beans)
Boiled Eggs
Cauliflower & Broccoli
Grilled Pita Bread
Tarama Dip
Tzatziki Dip

Kreatika 180

-Serving for 4ppl-

Kontosouvli
Biftekia
Chicken Souvlakia
Pork Souvlakia
Chicken Yiros
Paidakia
Patates Tiganites
Grilled Pita Bread
Tarama Dip
Tzatziki Dip

Thalassina 210

-Serving for 2ppl-

Cold | Pickled Mussels, Natural oysters, King Prawns
Hot | Salmon, Barramundi, Tiganita Mussels, Oysters Killpatrick, Tiganito
Kalamari, Moreton Bay Bugs, Tiganites Patates, Tarama Dip, Tzatziki Dip



Desserts | Γλυκά

Bougatsa 17.5
Crispy phyllo, custard, vanilla ice cream

Baklava 15.5
Crispy layers of phyllo, honey, nuts, vanilla ice cream

Galaktoboureko 15.5
Crispy and buttery phyllo, creamy greek custard, sprinkled cinnamon, vanilla ice cream

Ravani 15.5
Fluffy and moist drenched in syrup semolina cake, topped with coconut flakes, vanilla ice cream

Karidopita 15.5
Fluffy and moist walnut cake with infused with cinnamon and clove syrup, topped with a chocolate glaze, vanilla ice cream



Rizogalo 15.5
Creamy rice pudding, sprinkled with cinnamon, vanilla ice cream

Santorini Mousse 15.5
Our signature dessert, vanilla ice cream

Rolled Kataifi 15.5
Buttered crispy Kataifi dough rolled & filled with chopped walnuts, ground clove and cinnamon, vanilla ice cream

Pistachio Sponge Cake 15.5
Cotton soft pistachio sponge cake layered with pistachios and fresh cream, vanilla ice cream

Pistachio Bites 4.5
Crispy phyllo pastry, pistachio, drenched in syrup | perfect to pair with coffee or dessert wine

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