

Meze (something light to share)

Vegetarian board

Dips with pita bread (village Bread on weekends), olives, zucchini fritters, halloumi cigars, saganaki, mini spanakopita and corn (v)

Dip (with Village Bread on weekends) with Pita

Tzatziki (V, GF)
Taramasalata
Melitzanosalata (V, GF)
Dip of the week....ask your waiter for our tasty special



A trio of dips with pita bread (fresh rustic homemade bread on weekends)

Saganaki

traditional style, gluten free options (v)



Chargrilled South Aussie wild octopus

served on a fava bean puree with a balsamic dressing

Meze platter (enjoy as a main or share with 2 or more)

a trio of dips, saganaki, calamari, zucchini fritters, spicy sausage, halloumi fries and kalamata olives.

Calamari

a choice of crumbed or chargrilled (gf) served with a home made dressing

Crispy Broccolini

deep fried in a beer batter with a smokey BBQ sauce (v)

Halloumi fries

chunky style drizzled with pomegranate molasses, served with tzatziki (V)

Keftedes

seasoned tender pork & beef meatballs made with a blend of spices and covered with a homemade napoli sauce

Loukaniko

our 'santorini' style pork and beef sausage, chargrilled with a bit of a kick! served with greek coleslaw

Marinated Olives

kalamata and jumbo green from Greece, marinated and served with pita

White Bait

golden fried and seasoned with side of our home made tartare sauce

A LITTLE SOMETHING ON THE SIDE



Chips

tossed in oregano & salt and sprinkled with feta

Lemon baked potatoes

with lemon, oregano & olive oil (vegan)

Pita bread (GF extra)

Greek salad

traditional style with chunky tomatoes, cucumber, peppers, spanish onion and feta served with a olive oil dressing (v)

Greek Coleslaw

red & white cabbage with fresh parsley, topped with saganaki and a zesty dressing(V)

GYROS (from the Spit)

Choose your meats plus your sides (a mix is \$2 cheaper than Lamb)

28	Slow cooked marinated Aussie lamb, 250g (gf) with tzatziki
9 ea	Slow cooked marinated Aussie Chicken, 250g (gf) with tzatziki
	Pita (GF extra) 3 Garden Salad 3
	Greek Salad 4 Chips 5
	Lemon potatoes 4



KYRIA PIATA (main dishes)

Spit Roasted Chicken Linguine

a tasty combination of chicken gyros and linguine tossed with a rich creamy mushroom sauce, served with garlic pita bread!

Seafood pasta

with prawns, calamari, mussels tossed in a pan with herbs and a home made napoli sauce

Homemade spanakopita

a spinach & feta pie served with lemon baked potatoes, tomato relish and a garden salad. (V)

Stuffed chicken breast filo

with mushrooms and kefalograviera cheese in creamy mushroom sauce, a side serving of potatoes and green beans

Crumbed calamari

served with a garden salad with chips & tartar sauce

Fish & Chips...Greek Style!

Flake covered with a light beer batter and served with Greek Coleslaw & Greek Salad...PLUS Chips!

Moussaka

layers of eggplant, zucchini, beef mince, potato and topped with a creamy bechamel sauce

Oven roasted barramundi

in a homemade napoli sauce with chunky veg and lemon baked potatoes served in a hot skillet with pita bread

Kids Meals!

Freshly made nuggets

Crumbed Calamari

Gyros Meat Burger

Gyros plate (meat, pita, chips and sauce)

\$14.50 all served with chips!



*please advise our team of any requirements you have. We will do our best to adapt menu items accordingly

*(v) vegetarian (gf) gluten free



MEDITERRANEAN RESTAURANT BAR & EVENTS

LARGE SHARE PLATTERS (created for 2 or more and priced per human)

Meat platter for two or more

from the grill & the spit a platter of lamb, chicken, spicy beef & pork sausage, ribs, meatballs, skewers and condiments served with a greek salad, pita, potatoes or chips.

38 for each person

The Gyros platter for two or more

from the spit, a mixture of slow cooked marinated lamb and chicken with baked potatoes or chips, salad, pita bread, sweetcorn, and condiments

30 for each person

Combination platter for two or more

from the grill & the spit a platter of lamb, chicken, pork and beef sausage, mussels, calamari, king prawns served with pita, potatoes or chips and greek salad.

44 for each person

THE FEAST (a variety dishes to share with 2 or more)

Entree

three dips with pita, kalamata olives, saganaki, chargrilled calamari, zucchini fritters

66 for each person

Meat & seafood platter

from the grill & the spit a platter of lamb, chicken, ribs, king prawns, mussels, crumbed calamari, pita, potatoes & tzatziki

Greek salad

Dessert

Chef's selection



SOMETHING HOMEMADE & SWEET

From the dessert fridge

Check out our delicious cakes!

See prices

Baklava

filo pastry layered with nuts, syrup & ice cream

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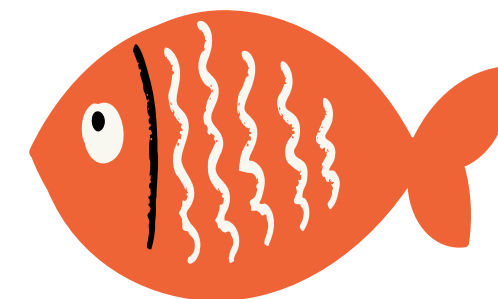
Loukoumades

The famous Greek Donuts served with honey, nuts and Ice Cream

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Upstairs Functions - Meetings - Conferences

Check out www.santorinirestaurant.au or speak to our team with regards to our function spaces and menus



SANTORINI

