Welcome to Vasilis Table – our menu is made to be shared, with dishes arriving as they're ready. Inspired by true Taverna style, our offerings change daily, based on what we grow and prepare fresh each day. Once it's gone, it's gone!

BREADS & SPREADS

All dips come with Greek pita

TARAMOSALATA | whipped cod roe, shaved bottarga • 14 gf

MELIZANOSALATA | eggplant & tahini dip, red wine onions 13 vo | gf

TZATZIKI greek thick yoghurt, garlic, cucumber, dill 12 v | gf

FAVA | Santorini yellow split peas dip, raw onion, capers 11 vo | gf

SOURDOUGH PITA | house made sourdough pita bread 9 PSOMI | Vasili's warm country Greek bread, baked daily 7

MEZEDES

ELIAS | Aegean style olives, house marinated 8 vo | gf

TOURSI | house garden pickled vegetables 9 vo | gf

SAGANAKI | wood-fired cheese, peppered figs, bread ② 25

KEFALOGRAVIERA | sizzling cheese, honeycomb, ouzo 28 gf

BABOUS PATATES | soft hand-cut chips, oregano 13 + feta 2 vo | gf

SPANAKOPITA | wild weed cheese pie, house phyllo ③ 22 v

CALAMARI | fried squid, zucchini, ouzo mayo 28 gf

MOUSSAKA | lamb mince, potato, eggplant, 'besamel 32

MACARONIA ME KIMA | thick spaghetti, beef mince 30

KATSIKI KLEFTICO | goat cooked in paper with patata ④ 45 gf

CHARCOAL ROTISSERIE

CHICKEN KONDOSOUVLI • 24 white herbed onions, tomata, tzatziki, pita

PITA-GYROS | chicken wrapped with tomato, onion, tzatziki, paprika, chips, our pita 19

CHARCOAL FISH + MEAT

PSARI I wood roasted tommy ruffs 24 gf

KARIDES I char-grilled south australian king prawns 25 gf

CALAMARI PSIMENO I SA whole BBQ squid, tomato 32 gf

ARNI KALAMAKIA I two lamb souvlakia, tzatziki 26 gf

OHTAPODI I SA octopus, olive salad 33 gf

KATSIKI PAITHAKIA I Boer goat chops • ½ kilo 46 gf

LOUKANIKO I house smoked pork sausage • 24 gf

KITCHEN GARDEN VEGETABLES

FASOLAKIA | snake bean stew, tomato, feta 20 vo | gf
HORTA | boiled seasonal greens, lemon, oil 17 vo | gf
HORIATIKI | village salad, tomato, cucumber, olive, feta 24 gf
KOLOKITHI SALAD | our raw garden salad
zucchini, fennel, cucumber, rusks, lemon • 18 vo | gf

CHARCOAL CHICKEN PLATTER

chicken kondosouvli, roasted vegetables, tzatziki, pita, salad & patates - 80

LAMB PLATTER

ARNI | S.A milk-fed lamb shoulder Vasili's signature 6-hr slow cooked, potatoes, tzatziki (Serve 2 | 48 Serve 4 | 88) gf