

Oikos

HELLENIC CUISINE

BITS & PIECES

Mixed Greek olives V GF DF VE	7
Tzatziki - yoghurt, cucumber, garlic, mint dip V GF	8
Tarama - mullet roe dip	8
Melinzanosalata - burnt eggplant, parsley, lemon dip GF DF VE	8
Housemade pita bread V	7
Roast potatoes, oregano V GF DF VE	10

SALADS & GREENS

Village salad - tomato, cucumber, olives, red onion, feta, oregano V GF	18
Kolokithaki - raw zucchini, feta, mint, pine nuts V GF	18
Kipou - cos, radicchio, spring onion, dill, ladolemono GF DF VE	18
Ladera - sautéed veg, lemon, olive oil V GF DF VE	14

VEGETARIAN

Melintzanes me tashi - braised eggplant, chilli, cumin, Cypriot tahini sauce V GF DF VE	22
Feta stuffed zucchini - confit tomato, olives, graviera V GF	22
Halloumi ravioli - basil and lemon butter, mint V	24

CHEESE

Sesame feta - honey, thyme V GF	18
Halloumi fries - tomato chilli jam, mint V GF	18
120g House marinated PDO Feta, chilli, oregano V GF	18

SEAFOOD

Grilled prawns - parsley and almond skordalia, lemon GF DF	25
Seared fish - tomato, white bean, fennel toursi GF DF	26

SOUVLAKI SLIDERS (2 PCS)

Lamb, tzatziki	21
Halloumi, Cypriot tahini sauce, Greek salad salsa V	21
Seared fish, lettuce, basil mayo	21

MEATS

Kleftiko - slow cooked lamb shoulder GF DF	25
Free range chicken kalamaki - wild oregano, aleppo tyrokafteri GF	24
Lamb politiko - skinless lamb sausage, bulgur, pickled chilli DF	24
Grilled ribeye - black garlic, smoked yoghurt GF	30

DESSERTS

Loukoumades - Greek donuts, vanilla bean ice cream, walnuts	13
Baklava - walnut & almond filo, vanilla bean ice cream	13
Set yoghurt - berries, rosewater, white chocolate, candied walnuts GF	13
Monthly blackboard special – please ask your waiter	13

SHARING MENU

60pp

Min. 2 people, required for groups 8 and over (everyone must participate).

Swap outs may occur for only 1 dish per table on limited items at a extra charge of \$3 pp

Ouzo (optional extra)

8pp

Mixed Greek olives V GF DF VE

Tzatziki - yoghurt, cucumber, garlic, mint V GF

Housemade pita bread V

Sesame feta - honey, thyme V GF

Free range chicken kalamaki - wild oregano, aleppo tyrokafteri GF

Roast potatoes, oregano V GF DF VE

Village salad - tomato, cucumber, olives, red onion, feta, oregano V GF

Kleftiko - slow cooked lamb shoulder GF DF

Set yoghurt - berries, rosewater, white chocolate, candied walnuts GF

V - vegetarian GF - gluten free DF - dairy free VE - vegan

We offer no guarantee that dishes supplied are free from traces of nuts and seeds. Due to the presence of wheat products in our kitchen we can cook dishes gluten free but not Coeliac friendly. Dishes arrive from the kitchen when ready.

2% surcharge applies to paywave and credit card

Aleppo: Aleppo chilli. **Graviera:** Hard cheese from sheep and goat's milk. **Kalamaki:** Grilled, skewered meat.

Ladolemono: Lemon and olive oil dressing. **PDO:** Protected designation of origin. **Skordalia:** Garlic puree.

Toursi: Greek style pickling method. **Tyrokafteri:** Spiced whipped feta.