



DINNER - SPRING

BREADS & SPREADS

PITA | house made sourdough pita bread 4

PSOMI | Vasili's warm country Greek bread, baked daily 5

TARAMOSALATA | whipped cod roe, shaved bottarga 14

MELIZANOSALATA | eggplant & tahini dip, red wine onions 13

FAVA | Santorini yellow split peas dip, raw red onion 12

MEZEDES

ELIAS | Aegean style olives, Coriole vineyard 8

TOURSI | house garden pickled vegetables 9

GAVROS MARINATOS | cured anchovies, vinegar 11

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

KEFALOGRAVIERA | sizzling cheese, honeycomb, ouzo 22

BABOUS PATATES | dad's hand-cut chips, oregano 13 + feta 2

KOLOKITHIA TIGANITA | fried zucchini, dill mayo 18

REVITHIA | Icarian chickpea soup, CIRCA 1956 19

SPANAKOPITA | wild weed cheese pie, house phyllo 22

CALAMARI | fried squid, zucchini, ouzo mayo 28

FOURNO – slow cooked

YEMISTA | rice stuffed vegetable, herb relish 24

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

MACARONIA ME KIMA | thick spaghetti, beef mince 30

YIOVETSI | beef cheek, tarhana grains, Epiros feta, sage 33

KATSIKI KLEFTICO | goat cooked in paper 45

LADENIA – stone grilled Greek pizzas 10"

TOMATA | ripe tomatoes, cheese, oregano, olives 27

PANOPOULOS | sausage, cheese, pineapple, hot honey 29

SOUFICO | eggplant, tomato, cheese, onion, feta 26

CHARCOAL ROTISSERIE

CHICKEN KONDOSOUVLI 22
white herbed onions, chicken glaze

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

CHARCOAL FISH + MEAT

SARDELES | wood roasted sardines 22

KARIDES | char-grilled south australian king prawns 25

CALAMARI PSIMENO | SA whole BBQ squid 29

OHTAPODI | SA octopus 29

PSARI | today's wood-roasted whole fish MP

ARNI KALAMAKIA | lamb souvlakia, pita 14 ea.

HIRINO KALAMAKIA | pork souvlakia, pita 14 ea.

FRIGADELIA SOUVLAKI | lamb liver, kidney, heart 22 ea.

KATSIKI PAITHAKIA | Boer goat chops ½ kilo 39 | 1kg 75

LOUKANIKO | smoked pork sausage 24

PORK PANCETTA | grilled pork belly chops 28

BRIZOLAI | New York steak, 8 weeks aged, wilted greens,
crispy patatas, beef sauce 49

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

KITCHEN GARDEN VEGETABLES

FASOLAKIA | snake beans stew, tomato, olive oil, feta 20

HORTA | boiled seasonal greens, lemon, oil 17

KAROTA | organic carrots, feta, pistachio, honey 16

HORIATIKI | village salad, tomato, cucumber, olive, feta 24

KOLOKITHI SALAD | our raw garden salad
zucchini, fennel, cucumber, rusks, lemon 18

gluten free, vegetarian, kids & dietary menus available on request
5% surcharge applies Saturdays / 10% surcharge on Sundays & 15% surcharge applies on public holidays

VASILIS MUST TOP PICKS

"greek food is best shared"