



**K's Home Made  
DIPS**

**Mixed Med Olives 12**  
w Greek Spices

**Tirokafteri 14**  
Spicy feta, infused with  
herbs & cayenne flakes\

**Taramosalata 14**  
Fish Cod roe, Garlic, Lemon

**Tzatziki 14**  
Greek Yoghurt, cucumber,  
garlic, lemon, dill, EVOO

**Fava 14**  
Organic yellow split peas,  
with caramelized onions &  
capers

**Pikilia 26**  
A choice of 3 dips

**(all served with Pita Bread  
GF Pita Bread +\$3)**

**SALATES**

**Horta 16**  
Mixed Green leaves,  
EVOO, Oregano, Lemon

**Horiatiki 18**  
Rustic Salad of Tomatoes,  
Cucumber, Red Onions,  
Kalamata Olives, Feta, Dressed  
w Virgin Olive Oil & Wild  
Oregano

**Roasted Beet & Citrus 19**  
A Colourful Salad Featuring  
Roasted Beets, Juicy Citrus  
Segments, Goat's Cheese cream &  
Honey-Dijon Dressing

**Charred Broccolini 16**  
Feta Cream, Hazelnuts,  
Lemon Dressing

**SPECIALS**

**Athenian Prawn Saganaki 37**  
Tomato Saltsa, Ouzo, Feta, Herbs

**Whole Fish 48**  
Pan seared whole fish, Char-grilled  
broccolini, lemon dressing, EVOO,  
Oregano

**Char grilled Octopus 38**  
Seared Baby Cos, Fava,  
Preserved Lemon, Dill

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

**Fried Calamari & White Bait  
28**  
Black Tarama, Spices

*Share the Love*  
**79PP**

Greek Feast  
Let our culinary team surprise and  
delight you with a bespoke dining  
experience

**Add Ons**

**Roasted Lemon Potatoes 14**  
EVOO, Garlic, Bayleaf.  
Oregano, Lemon

**Just Fries 9**  
Sea Salt, Oregano,  
Tirokafteri

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

**MEZEDAKIA**

**K's Signature  
Moussaka Paddle Pops 9ea**  
Paprika Labna, Roasted Pepper  
Elixir  
**(Beef or Vegetarian)**

**Keftedakia 18**  
Beef & Pork meatballs,  
Homemade Tomato Saltsa,

**Kolokithakia & Melitzanes  
19**  
Crispy, fried Zucchini &  
Eggplant slices, Spices,  
Kefalograviera Cheese

**Spanakorizo Arancini 18**  
Greek style Green Leaves  
Arancini, Black Garlic Aioli

**Saganaki 16**  
Pan Seared Kefalotiri,  
Pistachio Dukkah, Honey  
Vinegar

**GLYKA 16  
(desserts)**

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

**Baklava Cheesecake**  
Honey & Citrus Sauce, Pistachio  
Ice Cream

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

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## SHARE THE LOVE

\$79pp

### **Pikilia**

A choice of 3 dips  
Char-Grilled Pita Bread

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### **Saganaki**

Pan Seared Kefalotiri,  
Pistachio Dukkah, Honey Vinegar

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### **Keftedakia**

Beef & Pork meatballs,

### **Spanakorizo Arancini**

Greek style Green Leaves Arancini  
with black garlic aioli

### **Moussaka Paddle Pops**

Paprika Labna, Roasted  
Pepper Elixir

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### **Athenian Prawn Saganaki**

Tomato Saltsa, Ouzo, Feta, Herbs

OR

### **Char grilled Octopus**

Seared Baby Cos, Fava,  
Preserved Lemon, Dill

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### **MIX GRILL**

Greek Style Chicken, Pork, Lamb

**Horiatiki** - Greek Salad,  
**Greek Roast Potatoes**

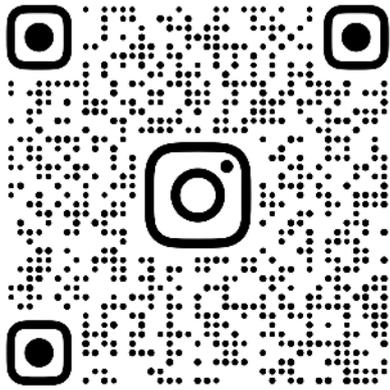
**\$79pp (1 seafood)**

**\*\$89pp for Prawns and Octopus**

**\*GF or Veg options available**

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

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**KIVOTOS.CBR**

**K**  
**RIVOTOS**  
GREEK WINEBAR & KOUZINA

