



MEZÉ					
TRIO OF DIPS		18	ANTIPASTO BOARD	28	
TARAMA, MELITZANA AND TZATZIKI W/PITA			SELECTION OF CURED MEATS, CHEESE & FOCCACIA		
WHITE TARAMOSALATA		12	SOUTZOUKAKIA		12
FISH ROE DIP			GRILLED SPICY LAMB MINCE W/ TIROKAFTERI		
TZATZIKI(V) MELITZANA(VG) TIROKAFTERI(V)		10	LOUKANIKO (GF)		12
SAGANAKI (GF) (V)		18	GREEK BEEF & FENNEL SAUSAGE		
HALLOUMI (GF) (V)		16	CHICKEN TENDERS		16
GRILLED W/SESAME & HONEY			W/ DILL MAYO		
KOLOKITHOKEFTEDES (V)		18	WARM OLIVES (GF) (VG)		10
ZUCCHINI FRITTERS W/ TZAZTIKI			GRILLED GREEK PEPPERS (GF)		16
HORTA (VG) (GF)		14	DRESSED IN FETA & OLIVE OIL		
DRESSED IN OLIVE OIL & LEMON					
HOUSE BREAD		8			
SEAFOOD MEZÉ					
WHITEBAIT (GF)		19	PRAWN SAGANAKI		24
ONIONS & HERB SALAD W/ AIOLI			OUZO TOMATO SAUCE, CRUMBED FETA & FOCCACIA		
BABY CALAMARI (GF)		25	PICKLED ANCHOVIES		16
W/ AOILI			W/ FOCCACIA		
GRILLED OCTOPUS (GF)		28	GRILLED KING PRAWNS (GF)		24
LEMON, OLIVE OIL & CHILLI DRESSING			BURNT LEMON DILL BUTTER		
PASTA RISOTTO					
NAPOLI GNOCCHI (V)		30	PUMPKIN RISOTTO (GF) (VG)		29
HOME MADE IN A RICH TOMATO SUGO			ROASTED PUMPKIN & TOASTED SEEDS		
ADD WAGYU BOLOGNESE [+4]					
LAMB RAGU		36	LINGUINE CARBONARA		32
SLOW BRAISED TOMATO LAMB, PENNE PASTA, PANGRATTATO & PECORINO CHEESE			PANCETTA, CREAMY EGG YOLK & PECORINO		
BUG SEAFOOD LINGUINI		42	WAGYU BOLOGNESE		33
MORETON BAY BUG, PRAWNS, MUSSELS, SCALLOPS, CALAMARI, CHILLI & WHITE WINE SAUCE			BEEF & PORK BOLOGNESE W/ LINGUINI		
PRAWN LINGUINI		36	CHICKEN & CHORIZO RISOTTO		32
TOMATO SUGO, OUZO & FENNEL W/ PANGRATTATO			W/ TOMATO & SMOKED PAPRIKA		
SALADS					
GREEK SALAD (GF) (V)		22	PULLED LAMB SALAD		34
ONION, TOMATO, CUCUMBER, CAPSICUM, FETA, OLIVES & CAPERS			PULLED LAMB SHOULDER, PICKLED FENNEL, SPANISH ONION, CHERRY TOMATOES, OLIVES, WHIPPED FETA & TZATZIKI ON PITA		
BURRATA (GF) (V)		26	CAESAR SALAD		26
JUICY TOMATOES, BALSAMIC REDUCTION & CREAMY BURRATA			BACON, POACHED EGG, PICKLED ANCHOVIES, PANGRATTATO & PARMESAN		
MEDITERRANEAN COUS COUS (V)		24	ADD GRILLED CHICKEN [+5]		
CHIMICHURRI, PEARL COUS COUS, ONION, TOMATO, CUCUMBER, CAPSICUM, TZAZTKI FETA & OLIVES			DAKOS SALAD (V)		22
VILLAGE SALAD (GF) (VG)		13	TOMATO, OLIVES, FETA & DARK RYE		
FINE SHREDDED LETTUCE DILL LEMON AND OLIVE OIL DRESSING			SOAKED PAXIMADI SALAD		
SHARING PLATTERS					
MEAT PLATTER		90	SEAFOOD PLATTER		135
ROAST CHICKEN, PORK SKEWER, CHICKEN SKEWER, SOUTZOUKAKIA, LOUKANIKO, SLOW COOKED LAMB SHOULDER, W/GREEK SALAD, TZATZIKI, LEMONATES PATATES & PITA BREAD			MORETON BAY BUG, OCTOPUS, KING PRAWNS, MUSSELS, WHITE BAIT, CALAMARI, BATTERED FLAT-HEAD, TAVERN POTATOES, VILLAGE SALAD & TARTARE		
[NO PORK OPTION +10]					
OUR PRODUCTS MAY CONTAIN TRACES OF NUTS & GLUTEN. PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES.					

FROM THE CHAR GRILL			
RIB EYE RIVERINE MSA 2+ (GF) 58 400G COOKED TO YOUR LIKING		PORTERHOUSE RIVERINE MSA 3 (GF) 48 300G COOKED TO YOUR LIKING	
SCOTCH FILLET RIVERINE MSA 3(GF) 58 300G COOKED TO YOUR LIKING		BRIZOLA (GF) 39 GREEK-STYLE PORK RIB EYE W/ SWEET JAM JUS	
SERVED WITH GARDEN SALAD AND CHIPS [+5 SWAP FOR VEGGIES AND PATATES] SAUCES - CHIMICHURRI MUSHROOM RED WINE JUS PEPPER SAUCE [+3 FOR SAUCE]			
FROM THE OVEN			
PASTITSIO 32 WAGYU BEEF & PORK TRADITIONAL GREEK PASTA BAKE W/ VILLAGE SALAD		ROAST CHICKEN (GF) 34 LEMON HERB HALF ROAST CHICKEN W/ FETA CHIPS & SALAD	
VEGETARIAN MOUSSAKA (V) 34 W/ VILLAGE SALAD		GOAT KLEFTIKO 38 WHITE WINE & MUSTARD SLOW COOKED GOAT W/ FOCCACIA BREAD	
SEAFOOD			
BARRAMUNDI (GF) 39 SERVED W/ TAVERN POTATOES, SALAD & TARTARE		WHOLE BABY SNAPPER (GF) 42 SERVED W/ TAVERN POTATOES, SALAD & TARTARE	
LEMON PEPPER CALAMARI (GF) 34 SERVED W/ CHIPS, SALAD & TARTARE		SALMON & COUS-COUS (GF) 39 CRISPY SKIN SALMON FILLET & MEDITERRANEAN SALAD	
FRIED FISH & CHIPS 35 BATTERED FLAT-HEAD W/ CHIPS SALAD & TARTARE			
MELISSA FAVOURITES			
SLOW BRAISED BEEF CHEEKS (GF) 39 IN RED WINE JUS W/ LEMONATA PATATES & SEASONAL GREENS		LAMB SHOULDER 39 COBRAM REGION SLOW COOKED W/ LEMONATA PATATES & CHIMICHURRI	
CHICKEN SCHNITZEL 30 CRUMBED CHICKEN BREAST W/ CHIPS & SALAD		CHICKEN PARMA 33 CRUMBED CHICKEN BREAST, TOPPED W/ TOMATO SUGO, SHAVED HAM & THREE CHEESE SERVED W/ CHIPS & SALAD	
CHEESEBURGER 27 BEEF BRISKET CHEESEBURGER, PICKLES, MELISSA SAUCE SERVED W/ CHIPS XTRA PATTY +6 BACON +4		CHICKEN TENDER BURGER 27 SOUTHERN CHICKEN TENDER, LETTUCE, CHEESE, PICKLES & DILL MAYO BACON +4	
MELISSA SANDWICH 28 CHICKEN, BACON, SWISS CHEESE & MELISSA SAUCE IN TURKISH BREAD W/CHIPS		OPEN SOUVLAKI PLATE 35 CHICKEN/ PORK/ LAMB SKEWERS W/GREEK SALAD, CHIPS, TZATIKI & PITA BREAD [+4 FOR ALL LAMB]	
MELISSA KEBAB 34 GRILLED LAMB KEBAB ON A PITA, TZAZTKI, RED ONIONS & ROASTED TOMATOES		VEAL COTOLETTA 38 PANKO-CRUMBED VEAL SCHNITZEL SERVED W SALAD, CHIPS & MUSHROOM SAUCE	
MELISSA MEATBALLS 28 WAGYU BEEF & PORK MEATBALLS IN A RICH TOMATO SUGO W/ HOUSE BREAD			
SET MENU			
55 SET PER PAX MINIMUM 4 PAX		70 SET PER PAX MINIMUM 4 PAX	
DIPS SAGANAKI KOLOKITHKEFTEDES		DIPS SAGANAKI KOLOKITHKEFTEDES	
MEAT PLATTER		MEAT & SEAFOOD PLATTER	
ADD SHARED DESSERTS [+5 PER PAX]			
SIDES SAUCES			
CHIPS W/AIOLI 15		AIOLI TARTARE 4	
LEMONATAS PATATES 18		MELISSA SAUCE 4	
TAVERN POTATOES W/ FETA & OREGANO 17		MUSHROOM SAUCE 6	
LAMB SKEWER 10		PEPPER SAUCE 6	
CHICKEN/PORK SKEWER 8		RED WINE JUS 6	
SEASONAL VEGETABLES 12		CHIMICHURRI SAUCE 6	
SIDE GREEK SALAD 12		CHILLI OIL 3	
		CHILLI SAUCE 3	
KIDS (UNDER 12)			
LINGUINI BOLOGNESE 18		CHICKEN NUGGETS & CHIPS 18	
BURGER & CHIPS 18		CALAMARI & CHIPS (GF) 18	
CHICKEN SKEWER & CHIPS (GF) 18			
(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE			



WOODFIRE PIZZA		
(FROM 5PM)		
	REGULAR	GRANDE
GARLIC (V)	15	
GARLIC, MOZZARELLA, OREGANO		
MARGHERITA (V)	24	29
MOZZARELLA, NAPOLI, FRESH BASIL, FIOR DI LATTE		
BURRATA (V)	30	35
BURRATA, CHERRY TOMATOES, NAPOLI, BALSAMIC REDUCTION, FRESH BASIL		
VEGETARIAN (V)	27	32
MOZZARELLA, NAPOLI, MUSHROOM, ONIONS, EGGPLANT, OLIVES, ZUCHINNI, ROAST RED PEPPERS, PARMESAN [MAKE IT VEGAN W/ VEGAN CHEESE +2]		
HAWAIIAN	25	30
MOZZARELLA, NAPOLI, HAM, PINEAPPLE		
SALAMI	26	31
MOZZARELLA, NAPOLI, HOT SALAMI		
PROSCIUTTO	30	35
MOZZARELLA, NAPOLI, PROSCIUTTO, ROQUETTE, FIOR DI LATTE, CHERRY, TOMATO, BALSAMIC		
PERI PERI CHICKEN	27	32
MOZZARELLA, NAPOLI, CAPSICUM, RED ONION, CHICKEN		
MEXICANA	28	33
MOZZARELLA NAPOLI SALAMI, ONION, CAPSICUM, OLIVES		
DIAVOLA	28	33
MOZZARELLA, NAPOLI, LOUKANIKO, SALAMI, OLIVES, CHERRY TOMATO, CHILLI		
SOUVLAKI	28	33
MOZZARELLA, NAPOLI, SPINACH, LAMB, ONIONS, TZATZIKI		
CAPRICCIOSA	25	30
MOZZARELLA, NAPOLI, SMOKED HAM, MUSHROOM, OLIVES		
MEAT LOVER'S	30	35
MOZZARELLA, NAPOLI, HAM, SALAMI, SOUTZOUKAKIA, LOUKANIKO, ONION, BBQ SAUCE		
GAMBERI	31	36
MOZZARELLA, NAPOLI, SPINACH, PRAWNS, FIOR DI LATTE, CHILLI, CHERRY TOMATO		
SEAFOOD	32	37
MOZZARELLA, CALAMARI, PRAWNS, MUSSELS		
Mc PIZZA	29	34
MOZZARELLA, NAPOLI, BEEF BRISKET, PICKLES, COS LETTUCE & SPECIAL BURGER SAUCE		
PEPPERONI	26	31
MOZZARELLA, NAPOLI, PEPPERONI [+2 HOT SPICY HONEY]		
CALZONE	28	
FIOR DI LATTE, SMOKED HAM, SPINACH, NAPOLI, PARMESAN		
NUTELLA PIZZA (V)	28	
NUTELLA & SLICED STRAWBERRIES SERVED WITH VANILLA ICECREAM		
[GLUTEN FREE BASE +5]		
WEEKENDS WILL INCUR A 10% SURCHARGE. PUBLIC HOLIDAYS WILL INCUR A 15% SURCHARGE.		
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