

# 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 22

### 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<sup>c</sup>  
Bonsoy .6<sup>c</sup>

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, Lesvos 8  
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