



BRUNCH - SPRING

AVGA | SIDES

Kangaroo Island Free Range Eggs & Rustico sourdough

our popular scrambled, poached or fried with house made butter & wilted spinach 17

sides

crispy bacon | loukaniko | hand-cut patatas 6

garlic & sage mushrooms | Epiros feta 5

roasted cumin tomatoes | extra egg 4

FRESH & LIGHT

DAKOS | barley rusk, grated tomato, feta, olives 12

GIAOURTI | Greek yoghurt, cinnamon, honeycomb 13

MOUSLI | Vasili's Ancient muesli, yoghurt, nuts, berries 14

RIZOGALO | vanilla rice pudding, candied walnuts 16

MEZE PLATE | olives, cheese, tomato, rusks, dip, pickles 23

PROINO - BREAKFAST

CIBIL | Greek yoghurt, poached eggs, chilli butter, bread 20

SANTOUITZ | bacon, egg, fried cheese, relish, toasted sandwich 22

AVGA FOURNO | baked eggs, lamb mince, eggplant, yoghurt 26

PANKEIKI | stacked manouri pancakes, yoghurt, blueberries 22

KOLOKITHOKEFTEDES | zucchini, corn & feta fritters with spinach, dill yoghurt, roasted tomatoes 27 + poached egg 3

HOUSE FAVOURITES w our chickens' eggs

YIAYIAS AVGA | my grandmothers fried eggs, Epiros feta, crushed tomato on toast 24

FOURTALIA | omelette with loukaniko sausage, hand cut chips, feta, oregano 29

STRAPASTADA | broken tomatoes & scrambled eggs, oregano, house bread 25

PITA-GYROS

chicken, lamb or zucchini wrapped with tomato, onion, tzatziki, paprika, chips, our pita 19

MEZEDES

PITA | house made sourdough pita bread 4

TARAMOSALATA | whipped cod roe, shaved bottarga 14

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

REVITHIA | Icarian chickpea soup, CIRCA 1956 19

SPANAKOPITA | wild weed cheese pie, house phyllo 22

PIATA | LARGE PLATES

MOUSSAKA | layer potato, eggplant, bechamel, salad 28

YIOVETSI | beef cheek, tarhana grains, Epiros feta, sage 28

MACARONIA ME KIMA | thick spaghetti pasta, beef mince 30

LADENIA – stone grilled Greek pizzas 10"

TOMATA | ripe tomatoes, cheese, oregano, olives 27

PANOPOULOS | sausage, cheese, pineapple, hot honey 29

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

SIGNATURE BRUNCH PLATE

SELECT - 1 main + 2 sides \$28

brunch platter 2 mains + 4 sides \$50

SLOW COOKED LAMB SHOULDER | tzatziki

CALAMARI | ouzo mayo

PORK SOUVLAKIA | lemon oil

SPANAKOPITA | yoghurt

GEMISTA | green yoghurt

HAND-CUT CHIP, feta, oregano

FASOLAKIA | snake beans stew, olive oil, feta

KAROTA | carrots, whipped feta, pistachio, honey

HORIATIKI | salad of tomato, cucumber, olive, feta

KOLOKITHI SALAD | zucchini, fennel, cucumber

MELIZANOSALATA | eggplant & tahini dip, onions

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