

DIPS

Tzatziki: Greek yoghurt, garlic, cucumber

Melitzanosalata: Roasted eggplant and garlic

Hommus: Chickpeas and garlic

Individual Dip 6

Tarama: Red caviar, lemon juice & EVOO

Skordalia: Potato and garlic

Tyrokafteri: Spicy fetta and pepper

Chef's Trio 15

All Dips served with pita.

With crunchy ciabatta Add \$2

Light Mezze

Saganaki Tiri 13
Lightly floured, pan fried Kefalograviera

Cypriot Halloumi 14
Grilled Cypriot Halloumi, served with salad garnish

Spanakotiropita 12
Savoury spinach, ricotta and feta filo pie

Tirokeftedes 15
Three cheese, cheese balls served with fig preserve and flash fried shallots

Piperies Florinis 14
Chargrilled sweet red pepper, oven baked with Horiatiki feta and chilli flakes

Dolma Yialantzi 15
Hand rolled vine leaves stuffed with rice and herbs served with tzatziki

Gigandes Plaki 16
Lima bean and veg. casserole cooked in an aromatic salsa topped with feta

Kolokithakia Tiganita 15
Thinly sliced zucchini lightly battered, flash fried served with skordalia

Loukanika 14
Grilled Greek sausages with pita

Chicken Livers 17
Slow cooked chicken livers with garlic, onion, mushrooms and a touch of chilli

Xtapodi Sxaras 18
Chargrilled octopus drizzled with lemon oil & EVOO served with balsamic onions

Kalamaraki Tiganito 16
Flash fried calamari served with ouzo aioli

Kalamaraki Sxaras 16
Tenderised calamari marinated in lemon oil and oregano cooked on the chargrill

Garides Sxaras 22
King prawns cooked on the grill with garlic and lemon

Manitaria Gemista 17
Field mushrooms stuffed with roasted peppers, topped with feta (allow 15mins)

Zucchini Keftedes 18
Grated zucchini, feta, dill, spring onion fried balls served with tzatziki

Mezze For 2

Chef's Cold Mezze Plate 18
Horiatiki feta, pastourma, pickled baby octopus, red peppers served with fig preserve and warm bread

Mezze Trio 25
Stuffed mushrooms, zucchini fritter sweet yellow peppers marinated in EVOO served with pita bread (allow 15 mins)

From The Sea

Pickled Octopus Salad	24
<i>Pickled baby octopus tossed through a Greek style salad, dressed with lemon oil</i>	
Calamari Main	26
<i>Flash fried calamari served with garden salad, chips and tarama</i>	
Xifia Skaras	29
<i>Swordfish steak prepared "Tis Skaras" style with warm beetroot salad and skordalia</i>	
Seafood Saganaki	34
<i>King prawns and mussels cooked in a spicy tomato salsa topped with fetta and herbs served with warm bread</i>	

From The Spit

Gyrosalata	21.5
<i>Lamb or chicken gyro, tossed through a mixed mescaline salad with cucumber, tomato, spanish onion, olives and fetta</i>	
Gyro Politiko	23
<i>Lamb or chicken served on a bed of cous cous salad topped with a drizzle of garlic yoghurt</i>	
Iskender	21.5
<i>Thinly sliced lamb gyro topped with a lashings of spicy tomato salsa, garlic yoghurt on a bed of sliced pita bread</i>	
Open Plate	21.5
<i>Lamb or chicken gyro with your choice of chips or rice served with greek salad, tzatziki and pita</i>	

From The Grill

Skewer Plate	28
<i>Three lamb or pork skewers served with roasted lemon potatoes, greek salad, tzatziki and pita</i>	
Pancetta	28
<i>Grilled pork spare ribs served with rice, salad & tzatziki</i>	
Kotopoulo Bouta	25
<i>Grilled chicken thigh fillet chargrilled served with couscous salad & tzatziki</i>	
Lamb Cutlets	36
<i>Five chargrilled lamb cutlets served with chips, salad and tzatziki</i>	

Euro Bites Favourite Mains

Moussaka		26.5
	<i>Slow cooked beef mince layered with grilled eggplant and potato topped with creamy béchamel served with a side of Greek salad</i>	
Kota Alaniara		26.5
	<i>Chicken breast stuffed with feta & spinach, poached in white wine served on fragrant rice topped with a light white wine, mustard and cream sauce</i>	
Pork Belly		30
	<i>Slowed roasted pork belly with crispy crackling served with cabbage salad and mustard</i>	
Spetsofai		26
	<i>Rustic dish of Greek sausages and peppers in tomato salsa served with bread</i>	
Pastitsio		24
	<i>Traditional Greek pasta bake</i>	
Felafel Plate		22
	<i>Hand made fried falafel balls served with cabbage salad, hommus and pita bread</i>	
Vegetarian Iskender		19.5
	<i>Chargrilled seasonal vegetables layered with iskender salsa and garlic yoghurt</i>	

Mains To Share

Veggie Feast		45
	<i>A vegetarians dream! Falafels, dolma, spanakotiropita, gigandes, cheese balls, couscous salad, tzatziki, hommus and pita bread</i>	
Gyro Platter		48
	<i>Lamb or chicken gyro served with oven roasted lemon potatoes, horiatiki salata, tzatziki and pita</i>	
Pikilia Kreatika	2pp 60	4pp 100
	<i>A meat lovers delight! Lamb cutlets, smoked greek sausage, pork and lamb skewers, pork belly, lamb and chicken gyro, served with oven roasted lemon potatoes, tzatziki and pita bread</i>	
Psarika		79
	<i>An abundant platter of seafood including swordfish steak, both grilled and flash fried calamari, char grilled octopus, pan fried mussels and king prawns with hand made ouzo aioli</i>	

Salads

Horiatiki Salata	16
<i>Traditional Greek salad with tomato, cucumber, Spanish onion, Kalamata olives and horiatiki feta dressed with olive oil and oregano</i>	
Pantzari Salata	16
<i>Roasted beets and baby spinach tossed through garlic, dressed in balsamic and olive oil topped with feta</i>	
Lahano Salata	14
<i>Mixed red cabbage and carrot salad dressed with balsamic vinegar, olive oil and lemon juice</i>	
Cous-Cous Salad	16
<i>Cous-Cous with sautéed onion, tomato, capsicum, garlic, spring onion and a hint of chilli served with tzatziki</i>	
Tou Kipou	14
<i>Mixed lettuce leaves, tomato, cucumber, olives and red onion dressed with balsamic vinegar</i>	
Horta	14
<i>Wild greens in lemon oil</i>	

Sides

Patates Riganates	9
<i>Fried chips sprinkled with oregano</i>	
Lemonates Patates	12
<i>Oven roasted lemon potatoes</i>	
Pita Bread	3
Toasted Ciabatta	3.5
Hand Made Ouzo Aioli	3.5

Euro Bites Banquets

Minimum 4pp per Banquet

Banquet #1

45 Per Person

Trio Dips

Saganaki

Spanakotiropita

Grilled or Flash Fried Calamari

Oregano Chips

Gyro Share Plate (Chicken and Lamb)

Tzatziki

Greek Salad

Tea or Coffee

Banquet #2

60 Per Person

Trio Dips

Saganaki

Spanakotiropita

Grilled or Flash Fried Calamari

Oregano Chips

Euro Bites Meat Feast

(Lamb Cutlets, Smoked Sausage, Pork & Lamb Skewers, Pork Belly, Lamb and Chicken Gyro served with Lemon Potatoes)

Tzatziki

Greek Salad

Dessert Sampler

Tea or Coffee

Spit Banquet

69 per person

Minimum 10 People — 1 Week notice required

N/A Fri and Sat Night Trio

Dips Haloumi

Piperies Florinis Lemon

Potatoes Greek Salad

Cabbage Salad

A WHOLE Lamb or Suckling Pig, slow roasted over charcoal just for your table

Tea or Coffee