

POTA | DRINKS



SIGNATURE COCKTAILS

LUDUS IN LIPSI BAXTER VODKA, FIORENTE ELDERFLOWER, TART RHUBARB GERANIUM SYRUP, CITRUS	22
FORESTS OF GREVENA BLACKBERRY INFUSED TRUE PENNY GIN, TOMMY'S LAMPONE, FEVER TREE RASPBERRY TONIC	22
TZAPENESE SOUR TRUEPENNY GIN, BROWN BUTTER, UMAMI, SOY, SAGE, CITRUS	23
YIAYIA'S SMITH APPLE MARGARITA ESPOLON BLANCO, MONTOLOBOS MEZCAL, APPLE, AGAVE, CITRUS	24
BACKYARD BEEKEEPER HOT HONEY, ESPOLON BLANCO, ANCHO REYES, SMOKED PINEAPPLE SYRUP, CITRUS	24
RUM ODYSSEY APPLETON ESTATE, BANANA INFUSED SYRUP, CARDAMOM	24

OLD FAVOURITES, NEW TRICKS

PAXOS PASSION MARTINI VODKA, PASSIONFRUIT, PINEAPPLE, MARSHMALLOW	22
ESPRESSO MARTINI VODKA, ESPRESSO, COFFEE LIQUEUR	22
CLARIFIED AMARETTO SOUR MILK CLARIFIED DISARONNO, CAMPARI, LEMON	24
TOMMY'S SPICY MARGARITA TEQUILA, AGAVE, LIME, CHILLI	25
GRECIAN NEGRONI VOTANIKON GIN, OTTO'S ATHENS VERMOUTH, CAMPARI	25
DIRTY MARTINI VOTANIKON GIN, DRY VERMOUTH, GREEK OLIVES	26

RED WINE

2024 VELVET HOUR PINOT NOIR YARRA VALLEY, VIC	12 42 ^{500ML}
2023 OBSIDIAN SHIRAZ HEATHCOTE, VIC	12 42 ^{500ML}
2022 KIR-YIANNI XINOMAVRO NAOUSSA, GRE	16 75
2024 PONTING 'MOWBRAY BOY' PINOT NOIR TAMAR VALLEY, TAS	16 75
2024 THISLEDOWN GORGEOUS GRENACHE RIVERLAND, SA	60
2023 SONS OF EDEN MARSCHALL SHIRAZ BAROSSA VALLEY, SA	65
2022 CORIOLE ESTATE CABERNET SAUVIGNON MCLAREN VALE, SA	80

WHITE WINE

2024 LA NOTTE BIANCA PINOT GRIGIO VALDADIGE, ITA	12 42 ^{500ML}
2025 SKIPJACK SAUVIGNON BLANC MARLBOROUGH, NZ	12 60
NV TYRNAVOS RETSINAKI LARISSA, GRC	35 ^{500ML}
2023 BTW MOSCATO MURRAY RIVER, VIC	55
2025 BILLY BUTTON PINOT GRIS ALPINE VALLEYS, VIC	70
2023 CHATEU JULIA ASSYRTIKO MACEDONIA, GRC	70

ROSE

2024 LUNA ROSA ROSE SICILY, ITA	12 42 ^{500ML}
2024 DOMAINE DE CALA CLASSIC ROSE PROVENCE, FRA	80

BUBBLES

NV BTW PROSECCO MURRAY RIVER, VIC	12 42 ^{500ML}
NV KIR-YIANNI XINOMAVRO SPARKLING AMYNDEON, GRC	12 65
NV BOLLINGER CHAMPAGNE, FR	110

SPRITZ

APEROL SPRITZ PROSECCO, SODA, ORANGE	16
LIMONCELLO SPRITZ PROSECCO, SODA, LEMON	16
ELDERFLOWER SPRITZ PROSECCO, SODA, MINT	16

BEER

PELIAS LAGER 3.5% (TAP)	7 14 26
CBCO SMALL ALE 3.5% (TAP)	7 14 26
CBCO GOLDY LAGER 4.8% (TAP)	8 16 28
CBCO PALE ALE 4.4% (TAP)	8 16 28
CBCO HAZY XPA 4.6% (TAP)	8 16 28
CBCO BERTIES CIDER 4.6% (TAP)	8 16 28
GUINNESS 5.0% (TAP)	16 PINT
FIX HELLAS PALE LAGER 5.0% (CAN)	13
MYTHOS HELLENIC LAGER 5.0% (BTL)	13
NISSOS PILSNER 5.0% (BTL)	15
HEAPS NORMAL 0.05% (CAN)	10

MOCKTAIL | NON-ALCOHOLIC

THE CYCLADES WATERMELON, ROSE & VANILLA	14
GOLDEN SUNSET PASSIONFRUIT, PINEAPPLE, TOASTED MARSHMALLOW	14
LOUX ALOYE ORANGE OR LEMON FRUIT DRINK	7
GREEK COFFEE MELVOURNI	5
FRAPPE (ALTERNATIVE MILK AVAILABLE)	8
JUICE SOFT DRINK	7

SANTORINI SOIREÉ

BOTTOMLESS 1.5HRS	PP
DRINKS ONLY PACKAGE SAT + SUN 3PM	49
MEZZE + DRINKS PACKAGE EVERYDAY 1PM	69

PLEASE ASK OUR STAFF ABOUT SPECIALS AND ANY DIETARY REQUIREMENTS. 1.8% SURCHARGE APPLIES TO ALL EFTPOS, CREDIT CARD TRANSACTIONS. SURCHARGE: 15% ON SUNDAYS, 20% ON PUBLIC HOLIDAYS

ESTIA | FOOD



PAREA PIATA | SHARING PLATES

FRESHLY SHUCKED OYSTERS | 6 EA

OLIVE OIL, MIGNONETTE, BRONZE FENNEL (L.G, DF, S)

WARM MARINATED OLIVES | 14

GARLIC, CHILLI, HERBS (V, LG)

HOUSE BAKED BREAD + DIPS | 28

WHITE BEAN SKORDALIA, HUMMUS, HTIPITI (VG)

DOLMADES | 11

VINE LEAF WRAPPED HERBED RICE (V, LG)

CHAR-GRILLED LAMB CUTLET | 12 EA

HERBS, LEMON (L.G, DF)

SAGANAKI | 16

PAN FRIED KEFALOGRAVIERA CHEESE, LEMON (VG, LG) ADD OLIVE JAM + 4

FRIED QUAIL | 12 EA

SMOKED CHILLI HONEY (DF)

TOURSHI | 14

MIXED PICKLED VEGETABLES (L.G, DF, V)

BAKED DODONI FETA IN VINE LEAF | 18

DILL SALSA VERDE, CONFIT GARLIC (VG, LG)

BEER BATTERED FLAKE | 18

TOMATO AIOLI (DF)

CRETAN CHEESE PIE | 16

KEFALOTYRI, RICOTTA, MYZITHRA, HOMEMADE FILO PASTRY (VG)

YIAYIA'S STUFFED ONIONS | 22

BAKED ONIONS, LAMB, PINE NUTS (L.G, DF, N)

CALAMARI | 24

SALT, PEPPER, LEMON, PAPRIKA INFUSED MAYO (L.G, DF)

LOUKANIKO | 22

PORK SAUSAGE, SWEET ONIONS, FENNEL MUSTARD

OCTOPODI | 24

CHAR GRILLED, CHILLI VINEGAR, LEMON, DILL (L.G, DF)

SYNODEFTIKA | SIDES, SALADS

PITA BREAD | 6 (VG)

FRIES | 12

(V) ADD FETA + 4

PATATES LEMONATES | 14

LEMON AND HERB CRISPY POTATO (V, LG) ADD FETA + 4

TRAHANA | 14

BRAISED TRAHANA, TOMATO NAPOLI, HOUSE YOGHURT (VG)

BAKED RICE | 16

FAVA BEANS, BROCCOLI, CAPERS, BROCCOLINI (V, LG, DF) ADD FETA + 4

MAROULOSALATA SALAD | 14

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

HORIATIKI | 19

CUCUMBER, ONION, TOMATO, KALAMATA OLIVES, FETA, OREGANO (VG, LG)

CHICKEN & CHIPS | 15

CHICKEN SKEWER, CHIPS, TOMATO SAUCE (KIDS ONLY)

KYRIA PIATA | MAINS

VEGETARIAN MOUSSAKA | 33

ZUCCHINI, BÉCHAMEL, EGGPLANT & MUSHROOM RAGÙ, LIMA BEANS (L.G)

BBQ CHICKEN | 33

LEMON, SPINACH, CHICKPEAS, DILL (L.G, DF)

TWICE COOKED LAMB | 36

CHARD, FAVA BEANS, RED ONION, PARSLEY (DF)

STICKY ROAST BEEF RIB | 37

FENNEL MUSTARD, POTATO MASH (L.G)

HALLOUMI CRUMBED BARRAMUNDI | 36

BROWN BUTTER YOGHURT AND HERB OIL (L.G)

CHARRED CHICKEN SOUVLAKI | 33

SKEWERS, PITA, TZATZIKI, RED ONION, HERBS (L.G, DFO) ADD CHICKEN SKEWER + 11

CHARRED LAMB SOUVLAKI | 36

SKEWERS, PITA, TZATZIKI, RED ONION, HERBS (L.G, DFO) ADD LAMB SKEWER + 14

HALLOUMI & VEGETABLE SOUVLAKI | 30

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

GLYKA | DESSERT

CHOC RIPPLE CAKE | 15

CHOCOLATE BISKOTA, CREAM (VG)

GALAKTOBOUREKO | 14

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

WHIPPED RICOTTA ICE CREAM | 11

OLIVE OIL, GRECIAN SEA SALT (VG)

AMBROSIA | DIGESTIVE

GREEK COFFEE | 5

MELVOURNI COFFEE

BARBARESSO OUZO | 13

METAXA OUZO | 15

AMARA | 14

BLOOD ORANGE AMARO, ICE, ORANGE

PLOMARI OUZO | 16

LIMONCELLO | 12

TOMMY'S BOOZE

SKINOS MASTHIA | 16

PAPOUS FAMOUS LUNCH

3 COURSE LUNCH MENU | 50 PP

ASK SERVER FOR PAPOUS MENU - LUNCH ONLY

YIAYIA! FEED ME

3 COURSE DINNER MENU | 75 PP

ASK SERVER FOR YIAYIA'S MENU - VEGETARIAN + VEGAN
OPTION AVAILABLE | 70PP

(L.G) LOW-GLUTEN
(DF) DAIRY FREE
(VG) VEGETARIAN

(S) CONTAINS SHELLFISH
(N) CONTAINS NUTS
(V) VEGAN

(LGO) LOW-GLUTEN OPTION
(DFO) DAIRY FREE OPTION
(VO) VEGAN OPTION