

MEZÉ ENTREE	
TRIO OF DIPS - TARAMA, MELITZANA AND TZAZTKI W/PITA	18
WHITE TAMOSALATA (FISH ROE)	11
TZAZTKI (V) MELITZANA (VG) TIROKAFTERI (V)	9
PITA BREAD HOUSE BREAD	5
ANTIPASTO FOR TWO (FROM 5PM)	35
SELECTION OF DELI CURED MEATS, PICKLED VEG, CHEESE & FOCCACIA	
SAGANAKI (V) (GF)	18
KOLOKITHOKEFTEDES (V) (GF) – ZUCCHINI FRITTERS W/ TZATIKI	18
WARM MARINATED OLIVES (VG) (GF)	10
LOUKANIKO (GF) – GREEK PORK SAUSAGE, HOUSE PICKLES, SEEDED MUSTARD	12
SOUTZOUKAKIA – SUMAC ONION, CHIMI-CHURRI & HERB SALAD	13.5
GRILLED OCTOPUS (GF) – LEMON, OLIVE OIL & CHILLI DRESSING	28
BABY CALAMARI (GF) – W/ AOILI	27
PRAWN & SCALLOP SAGANAKI – OUZO TOMATO SAUCE, CRUMBLLED FETA & FOCCACIA	26
WHITEBAIT (GF) – SUMAC ONIONS & PICKED PARSLEY	22
PICKLED ANCHOVIES – W/ FOCCACIA	18
FRIED CHICKEN TENDERS – HOUSE PICKLES & DILL MAYO	16
GARLIC BREAD - FOCCACIA, PESTO GARLIC BUTTER, SHAVED CHEESE & GARLIC CRISPS	9.5
HALLOUMI (GF) GRILLED W/SESAME & HONEY	16
TAVERN SLICED POTATO CHIPS (GF) - W/ AOILI	14.5
HOUSE PICKLES (VG) (GF)	9

SALADS	
GREEK SALAD (GF) (V)	17.5
ONION, TOMATO, CUCUMBER, CAPSICUM, FETA, CAPPERS, OLIVE OIL AND OREGANO	
VILLAGE SALAD (VG) (GF)	10
FINE SHREDDED LETTUCE DILL LEMON AND OLIVE OIL DRESSING	
QUINOA SALAD (V) (GF)	23
TOMATO, ONION, CUCCUMBER, PICKED HERBS, CHIPOTLE YOGURT, CRUNCHY CORN	
CHICKEN CAESAR	27.5
GRILLED CHICKEN, POACHED EGG, LETTUCE, BACON, PICKLED ANCHOVIES, PANGRATTATO & GRATED PARMIGIANO	
PULLED LAMB SALAD	30
PULLED LAMB SHOULDER, PICKLED FENNEL, SPANISH ONION, CHERRY TOMATOES, OLIVES, ROCKET, WHIPPED FETA, AND TZATKI ON PITA	

KIDS (UNDER 12)	13
LINGUINI BOLOGNESE	
BURGER AND CHIPS	
CHICKEN NUGGETS AND CHIPS	
CALAMARI AND CHIPS	
SIDES SAUCES	
CHIPS	13.5
-W/AIOLI	
SEASONAL VEGGIES	7
CHICKEN/PORK SKEWER	8
LAMB SKEWER	9
AIOLI TARTARE	2.5
MELISSA BURGER SAUCE	2.5
MUSHROOM SAUCE	4
PEPPER SAUCE	4
RED WINE JUS	4
CHIMICHURRI	4

FROM THE CHAR GRILL	
RIB EYE TEYS BLACK ANGUS (GF) - 400G COOKED TO YOUR LIKING	58.5
PORTERHOUSE RIVERINE DISTRICT MSA 3 (GF) - 300G COOKED TO YOUR LIKING	52
WITH GARDEN SALAD AND CHIPS [+5 SWAP FOR VEGGIES AND CHIPS]	
SAUCES - CHIMICHURRI MUSHROOM RED WINE JUS PEPPER SAUCE [+3 FOR SAUCE]	
GRILLED HALF CHICKEN (GF) – LEMON HERB GRILLED CHICKEN	32
W/ FETA CHIPS & SALAD	
OPEN SOUVLAKI – CHICKEN/ PORK/ LAMB W/GREEK SALAD, CHIPS, TZATIKI & PITA BREAD [+3 FOR LAMB]	34.5

FROM THE OVEN	
GOAT KLEFTIKO – WHITE WINE & MUSTARD SLOW COOKED GOAT	38
W/ FOCCACIA BREAD	
VEGETARIAN MOUSSAKA (V) – EGGPLANT, ZUCCHINI, MUSHROOM, SUGO, GREEK SALAD	28
LAMB SHOULDER COBRAM REGION – SLOW COOKED	38
W/ TAVERN POTATES & CHIMICHURRI	
WAGYU BEEF/PORK PASTITSIO TRADITIONAL PASTA BAKE	28

MELISSA CLASSICS	
GRILLED BARBOUNI – RED MULLET SERVED W/ TAVERN POTATOES, SALAD & TARTARE	33
CHICKEN PARMA – CRUMBED CHICKEN BREAST, TOPPED W/ TOMATO SUGO, SHAVED HAM & THREE CHEESE SERVED W/ CHIPS & SALAD	30
CHICKEN SCHNITZEL – CRUMBED CHICKEN BREAST W/ CHIPS & SALAD	27
LEMON PEPPER CALAMARI (GF) – SERVED W/ CHIPS, SALAD & TARTARE	33
CHEESEBURGER – BEEF BRISKET CHEESEBURGER, PICKLES, MELISSA SAUCE SERVED W/ CHIPS	25.5
EXTRA PATTY +6 BACON +4	
CHICKEN TENDER BURGER – SOUTHERN CHICKEN TENDER, LETTUCE, CHEESE, PICKLES & DILL MAYO	25.5
MELISSA SANDWICH – LETTUCE, TOMATO, CHICKEN, BACON & MELISSA SAUCE IN TURKISH BREAD W/CHIPS	28

PLATTERS (FOR 2)	
MEAT PLATTER	86.5
ROAST CHICKEN, PORK SKEWER, CHICKEN SKEWER, SOUZOUKAKIA, LOUKANIKO, SLOW COOKED LAMB SHOULDER, W/GREEK SALAD,TZATZIKI, TAVERN POTATOES & PITA BREAD [+10 NO PORK]	
SEAFOOD PLATTER	120
WHITE BAIT, CALAMARI, OCTOPUS, GRILLED BARBOUNI, PRAWN & SCALLOP SAGANAKI, TAVERN POTATOES, VILLAGE SALAD & TARAMA [+25 FOR 1/2 AUSTRALIAN LOBSTER]	

PASTA	
GNOCHI EVO W/ YOUR CHOICE OF SAUCE:	27
WAGYU BOLOGNESE [+4] PISTACHIO PESTO (V) NAPOLI (V)	
LAMB RAGU SLOW BRAISED TOMATO LAMB, PENNE PASTA, PARMESAN & PANGRATTATO	32
PRAWN LINGUINI TOMATO SUGO, OUZO & FENNEL W/ PANGRATTATO	34
LINGUINE CARBONARA PANCETTA PECORINO CREAM & EGG YOLK	28.5
WAGYU BOLOGNESE BEEF/PORK MINCE BOLOGNESE W/ LINGUINI PASTA	29
CHICKEN RISOTTO (GF) HOUSE MADE PISTACHIO PESTO AND GRATED PARMIGIANO	32
PEA & PESTO RISOTTO (GF) (V) HOUSE MADE PISTACHIO PESTO FINISHED W/ WHIPPED FETA	28

SET MENU	55 SET PER PAX MINIMUM 4 PAX	75 SET PER PAX MINIMUM 4 PAX
DIPS TARAMA, MELITZANA AND TZAZTKI W/PITA		DIPS TARAMA, MELITZANA AND TZAZTKI W/PITA
SAGANAKI		SAGANAKI
KOLOKITHKEFTEDES		CALAMARI
MEAT PLATTER ROAST CHICKEN LAMB,PORK,CHICKEN SKEWERS, SOUZOUKAKIA, LOUKANIKO, SLOW COOKED LAMB SHOULDER, W/GREEK SALAD,TZATZIKI, PATATAS & PITA BREAD		GRILLED OCTOPUS
		PICKLED ANCHOVIES
		MEAT PLATTER ROAST CHICKEN LAMB,PORK,CHICKEN SKEWERS, SOUZOUKAKIA, LOUKANIKO, SLOW COOKED LAMB SHOULDER, W/GREEK SALAD,TZATZIKI, PATATAS & PITA BREAD

WOODFIRE PIZZA (FROM 5PM)	
GARLIC	14
GARLIC, MOZZARELLA, OREGANO	
MARGHERITA	21
MOZZARELLA, NAPOLI, FRESH BASIL	
VEGETARIAN	25
MOZZARELLA, NAPOLI, ONIONS, EGGPLANT, OLIVES, CHERRY TOMATO, ZUCHINNI, ROAST RED PEPPERS, PARMESAN	
HAWAIIAN	24
MOZZARELLA, NAPOLI, HAM, PINEAPPLE	
SALAMI	24
MOZZARELLA, NAPOLI, HOT SALAMI	
PROSCIUTTO	29
MOZZARELLA, NAPOLI, PROSCIUTTO, ROQUETTE, BUFFALO, CHERRY, TOMATO, BALSAMIC REDUCTION	
ROAST CHICKEN	26
MOZZARELLA, NAPOLI, MUSHROOM, CHICKEN, FIOR DI LATTE, SUN-DRIED TOMATOES, PESTO	
MEXICANA	28
MOZZARELLA NAPOLI SALAMI, ONION, CAPSICUM, OLIVES	
DIAVOLA	24
MOZZARELLA, NAPOLI, LOUKANIKO, SALAMI, OLIVES, CHERRY TOMATO, CHILLI	
ITALIAN SAUSAGE	27
NAPOLI, ROASTED POTATOES, ITALIAN SAUSAGE, CARAMELISED ONION	
SOUVLAKI	26.5
MOZZARELLA, NAPOLI, SPINACH, LAMB, ONIONS, TZATZIKI	
CAPRICCIOSA	25
MOZZARELLA, NAPOLI, SMOKED HAM, MUSHROOM, OLIVES	
MEAT LOVER'S	27
MOZZARELLA, NAPOLI, HAM, SALAMI, SOUZOUKAKIA, LOUKANIKO, ONION, BBQ SAUCE	
GAMBERI	29
MOZZARELLA, NAPOLI, SPINACH, PRAWNS, BOCCONCINI, CHILLI	
SEAFOOD	29
MOZZARELLA, CALAMARI, PRAWNS, SCALLOPS, MUSSELS	
PERI-PERI CHICKEN	28
MOZZARELLA, NAPOLI, ROASTED CAPSICUM, RED ONION, BOCCOCHINNI, PERI PERI SAUCE	
NUTELLA PIZZA	25
NUTELLA & SLICED STRAWBERRIES SERVED WITH VANILLA ICECREAM	
[GLUTEN FREE BASE +4]	



(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE

PUBLIC HOLIDAYS WILL INCUR A 15% SURCHARGE. DURING PEAK TIMES WE'RE UNABLE TO SPLIT BILLS.
OUR PRODUCTS MAY CONTAIN NUTS AND TRACES OF NUTS. PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES.