

YIAYIA! FEED ME

MINIMUM 2 GUESTS



MEAT | 75 PP

WARM MARINATED OLIVES GARLIC, CHILLI, HERBS (V, LG)

HOUSE BAKED BREAD + DIPS WHITE SKORDALIA, HUMMUS, HTIPITI (VG)

DOLMADES VINE LEAF WRAPPED HERBED RICE (V, LG)

SAGANAKI PAN FRIED KEFALOGRAVIERA CHEESE, LEMON (VG, LG)

OCTOPODI CHAR GRILLED, CHILLI VINEGAR, LEMON, DILL (LG, DF)

BBQ CHICKEN CHAR-GRILLED, LEMON, SPINACH, CHICKPEAS, DILL (LG, DF)

LAMB SKEWERS SUMAC SPICED ONIONS, FAVA BEANS, PARSLEY (LG, DF)

MAROULOSALATA SALAD COS LETTUCE, SPRING ONION, DILL, LEMON (V, LG)

PATATES LEMONATES LEMON AND HERB CRISPY POTATO (V, LG)

CHOC RIPPLE CAKE CHOCOLATE BISKOTA, CREAM (VG)

VEGETARIAN | 70 PP

VEGAN OPTION AVAILABLE

WARM MARINATED OLIVES GARLIC, CHILLI, HERBS (V, LG)

HOUSE BAKED BREAD + DIPS WHITE SKORDALIA, HUMMUS, HTIPITI (VG)

DOLMADES VINE LEAF WRAPPED HERBED RICE (V, LG)

SAGANAKI PAN FRIED KEFALOGRAVIERA CHEESE, LEMON (VG, LG)

BAKED RICE FAVA BEANS, BROCCOLI, CAPERS, BROCCOLINI (V, LG, DF)

HALLOUMI & VEGETABLE SOUVLAKI CHARRED ZUCCHINI, EGGPLANT, HALLOUMI, CAPSICUM SKEWER (VG, DFO, VO)

MAROULOSALATA SALAD COS LETTUCE, SPRING ONION, DILL, LEMON (V, LG)

PATATES LEMONATES LEMON AND HERB CRISPY POTATO (V, LG)

CHOC RIPPLE CAKE CHOCOLATE BISKOTA, CREAM (VG)

PAPOUS FAMOUS LUNCH



MINIMUM 2 GUESTS | 50 PP

ENTREE TO SHARE

MEZZE PLATE

WARM MARINATED OLIVES

HOUSE BAKED BREAD

WHITE BEAN SKORDALIA

TOURSHI

CHARRED BULLHORN PEPPERS

MAINS

PICK ONE PER GUEST

BBQ CHICKEN CHAR-GRILLED, LEMON, SPINACH, CHICKPEAS, DILL (LG, DF)

LAMB SKEWERS SUMAC SPICED ONIONS, FAVA BEANS, PARSLEY (LG, DF)

HALLOUMI CRUMBED BARRAMUNDI BROWN BUTTER YOGHURT AND HERB OIL (LG)

BAKED RICE FAVA BEANS, BROCCOLI, CAPERS, BROCCOLINI (V, LG, DF)

ADD FETA OR PITA | 4

SIDES

TO SHARE

FRIES (V) ADD FETA | 4

MAROULOSALATA SALAD COS LETTUCE, SPRING ONION, DILL, LEMON (V, LG)

EPILOGOS | FINAL WORD



GLYKA | DESSERT

CHOC RIPPLE CAKE CHOCOLATE BISKOTA, CREAM (VG) | 15

GALAKTOBOUREKO LAYERS OF SWEET GLAZED FILO PASTRY FILLED WITH CUSTARD (VG) | 14

WHIPPED RICOTTA ICE CREAM OLIVE OIL, GRECIAN SEA SALT (VG) | 11

SIGNATURE COCKTAILS

LUDUS IN LIPSI | 22

BAXTER VODKA, FIORENTE ELDERFLOWER, TART RHUBARD GERANIUM SYRUP, CITRUS

FORESTS OF GREVENA | 22

BLACKBERRY INFUSED TRUE PENNY GIN, TOMMY'S LAMPONE, FEVER TREE RASPBERRY TONIC

TZAPENESE SOUR | 23

TRUEPENNY GIN, BROWN BUTTER, UMAMI, SOY, SAGE, CITRUS

GARDEN OF EDEN | 23

TRUEPENNY GIN, CHARTREUSE, NETTLE, CITRUS, ABSINTHE, ROSEMARY

YIAYIA'S SMITH APPLE MARGARITA | 24

ESPOLON BLANCO, MONTOLOBOS MEZCAL, APPLE, AGAVE, CITRUS

BACKYARD BEEKEEPER | 24

HOT HONEY, ESPOLON BLANCO, ANCHO REYES, SMOKED PINEAPPLE SYRUP, CITRUS

RUM ODYSSEY | 24

APPLETON ESTATE, BANANA INFUSED SYRUP, CARDAMOM

AMBROSIA | DIGESTIVE

GREEK COFFEE MELVOURNI COFFEE | 5

AMARA BLOOD ORANGE AMARO, ICE, ORANGE | 14

TOMMY'S BOOZE LIMONCELLO ON ICE | 14

BARBARESSO OUZO | 13

METAXA OUZO | 15

PLOMARI OUZO | 16

SKINOS MASTHIA | 16