

Breakfast

8am to 1pm & all day weekend

Strapatsada

Traditional village recipe made with scrambled eggs, feta, tomato and Greek oregano served with lemonates patates and sourdough 17.5

Add Greek village sausage 5

Kalamboki Vegan, Gluten Free

Our signature roasted corn polenta with grilled avocado, yiyantes and romesco salsa 19

Add poached egg 2.5

Avocado Dish

Diced avocado on casalinga sourdough with hummus, olive dip, poached egg and grilled herbed haloumi 17

Add kaiserfleisch 5

Eggs Your Way

Eggs on sourdough with house relish 11

Toast & Spread 8

Sourdough with choice of spread

Sitaree Muesli Vegan available

House wheatberry with banana and strawberries, toasted nuts, Greek yoghurt, honey, berry compote and optional milk 15

Egg & Pumpkin Gluten Free

Gluten free pumpkin fritters, kaiserfleisch, pumpkin puree, poached eggs, pumpkin seed romesco sauce and feta dip 18.5

Olive Oil & Butter Special

Poached eggs on sourdough, Greek village sausage, kaiserfleisch, feta mushrooms, yiyantes, lemonates patates and housemade relish 23

Veggie

Poached eggs on pumpkin sourdough, feta mushrooms, avocado, spinach, housemade relish 18

Pomegranate Tiganites

Pancakes with pomegranate honey, mascarpone and candied walnuts and pomegranate seeds 18

Add kaiserfleisch 5

Side dishes

Greek village sausage, lemonates patates, kaiserfleisch, yiyantes 5 ea
smoked salmon, saganaki, haloumi, avocado 6 ea

Kids (10 & under)

House pancakes with maple syrup, strawberries and ice cream 12
Scramble eggs with bacon on toast 11
Avocado on toast 7.5

Lunch

11am to 3pm

To share

Calamari

Crispy calamari on rocket and roast capsicum with house aioli and a lemon wedge 17.5

Dips

Taramosalata, melitzanosalata & tzatziki served with herbed pita bread 16

Saganaki

Pan fried kefalograviera 12.5

Chips

Bowl of chips seasoned with Greek oregano and tomato sauce 9

Mains

Open Souvlaki Lamb or Chicken

Two housemade succulent lamb or chicken skewers served with herbed pita bread, chips, tzatziki, tomato and onions 19

Moussaka Vegan available

Layers of grilled eggplant, zucchini and grass fed beef topped with feta béchamel served with horiatiki salad. The traditional Hellenic recipe 25

Mpifteki Burger

Grilled grass fed beef, crispy bacon, kefalograviera, tomato, rocket, red onion, honey mustard aoli, house relish served with herbed chips 18

Yemista Vegan available

Roasted stuffed red bell peppers served with lemonates patates and feta cheese or olives 25

Strifti Pita

Our delicious pites are all made individually by hand following a recipe handed down by generations, using only the best and freshest ingredients, olive oil, butter and of course, love!

Tiropita

Feta and Ricotta 12

Spanakopita

Spinach and Feta 12

Kreatopita

LIMITED TIME ONLY

Ground beef and spices 13.5

Vegan Spanakopita

Spinach and Kalamata Olives 13

Add side Greek salad 6

Add Greek yoghurt 3

♥ Bougatsa ♥

House vanilla custard topped with cinnamon & icing sugar 13

Yiouvetsi

Slow cooked beef and orzo casserole in a rich tomato base, oven baked topped with grated kefalograviera 24

Horiatiki Salad

Tomatoes, cucumbers, red onion, kalamata olives, feta, parsley, extra virgin olive oil 15

Add chicken, Lamb skewer or Greek sausage 6 ea

House Soup

Fakes: Lentils, carrots, potato, hearty soup served with toast 13

Specials on Board

Vegan & GF options

Fresh House cakes & biscuits

Assorted fresh sandwiches & wraps

Drinks

Coffee

“Lelevoise” Signature Blend by OO&B
Decaffeinated Blend freshly ground

Greek style coffee

Bravo Greek coffee 3.8
Frappe original recipe 5.5
Iced freddo espresso 5
Iced freddo cappuccino 6

Magic (Double Ristretto & 3/4 milk) 4.3
Dirty Chai (Chai & espresso shot) 4.3
Café Latte/Cappuccino/Flat White 3.8
Long Black/Long Macchiato 3.8
Espresso 3
Short Macchiato/Piccolo 3.2
Hot chocolate/Chai Latte 4
Mochachino 4.5
Iced chocolate 7 /Iced coffee 7
Lactose Free/Almond/Decaf .5^c
Bonsoy .6^c

Milkshake 7 / Kids 4.5

Original Chocolate • French Vanilla •
Strawberry • Burnt Toffee Caramel

Tea 4.5

•Greek Mountain •Greek Sage •English
Breakfast •Chai •Peppermint •Chamomile •
Earl Grey

Bottled Drinks

Fizzy Blood Orange • Lemonade • Brewed
Ginger Beer • Lemon Lime & Bitters
4.8ea

Juice Orange • Apple 4.5ea

Souroti Sparkling Mineral Water 4.5

Coca Cola 4.5

Cocktails

Espresso Martini 12

Freshly brewed Espresso ♦ Kahlua ♦
Stolichnaya

Aperol Spritz 12

Aperol ♦ Prosecco

Apéritif

Ouzo Plomari, Lesvos 8
Tsiikoudia, Grappa 7
Metaxa Greek Brandy 5*/7* 8/10
Skins Mastiha Liqueur, Chios 8

Beer

Vergina, Larger, Komotini GR 8
Corona Extra, Mexico 8

Greek Wine

Red

2013 Naoussa Reserve, Xinomavro ♦
Naoussa 10/35
...juicy palate with black fruit, black
olive paste and sweet smoke. Smooth
Tannins...

2009 Rapsani Grande Reserve
Xinomavro, Krassato, Stavroto ♦
Mt.Olympus 49
...Our premium drop. Earthy aromas with
ripe black fruit and vanilla, rich in
robust tannins...

White

2016 Santo Assyrtiko 100% Assyrtiko
♦ Santorini 10/35
...vibrant aromatic cocktail of sea-
breeze freshness and citrus fruits with
honeyed undertones...

2015 Santo Nykteri Assyrtiko,
Athiri, Aidani ♦ Santorini 13/45
...delicate floral and fruity flavors,
pleasant aftertaste...

Dessert Wine

2010 Vinsanto Santorini Assyrtiko,
Aidani ♦ Santorini 12

Μενού



Καλώς ήλθατε ♦ Καλή όρεξη