

MEZE

Vegetarian board

dips with pita bread, kalamata olives, zucchini fritters, halloumi cigars, saganaki, mini spanakopita, & pita bread (v)

Trio of dips

with fresh rustic homemade bread (weekends) or pita bread

Saganaki

traditional style (v) gluten free options

Chargrilled South Aussie wild octopus

served on fava bean puree in a balsamic olive oil dressing

Meze platter

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 Tempura batter with a smokey BBQ sauce (v)

Halloumi fries

chunky style tossed with mixed spices and served with yoghurt and pomegranate molasses (v)

A LITTLE SOMETHING ON THE SIDE

Chips (due to shortages we are experiencing higher prices) tossed in oregano & salt and sprinkled with feta

Oven baked potatoes

with lemon, oregano & olive oil (vegan)

Pita bread

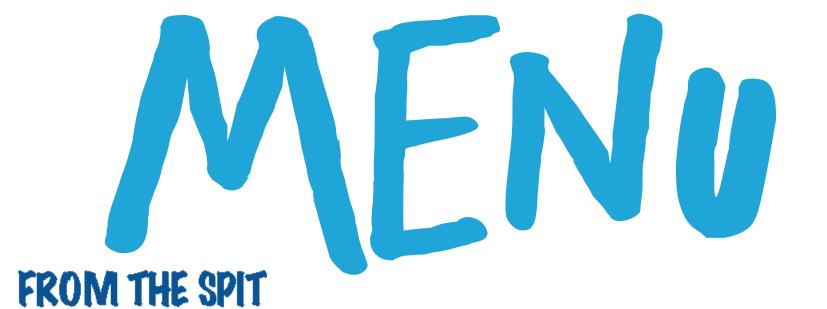
Greek salad

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

Greek Coleslaw

with yoghurt, mayonnaise, feta and lemon (v)





Choose your meat, all served with a garden salad, pita bread, tzatziki and a choice of potatoes or chips (extra .50c due to price increases) slow cooked marinated Aussie lamb off the Spit (gf)

slow cooked marinated Aussie chicken off the Spit (gf)

MAINS

Seafood pasta

with prawns, calamari, mussels tossed in a pan with with home made napoli, herbs & grated parmesan

Homemade spanakopita

with ricotta, spinach & feta served with salad, potatoes & relish (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

Slow Cooked Beef cheek

marinated in red wine with seasonal vegetables, potato mash & crumbled feta

Moussaka

10

13

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



Freshly made nuggets Crumbed Calamari **Gyros Meat Burger**

Gyros plate (meat, pita, chips and sauce)

\$14.50 all served with chips!



MEDITERRANEAN RESTAURANT BAR & EVENTS

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

*(v) vegetarian (gf) gluten free

PLATTERS

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

Meat platter for two or more

30

26

from the grill & the spit a platter of lamb, chicken, spicy beef & pork sausage, ribs, meatballs, skewers and condiments served with pita bread. Salad plus a choice of potatoes or chips (extra .50c due to price increases)

The Gyros platter for two or more

from the spit, a mixture of slow cooked marinated lamb and chicken with baked potatoes or chips (extra .50c due to price increases), salad, pita bread, sweetcorn, peppers and

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 (extra .50c due to price increases) and greek salad.

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

three dips with pita, kalamata olives, saganaki, char grilled calamari, zucchini fritters

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 cake!	See prices
Baklava filo pastry layered with nuts, syrup & ice cream	9
Loukoumades	9
The famous Greek Donuts served with honey, nuts and Ice Gream	
Premium leecream vour choice - chocolate, strawberry, mint choc chip, vanilla	9

Takeaway also available

Functions - Meetings - Conferences

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

33 for each person

> 29 for each person

43 for each person

for each person

