

# 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 pumpkin sourdough with hummus, olive dip, poached egg and grilled herbed haloumi 16.9

*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

## ♥ Bougasta ♥

House vanilla custard topped with cinnamon & icing sugar 13

## Yiouvetsi

Slow cooked beef and orzo casserole in a rich tomato sauce, 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

Vegan options  
available

Fresh House cakes &  
biscuits on display

Assorted fresh  
sandwiches

# Drinks

## Coffee

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

Bravo Greek coffee 3.8  
Frappe original recipe 5.5  
Iced Freddo espresso 5  
Iced Freddo cappuccino 6  
Magic (Double Ristretto & 3/4 milk)  
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/Iced coffee 6.5  
Lactose Free/Almond/Decaf .5<sup>c</sup>  
Bonsoy .6<sup>c</sup>

Milkshake 6.5 / 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

/Natural Flavoured Mineral Waters 4.5  
• Blood Orange

/Australian Certified Organic Drinks  
4.8  
•Lemonade •Brewed Ginger Beer •Lemon Lime  
& Bitters

/Fruit Juices 4.5  
• Orange • Apple

Coca Cola 4.5  
Souroti Sparkling Mineral Water 4.5

## Cocktails

### Espresso Martini 12

Freshly brewed Espresso, Kahlua,  
Stolichnaya

## Apéritif

Ouzo Plomari, Lesvos 7  
Tsipouro Grappa, Tirnavos 8  
Metaxa Greek Brandy 5\*/7\* 7/10

## 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 10

# Μενού



Καλώς ήλθατε ✦ Καλή όρεξη