

alpha

TO START

Warm Pita Oregano EVOO DF. V	6
Taramasalata Bottarga DF	18
Fava Yellow Split Peas Capers Onions V. GF. DF	16
Tzatziki Cucumber Dill V. GF	16
Greek Olives Oregano EVOO V. GF. DF	8

MEZEDES

Cheese Saganaki Lemon Honey Oregano V. GF	24
Chicken Souvlaki Chickpeas Oregano GF. DF	26
Pork Souvlaki Chickpeas Oregano GF. DF	26
Calamari Fritti Lime Aioli GF. DF	26
Fremantle Octopus Gigantes White Bean Salad GF. DF	32
Tuna Crudo Avocado Cucumber GF	32
Wagyu Beef and Lamb Kofta Golden Greek Pepper Salsa GF	27

MAINS

Spencer Gulf King Prawn Garlic Herb Oil GF. DF	16ea
King George Whiting Butterflied Grilled Oregano Lemon GF. DF	52
Wood Fired Roasted Eggplant Cypriot Salad Puffed Grains Sunflower Cream	31
Slow Cooked Shoulder Of Lamb Tzatziki GF	65/120
Chicken Kotopoulo Lemon Oregano EVOO GF. DF	30
Sirloin Steak MBS5 230g 30 day dry-aged in house Greek Beer Mustard	58

SIDES

Spanakorizo Spinach Rice Lemon V. GF. DF	26
Baked Spanakopita V	28
Horta Sauteed Wild Greens V. GF	20
Horiatiki Salad Feta Olives Tomatoes Cucumber Capsicums Onion Pickled Green Chillies V. GF	24
Maroulosalata Iceberg Lettuce White Cabbage Dill Spring Onion Kefalotyri V. GF	16
Roasted Baby Potato Rosemary Salt V. GF. DF	16
Chips Feta Garlic EVOO V	14

V Vegetarian GF Gluten Free DF Dairy free

*Please note that all credit card payments incur a surcharge

*For reservations of 14 guests or more, guests are required to dine from our set menus.

*There is a 8% gratuity fee for groups over 12 guests.

*Seasonal menu - subject to change

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Scan for more information on
our private event spaces!

