



# MEZE - START OR SHARE

|   |             |
|---|-------------|
| <b>CHEESEBURGER DOLMADES (EACH)</b>   | <b>\$5</b>  |
| Pickled vine leaves ~ filo wrapped ~ beef ~ cheese ~ sesame & condiments            |             |
| <b>PITA &amp; DIPS</b>  | <b>\$12</b> |
| taramasalata ~ butter bean hummus ~ tzatziki  |             |
| <b>ZUCCHINI BALLS</b>   | <b>\$12</b> |
| Light fluffy fried balls filled with shredded zucchini ~ tzatziki                   |             |
| <b>SAGANAKI HALLOUMI</b>  | <b>\$16</b> |
| Cypriot halloumi ~ tomato ragout ~ mint & ouzo                                      |             |
| <b>BAKED HALLOUMI</b>   | <b>\$16</b> |
| Filo wrapped ~ honey ~ sesame   |             |
| <b>WAGYU RUMP STEAK</b>   | <b>\$16</b> |
| Medium cooked wagyu rump ~ charred banana pepper & feta salsa                       |             |
| <b>TRIO OF MINI PITAS</b>   | <b>\$16</b> |
| Filled with diced pork belly - fennel seed aioli - wilted greens                    |             |
| <b>CHARRED SLOW COOKED LAMB</b>   | <b>\$18</b> |
| 18 hour slow cooked lamb ~ finished over charcoal ~ served in it's own jus          |             |
| <b>PORK BELLY</b>   | <b>\$18</b> |
| Poached & baked until perfect crackling has formed ~ apple sauce                    |             |
| <b>SAGANAKI PRAWNS</b>  | <b>\$18</b> |
| Prawn cutlets cooked in a tomato, ouzo and feta sauce                               |             |
| <b>BARRAMUNDI</b>   | <b>\$36</b> |
| Whole barramundi - approx. 600g - cooked over charcoal - seasoned with lemon & dill |             |

Credit / TAP payments incur a 1.65% fee

EFTPOS / DEBIT payments incur a 30c fee

CASH IS WELCOME



## MEZE - CONTINUED...

|  |      |
|--|------|
| <b>SPINACH &amp; FETA SCROLL</b>   | \$16 |
| Wilted spinach - dadoni feta - butter - flaky filo pastry                                  |      |
| <b>GREEK HOT WINGS</b>   | \$16 |
| 650g baked chicken wings - caramelised honey - coated in a Aleppo pepper, fet & chilli mix |      |
| <b>OCTOPUS TENTACLE</b>  | \$18 |
| Almond & sesame dip - pickled onion - tarragon   |      |

## CASUAL DINING

|   |      |
|---|------|
| <b>BUTTERNUT MOUSSAKA</b>   | \$20 |
| Spiced pumpkin ~ tomato ~ zucchini ~ charred eggplant ~ potato ~ bechamel                   |      |
| <b>MOUSSAKA</b>   | \$20 |
| Cinnamon & oregano infused ground beef ~ tomato ragu ~ eggplant ~ potato ~ bechamel         |      |
| <b>LAMB &amp; PUMPKIN SALAD</b>   | \$23 |
| 18 hour cooked lamb shoulder ~ roasted pumpkin ~ feta ~ lettuce ~ walnut ~ yoghurt dressing |      |
| <b>WRAPPED SOUVLAKI</b>   | \$24 |
| Chicken, pork, lamb or halloumi ~ chopped salad ~ choice of dip - chips                     |      |
| <b>CHEESE BURGER</b>  | \$24 |
| All beef 160g patty double cheese & condiments ~ 2 cheeseburger dolmades ~ chips            |      |
| <b>SAGANAKI PRAWNS</b>  | \$27 |
| Prawn cutlets cooked in a tomato, ouzo and feta sauce ~ pita ~ Greek salad                  |      |

## KIDS

|   |      |
|---|------|
| <b>KIDS MEALS</b>   | \$15 |
| Cheeseburger & chips ~ Chicken nuggets & chips ~ Spaghetti Bolognaise           |      |
| <b>KIDS ICE CREAM</b>   | \$5  |
| With topping choice of - Chocolate ~ Strawberry ~ Caramel - Vanilla - Sprinkles |      |



# FEASTS

Per person (Minimum 2 person per feast ~ We happily cook multiple feasts per table)

## VEGETARIAN

\$35pp

Vegetarian moussaka ~ zucchini balls ~ pita & dips ~ saganaki halloumi ~ pear salad ~ Greek salad ~ chips

## BEEF

\$35pp

Wagyu rump ~ cheeseburgers ~ cheeseburger dolmades ~ moussaka ~ Greek salad ~ chips

## LAMB

\$35pp

Slow cooked and charcoaled lamb shoulder ~ roast pumpkin - tahini- red wine lamb jus ~ peas ~ roast potatoes ~ pita & dips

## PORK

\$35pp

Crispy skin pork belly ~ pear salad ~ pita & dips ~ super crunch chips

## SEAFOOD

\$35pp

Whole chargrilled barramundi ~ garlic prawns ~ toasted pitas ~ roast potatoes ~ zucchini balls ~ Greek salad

## ULTIMATE MEZE

\$55pp

Cheeseburger dolmades ~ zucchini balls ~ wagyu rump ~ charcoal chicken ~ pork belly ~ lamb shoulder ~ pear salad ~ Greek salad ~ pita & dips ~ roast potatoes ~ your choice of shared dessert

# INDIVIDUAL PROTEINS

|                                 |              |             |
|---------------------------------|--------------|-------------|
| Lamb Shoulder                   | Whole - \$70 | Half - \$35 |
| Pork Belly                      | 1kg - \$70   | 500g - \$35 |
| Whole Barramundi (approx. 600g) | \$36         |             |



## SIDES

### PITAS

3 garlic oiled rubbed grilled pitas

\$5

### PEAR SALAD

Poached pear ~ pear aioli ~ rocket ~ walnuts ~ feta ~ balsamic dressing

\$10

### GREEK SALAD

Greek salad with olives, feta and chopped vegetables

\$10

### TRADITIONAL VILLAGE SALAD

Cucumber - tomatoes - capsicum - onion - olives - oregano - red wine vinegarette - feta wedge

\$10

### PUMPKIN SALAD

Roast pumpkin ~ feta ~ walnut ~ lettuce ~ red onion ~ yogurt dressing

\$10

### CHIPS

Super crunchy fried chips - tomato sauce - aioli

\$10

### LAMB FAT POTATOES

Slow roasted potatoes in lamb fat ~ herbs ~ lemon ~ garlic - Aleppo pepper

\$10

## DESSERTS

### GREEK ALMOND BUTTER COOKIES

House made shortbread cookies with toasted almonds

\$3

### BAKLAVA

House made pistachio baklava log

\$4

### BAKLAVA CHEESECAKE

Creamy house made cheesecake dressed with our famous pistachio baklava, freeze dried raspberries and a drizzle of vanilla and orange syrup

\$18

### ORANGE CAKE

Moist, fluffy orange and almond cake with chocolate ganache ~ vanilla ice cream

\$16

### GREEK AFFOGATO

Creamy vanilla ice cream ~ golden espresso ~ green walnut liquor ~

\$20

\$16

With Alcohol Without Alcohol

### MEDUSA'S LEMON MERINGUE DESSERT COCKTAIL

A boozy take on the classic lemon meringue pie

\$20

\$16

With Alcohol Without Alcohol



# COCKTAILS

## **BERRY PINK LEMONADE**

\$16

Pink gin and a sweet raspberry lemonade.

## **THE GREEK CUBAN**

\$16

White rum, lime, Mastiha Greek liqueur and Malibu

## **BONFIRE AT SIMONE'S**

\$18

Sweet, spicy and will have you wanting more! Warm up by the bonfire with this chili / tequila treat.

## **CLASSIC MARGARITA**

\$18

An all time favourite.

## **VANILLA SPICE**

\$18

Gin, Vanilla Galliano & Lime

## **CRYSTAL SANTORINI**

\$18

Mastiha Greek liquor, gin, cucumber, soda & mint in the most refreshing aperitif this side of the Med!

## **CHAM WOW**

\$18

Vodka, Chambord, pineapple and lemonade. Our take on the classic French Martini.

## **OLD FASHIONED ZEUS**

\$18

Chivas Regal and Greek Cherry Liqueur

## **MINT SLICE MARTINI**

\$18

The perfect indulgent dessert cocktail for mint lovers.

## **ESPRESSO MARTINI**

\$18

That classic shaken blend of vodka, Kahlua, hazelnut liqueur and espresso. Three little beans for garnish.

## **FIREY APPLE CRUMB-BALL**

\$18

Spicy Fireball, cinnamon and Apple. Sure to put a fire in your belly with a delicious blend of Spice and sweetness.

## **GODDESS GIN FIZZ**

\$18

Pink gin, cranberry, lemon and lime. What every Goddess deserves!

## **LYCHEE & LAVENDER LOVERS**

\$18

A delightfully fresh blend of lychee and lavender infusions and gin.

## **METAXA MULE**

\$18

With the smoothest amber spirit under the sun boasting aromas of orange peel, coffee, chocolate and toasted oak. Perfectly paired with lime and dry.

## **GREEK ISLAND ICED TEA**

\$18

Not your average long island. With all the alcohol you love in this classic and a delightful cherry twist

## **CLASSIC WHISKEY SOUR**

\$18

Chivas Regal whiskey with a seamless balance of lemon & lime

## **HELLENIC MARTINI**

\$18

Take one perfect espresso martini and add a touch of ouzo. Try this Greek twist on a favourite to start the night.

## **SWEET SANGRIA JUGS**

\$35

Choose white or red sangria for your jug, aromatic retsina or fruity Shiraz both with traditional Greek cherry wine, fresh seasonal fruits and fruit juice.



# WINE & BUBBLES

|  |  |             |
|--|--|-------------|
| <b>Lafazanis Retsina</b>                                   | Greece. Traditional dry white with pine notes. | \$10   \$40 |
| <b>The Duck Dry White 2020</b>                             | Greek varietal blend                           | \$13   \$52 |
| <b>Alpha Estate 2020 Malagouuzia</b>                       | Greece. Dry, subtle but complex                | \$13   \$52 |
| <b>Lafazanis 2020 Grenache Rose</b>                        | Greece. Dry, full bodied.                      | \$11   \$44 |
| <b>Kokkinos 2015 Black Rooster</b>                         | Greece Cab Sav Xinomavro blend                 | \$16   \$65 |
| <b>Organge Tree Moscato</b>                                | Victoria                                       | \$10   \$40 |
| <b>Zilzie Regional Collection</b>                          | South Australia                                | \$12   \$48 |
| <b>2021 Pinot Gris</b>                                     |  |             |
| <b>Harper Park 2022 Sav Blanc</b>                          | Griffith                                       | \$10   \$40 |
| <b>Oyster Bay Sav Blanc</b>                                | New Zealand                                    | \$12   \$48 |
| <b>Harper Park Chardonnay</b>                              | Griffith                                       | \$10   \$40 |
| <b>Heggies 2021 Riesling</b>                               | South Australia                                | \$13   \$52 |
| <b>Telling Tales Cab Sav</b>                               | South Australia                                | \$13   \$52 |
| <b>Villa Teresa Prosecco Rose</b>                          | Italy  | \$12   \$48 |
| <b>Telling Tales Prosecco</b>                              | South Australia                                | \$10   \$40 |
| <b>Guillaume De Vergy Blanc De Blancs French Sparkling</b> | France   | \$10   \$40 |
| <b>Telling Tales Rose</b>                                  | South Australia                                | \$13   \$52 |
| <b>Vine Keeper 2021 Pinot Noir</b>                         | Central Ranges NSW                             | \$11   \$44 |
| <b>Seahorse Bay Cabernet Merlot</b>                        | South East Australia                           | \$11   \$44 |
| <b>Harper Park 2021 Shiraz</b>                             | Hunter Valley                                  | \$10   \$40 |
| <b>33 Degrees South 2017 Shiraz</b>                        | Western Australia                              | \$12   \$48 |
| <b>Kings of Prohibition Shiraz</b>                         | Australia                                      | \$13   \$52 |
| <b>Kings of Prohibition</b>                                | Australia                                      | \$13   \$52 |
| <b>Tempranillo</b>   |  |             |
| <b>Peter Lehman "The Bond"</b>                             | South Australia                                | \$14   \$56 |
| <b>Grenache</b>  |  |             |



# BEER & SPIRITS

## TAPPED

|                            |      |
|----------------------------|------|
| Dusty Lizard Pacific Ale   | \$11 |
| Dusty Lizard Nothing Fancy | \$11 |

## BOTTLES & CANS

|                                    |      |
|------------------------------------|------|
| Young Henry's Newtowner            | \$11 |
| Young Henry's Stayer (midstrength) | \$11 |
| Coopers Pale Ale                   | \$10 |
| Coopers light                      | \$10 |
| Victoria Bitter                    | \$10 |
| Mythos Lager                       | \$10 |
| Peroni Red                         | \$10 |
| Somersby Apple Cider               | \$10 |

## SPIRITS

|                         |      |                           |      |
|-------------------------|------|---------------------------|------|
| Ouzo 12                 | \$12 | Jack Daniels              | \$12 |
| Tirnavos Tsipouro       | \$14 | Jim Beam                  | \$12 |
| House Vodka             | \$12 | Wild Turkey Bourbon       | \$12 |
| Grey Goose Vodka        | \$14 | Chivas Regal Whiskey      | \$12 |
| Gordons Pink Gin        | \$12 | Southern Comfort          | \$12 |
| House Gin               | \$12 | Bundaberg Rum             | \$12 |
| Hendricks Gin           | \$15 | Captain Morgan Spiced Rum | \$12 |
| Tequilla                | \$12 | Canadian Club             | \$12 |
| Bicardi White Rum       | \$12 | Fireball Whiskey          | \$12 |
| The Glendronach 12 year | \$15 | Talisker 10 year          | \$15 |

## DIGESTIVES

|                        |      |                             |      |
|------------------------|------|-----------------------------|------|
| Galliano Black Sambuca | \$12 | Metaxa 12 star Greek Brandy | \$12 |
| Galliano Amaretto      | \$12 | Mr Pickwicks Port           | \$14 |



# YOUNG HENRYS



# DRINKS

## SOFT DRINKS

|   | Glass | Jug  |
|---|-------|------|
| Coke range of soft drinks   | \$6   | \$20 |
| Coke, Coke Zero, Sprite, Lift, Fanta, Dry<br>Lemon Lime & Bitters | \$6   | \$20 |
| Apple, Pineapple, Orange, Cranberry                               | \$6   | \$20 |

## MILKSHAKES

|   |      |  |
|---|------|--|
| Classic   | \$7  |  |
| Vanilla, Chocolate, Strawberry, Caramel                                       |      |  |
| Gourmet   | \$10 |  |
| Caramilk Flake, Crunchie, Mint Aero,<br>Caramello Koala, Bubble Gum Candyland |      |  |

## TEA & COFFEE

|                | Small | Large |
|----------------|-------|-------|
| Range Tea Bags | \$5   | \$6   |
| Flat white     | \$5   | \$6   |
| Cappuccino     | \$5   | \$6   |
| Latte          | \$5   | \$6   |
| Hot Chocolate  | \$5   | \$6   |
| Chai           | \$5   | \$6   |
| Piccolo        | \$4   |       |
| Espresso       | \$4   |       |

\*Specialty Milks Almond, Oat and Soy \$0.50