

DINNER MENU

"HISTORICALLY GREEK FOOD HAS BEEN MADE TO SHARE, THIS TRADITION CONTINUES AT MERAKI."

OREKTIKA - DIPS

- TZATZIKI** (V, GF) \$9.5
Yoghurt, garlic, cucumber, wine vinegar and olive oil.
- TIROKAFTERI** (V, GF) \$9.5
Feta with spicy capsicum.
- TARAMAS** (GF) \$9.5
Pink cod roe, potato, lemon juice and olive oil.
- SKORDALIA** (V, VE, GF) \$9.5
Potato, garlic, vinegar and olive oil.
- MELITZANOSALATA** (V, GF) \$9.5
Mashed grilled eggplant, onion, parsley, capsicum, lemon juice, wine vinegar and yoghurt.
- TRIO OF DIPS** \$19
Choose three of your favourite.

**All dips are served with grilled pita bread*



SALATES - SALADS

- HORIATIKI** (GF, V) \$22
Tomato, cucumber, capsicum, onion, olives, feta cheese, thribi and olive oil.
- AEGEAN** (GF, V) \$23
Roka, spinach, sundried tomato, mizithra cheese, walnut, balsamic and olive oil.
- KALYMNIAN** (V) \$24
Tomato, cucumber, capsicum, onion, olives, feta cheese, char-grilled eggplant, traditional rusk, thribi and olive oil.

MIKRA - SMALL MEZE

- EFTAZIMO** \$11
Homemade baked bread with aniseed and mastic.
- PITA BREAD** (GF available) \$5
- LADOURISTO FROM CRETE** (V) \$15
Cretan rusk with shredded fresh tomato, crumbled feta and oregano drizzled with olive oil.
- FAVA** (GF, V, VEGAN available) \$16
A dish from the island of Santorini. Yellow split pea puree served with smoked herring, fresh onion and grilled eftazimo drizzled with olive oil.
- REVITHIA FOURNOU** (V, VE, GF) \$15
A dish from the island of Kalymnos. Oven baked chickpeas with tomato, onion, rosemary and olive oil.
- FASOLAKIA** (V, VE, GF) \$15
Green beans with potatoes cooked in tomato sauce, served with grilled eftazimo.
- PIPERIES KERATO** (V, GF) \$19
A dish from North mainland Greece. Banana capsicum stuffed with a white cheese mix, parsley, fresh tomato and chilli.
- SAGANAKI GRAVIERA** (V) \$19
A Greek cheese made from sheep's milk dusted with flour and pan-fried until melted to perfection served with a lemon wedge.
- HALOUMI** (GF, V) \$15
A dish from Cyprus. Grilled Haloumi cheese.
- SPANAKOPITA** (V) \$21
Oven baked pie with homemade pastry, spinach, fennel, spring onion and feta.

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V = Vegetarian, VE = Vegan, GF = Gluten Free, L = Local, F = Fresh, Fr = Frozen, I = Imported, W = Whole, H = Half

MEZE - SMALL MEZE

- REVITHOKEFTEDES (V, VE)** \$15
A dish from the island of Kalymnos. Shallow fried Chickpea fritters with mint, onion, flour served with a lemon wedge.
- PUMPKIN DOLMADES (V, VE, GF)** \$15
Vine leave rolls stuffed with rice, mint, onion and pumpkin.
- PATATES TIGANITES (V, VE)** \$8
Fried chips.
Add feta to your chips (V) + \$4
- PATATES LEMONATES (V, VE, GF)** \$12
Oven baked potato with thribi, garlic, lemon juice and olive oil.
- HORTA (V, VE, GF)** \$12
Boiled silver beet dressed in lemon juice and olive oil.
- KOLOKITHAKIA TIGANITA (V, VE)** \$14
Shallow-fried zucchini dusted in flour served with a lemon wedge and skordalia.
- MELITZANES TIGANITES (V, VE)** \$14
Shallow-fried eggplant dusted in flour served with a lemon wedge.
- HTENIA SAGANAKI (GF, L)** \$29
Pan-seared roe off scallops with a rich tomato sauce and feta.
- AHNISTA MYDIA (F, L, GF)** \$28
A dish from the island of Mykonos. Steamed mussels with wine and garlic served with a lemon wedge.
- KALAMARAKIA TIGANITA (I)** \$23
Shallow fried calamari dusted in flour, served with a lemon wedge.
- BAKALIAROS SKORDALIA** \$20
Pan fried salted codfish fillet served with creamy skordalia and a lemon wedge.
- OHTAPODOKEFTEDES** \$23
A dish from the island of Kalymnos. Shallow fried, light flour dusted octopus balls served with a lemon wedge.
- KEFTEDAKIA** \$21
Shallow fried meatballs with ground beef and pork.

- SIKOTAKIA ARNISIA** \$17
Shallow fried lamb liver dusted with flour, served with lemon wedge.

- BEKRI MEZE** \$20
Drunken pork stew with tomato, capsicum, mushroom and wine reduction.



ON THE CHARGRILL

- GARIDES SKARAS (L, GF)** \$30
Char-grilled prawns.

- SOUPIA SKARAS (L, GF)** \$23
Char-grilled cuttlefish.

- OHTAPODI SKARAS (L, GF)** \$25
Char-grilled octopus.

- PSARI SKARAS (L, F, GF)**
Char-grilled fresh local fish. (Changes daily, please ask your waiter for fish of the day).

- SEAFOOD MIX GRILL** \$80(2)
\$150(4)
Octopus balls, char-grilled octopus, shallow-fried calamari, char-grilled prawns, bugs, mussels, ladolemono, tarama, pita bread and chips.



All Seafood is served with Ladolemono (Whisked Lemon & Olive Oil) and Parsley.

- ORTIKIA (GF)** \$27
Char-grilled quails.

- PAIDAKIA HIRINA (GF)** \$26
Char-grilled pork spareribs.

- PAIDAKIA ARNISIA (GF)** \$30
Char-grilled lamb cutlets.

- SOUVLAKI HIRINO/KOTOPOULO (GF)** \$25
Char-grilled pork or chicken skewers.

- SHEFTALIES** \$21
A dish from the island of Cyprus. Char-grilled pork meatball with onion, parsley and cinnamon wrapped in sheep caul fat.

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6144 - DESSERTS

MEAT MIX GRILL \$75(2)
 Chicken and pork souvlaki, chicken wings, lamb cutlets, pork spareribs, sheftalies with chips, tzatziki and pita bread. **\$140(4)**

KOTOSOUVLI (SPIT-ROAST) (GF) \$25
 Chicken Wing

(Lamb & Pork pre-order only 4 days in advance)



All meats are marinated with herbs from the mountains of Greece, aromatic olive oil and served with lemon.



BAKLAVA \$12
 Layers of flaky buttery fillo pastry with crushed nuts soaked in a honey lemon syrup.

GALAKTOBOURIKO \$12
 Baked fillo pastry with thick custard filling, topped with a honey lemon syrup.

MILLE-FEUILLE \$12
 Three layers of puff pastry alternating with two layers of creamy vanilla pastry cream, topped with a layer of thick cream, crumbled puff pastry and icing sugar.

EKMEK KATAIFI \$12
 Kataifi pastry baked until crispy and golden, bathed in syrup, topped with pastry custard and whipped cream and garnished with almonds and pistachios.

BOUGATSA \$12
 Baked puff pastry filled with custard and powdered with icing sugar and cinnamon.



All our desserts are homemade and can be served with a scoop of vanilla ice-cream.

SINTAGES TIS MAMA'S - MUM'S RECIPES

GEMISTA (GF) \$26
 Oven baked tomatoes and capsicums stuffed with ground beef, rice and a rich tomato sauce.

GEMISTA 'CRETAN STYLE' (V, VE, GF) \$25
 Oven baked potato, zucchini, capsicum and tomatoes stuffed with rice, aromatic herbs and light tomato sauce.

MOUSSAKA \$28
 Layers of freshly sliced grilled potatoes, grilled eggplant, zucchini and sautéed beef mince, topped with a creamy cheese béchamel sauce.

PASTITSIO \$26
 Thick Greek style pasta layered with ground beef, rich tomato sauce, topped with a creamy cheese béchamel sauce.

YIOUVETSI \$26
 Slow cooked Greek beef stew with risoni pasta and tomato sauce, baked in a clay pot.

FILLA (GF) \$27
 A dish from the island of Kalymnos. Hand rolled vine and cabbage leaves stuffed with ground beef, rice, fresh tomato and onions, smothered with avgolemono (egg-lemon sauce).

GARIDOMAKARONADA (L) \$33
 Pasta with juicy prawns and tomato sauce, a hint of chilli, garlic and bay leaves.

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