

MENU

**K'S HOMEMADE
 DIPS**

Mixed Med Olives 12
 w Greek Spices (gf)(df)(nf)(v)(vg)

Tirokafteri 14
 Spicy feta, infused with herbs & cayenne
 (gf)(nf)(v)

Taramosalata 14
 Fish Cod roe, Garlic, Lemon (gf)(df)(nf)

All served with Pita Bread

Tzatziki 14
 Greek Yoghurt, cucumber, garlic, lemon, dill,
 EVOO (gf)(nf)(v)

Fava 14
 Organic yellow split peas, with caramelized
 onions & capers (gf)(df)(nf)(v)(vg)

Pikilia 26 (A choice of 3 dips)
GF Pita Bread +\$3

ENTREES

Oysters Fresh 5 ea / 6 for \$24
 Fresh Oysters of the Day served with lemon
 (gf)(df)(nf)(v)(vg)

A's Baked Oysters 7 ea / 6 for \$35
 Baked fresh oysters topped with beef kima,
 cheese mousse and crumbs coated (nf)

Saganaki 16
 Pan Seared Kefalotiri, Pistachio Dukkah,
 Honey Vinegar (gfo)(nfo)(v)

Dolmadakia 16
 Herbed rice wrapped in vine leaves
 (gf)(df)(nf)(v)(vg)

MEZEDAKIA

K's Signature Moussaka Paddle Pops 9ea
 Paprika Labna, Roasted Pepper Elixir
(Beef or Vegetarian) (gfo)(dfo)(nf)(vo)(vgo)

Keftedakia 18
 Beef & Pork meatballs, Homemade Tomato
 Saltsa (df)(nf)

Spanakorizo Arancini 18
 Greek style Green Leaves Arancini with Black
 Garlic Aioli (nf)(v)

Kolokithakia & Melitzanes 19
 Crispy, fried Zucchini & Eggplant slices, Spices,
 Kefalograviera Cheese (gfo)(dfo)(nf)(v)(vgo)

Loukaniko 22
 Pork Sausages with lemon mustard and roast
 potatoes (gf)(df)(nf)

**SPECIAL
 FROM THE GRILL**

Lamb Youvetsi 32
 Slow-cooked lamb with orzo pasta & red wine
 (df)

Grilled Xoirini (Pork Loin Steak 300g) 34
 basted with oregano-ladolemono and Chips
 (gf)(df)(nf)

KIVOTOS Mixed Grill (400g) - 42
 A trio of our finest grilled meats - chicken,
 lamb & pork - all seasoned with a blend of
 traditional Greek herbs and spices
 (gf)(df)(nf)

Angus Scotch Fillet (300g) - 36
 Marbled beef scotch fillet with Chips
Add Gravy or Red-wine Jus + 3
 (gf)(df)(nf)

Greek Lamb Chops (300gr) 36
 Cous Cous Salad, Pistachio, Saffron-Infused
 Spiced Yoghurt (gfo)(dfo)(nfo)

1.2KG Rib Eye On The Bone (For Two) - 139
 Rib eye on the bone, marinated and grilled, Red
 Wine Jus & Chips (gf)(df)(nf)

SEAFOODS

Athenian Prawn Saganaki 35
 Tomato Saltsa, Ouzo, Feta, Herbs (gf)(dfo)(nf)

Char grilled Octopus 38
 Seared Baby Cos, Fava, Preserved Lemon, Dill
 (gf)(dfo)(nf)

Fried Calamari & White Bait 28
 Black Tarama, Spices (gf)(df)(nf)

Whole Fish 48
 Pan seared whole fish, Char-grilled
 broccolini, lemon dressing, EVOO, Oregano
 (gfo)(df)(nf)

Barramundi Fillet 34
 Pan-fried Barramundi fillet with Lemon Sauce
 and Fennel Salad (gf)(nf)

SALATES

Horta 14

Mixed Green leaves, EVOO, Oregano, Lemon (gf)(df)(nf)(v)(vg)

Horiatiki 16

Rustic Salad of Tomatoes, Cucumber, Red Onions, Olives, Feta, Dressed w Virgin Olive Oil & Wild Oregano (gf)(dfo)(nfo)(v)(vgo)

Cypriot Grain Salad 16

Quinoa, lentils, tomato, cucumber, capsicum, onion, feta, herbs and nuts (gf)(dfo)(nfo)(v)(vgo)

Charred Broccolini 14

Feta Cream, Hazelnuts, Lemon Dressing (gf)(dfo)(nfo)(v)(vgo)

ADDS ON

Roasted Lemon Potatoes 14
EVOO, Garlic, Bayleafe. Oregano, Lemon

Just Fries 5(s) / 9
Sea Salt, Oregano

Roasted Seasonal Vegetables 14
with lemon dressing, EVOO, Oregano

Chargrilled Pita Bread 6
Sea Salt, Oregano, Extra Virgin Olive Oil

DESSERTS

Loukoumades 16
(Signature Dessert Made to Order may take 20min wait time)
Greek donuts, Walnuts, Honey, Cinnamon OR Nutella

Baklava Cheesecake 16
Honey & Citrus Sauce, Pistachio Ice Cream

Dark Chocolate & Olive Oil Mousse 16
Sea Salt, Raspberry Coulis and Espresso Crumble

Greek Coffee 6
Dionysos 'Oinomelo' 13
(Sweet Wine)

SET MENU

HELLENIC MEZZE

Pikilia - A choice of 3 dips
Char-Grilled Pita Bread

Saganaki

Pan Seared Kefalotiri, Pistachio Dukkah, Honey Vinegar

Keftedakia

Beef & Pork meatballs

Fried Calamari & White Bait
with Black Tarama and Spices

Char-Grilled: Chicken, Pork, Lamb
Horiatiki - Greek Salad
Greek Roast Potatoes

65 pp

SHARE THE LOVE

Pikilia - A choice of 3 dips
Char-Grilled Pita Bread

Saganaki

Pan Seared Kefalotiri, Pistachio Dukkah, Honey Vinegar

Keftedakia

Beef & Pork meatballs

Spanakorizo Arancini

Greek style Green Leaves Arancini with black garlic aioli

Moussaka Paddle Pops

Paprika Labna, Roasted Pepper Elixir

Athenian Prawn Saganaki

Tomato Saltsa, Ouzo, Feta, Herbs

OR

Char grilled Octopus

Seared Baby Cos, Fava, Preserved Lemon, Dill

MIX GRILL: Chicken, Pork, Lamb
Horiatiki - Greek Salad
Greek Roast Potatoes

79pp (1 seafood)

***89pp for Prawns and Octopus**

***GF or Veg options available**

***ADD DESSERT +\$10pp**