Filia

RAW BAR

OYSTER NATURAL, Pacific oysters 4.5 ea.
OYSTER KILPATRICK, Pacific oysters, beef charcuterie XO, served chilled 5.5 ea.
KINGFISH CRUDO, Tomato vinegar, onion pickle, horta oil, sauce torno 28.0
PRAWN SAGANAKI, 4 King prawns, garlic, capers, tomato, butter, feta, finished with focaccia 32.0

SMALL PLATES

HOUSE MADE FOCACCIA, Extra virgin olive oil, sea salt 10.0
+ Beetroot dip 6.0
+ Tarama dip 6.0
+ Tzatziki 6.0
PASTITSIO CROQUETTES, Slow cooked beef ragu, macaroni, béchamel & kefalograviera 9.0 ea.
CHARRED BABY PEPPERS, extra virgin olive oil, vinegar 18.0
POTATO CAKES, Potato cakes, tarama, chicken salt 18.0
FASOLAKIA VILLAGE STYLE BRAISED BEANS, Braised continental beans, green beans, tomato & shallot 18.0
YIOUVARLAKIA, Braised beef, rice and herb meatballs, grilled cabbage, lemon emulsion 28.0
LAMB RIBS, Slow-cooked Gundagai lamb ribs, whipped garlic, lemon & parsley 26.0
SPANAKOPITA, Tzatziki 26.0 | ½ serve 16.0
BEETROOT, Braised heirloom beetroot, pickled sorrel, rice wafer, tarama 18.0
+ Anchovy 5.0
HEIRLOOM TOMATOES, Extra virgin olive oil, caper leaves & olives 18.0
CON PANE TOMATO, Grilled sourdough, heirloom tomatoes, wild oregano, garlic, extra virgin olive oil 14.0
+ Anchovy 5.0
+ Feta 5.0
FRENCH FRIES, Sea salt 12.0

PAN

WAGYU BEEF SAUSAGE SPAGHETTI, Tomato, capsicum, spaghetti & Parmigiano Reggiano 34.0
BEEF REDUCTION LINGUINE, Beef broth reduction, linguine, mizithra 36.0
RIGATONI ALLA VODKA, Creamy tomato sauce, fermented chilli, Parmigiano Reggiano 32.0
(non alcoholic)
+ Chicken schnitzel 7.0

LARGE PLATES

SNAPPER DOLMA, Whole local long-line snapper 600g-800g, rice and herbs, baked in vine leaves, olive oil & lemon emulsion 48.0
GIPPSLAND BEEF TENDERLOIN, Charred baby peppers, chimichurri jus 58.0
OVEN-BAKED CHICKEN, Lemon potatoes & grilled Ciabatta 36.0
GUNDAGAI LAMB FOREQUARTER CHOPS, 600g, wild oregano, olive oil & lemon 48.0
MAYURA STATION WAGYU Gold 5-7 MB-500g, ribeye on the bone, tomatoes, shallot, pickled vine leaf & vinaigrette 110.0

SALAD

GREEK SALAD, Heirloom tomatoes, cucumber, onion, feta, olives, wild oregano, extra virgin olive oil 18.0
GREEK GODDESS, Baby cos, fried capers, pickled shallot and mizithra, finished with Greek goddess dressing 17.0
+ Anchovies 5.0
MAROULI, Baby gem lettuce, mizithra, cucumber, dill & malt vinaigrette 16.0

DESSERTS

TIRAMISU, Coffee soaked Savoiardi, mascarpone, dark chocolate 18.0
SALTED CHOCOLATE MOUSSE, Chantilly cream, extra virgin olive oil 18.0
SMASHED BOUGATSA, Crispy Filo, Semolina Custard, Cinnamon Sugar 22.0
GALAKTOBOUREKO, Semolina custard, caramelised puff pastry 18.0
VANILLA SOFT SERVE, Lemon, Extra Virgin Olive Oil & Sea Salt 12.0

All meats and chicken are Halal certified.

10% weekend surcharge

Please be advised that while we make every effort to accommodate dietary requirements, we cannot guarantee the absence of cross contamination

Filia

WINE LIST

SPARKLING	GL	BTL
NV, The Prince Sparkling, Mornington Peninsula, VIC	15.00	55.00
NV, Salatin Prosecco, Veneto, Italy	-	62.00
NV, Guerrieri Rizzardi Prosecco, Veneto, Italy	16.00	64.00
2022, Domaine Karanika Cuvée Speciale Extra Brut, Amyndeon, Greece	22.00	88.00
NV, Patrick Piuze Blanc de Blancs, Non Dosé, Burgundy, France	-	78.00
NV, André Delorme Brut Rosé Crémant, Burgundy, France	-	76.00
NV, Billecart-Salmon Le Réserve, Champagne, France	-	225.00
2008, Saint-Gall Orpale Blanc de Blancs, Champagne, France	-	450.00

GREEK WHITES	GL	BTL
NV, Atma (Malagousia, Xinomavro), Macedonia, Greece	-	55.0
NV, Monograph Assyrtiko, Macedonia, Greece	-	78.0
NV, Atlantis (Assyrtiko, Athiri, Aidani), Santorini, Greece	-	88.0

ITALIAN WHITES	GL	BTL
NV, Salatin Pinot Grigio, Veneto, Italy	-	62.00
2025, Cantina Tollo Rocca Ventosa Pinot Grigio, Abruzzo, Italy	-	45.00
NV, Menhir Fiano, Puglia, Italy	-	65.00

AUSTRALIAN WHITES	GL	BTL
2024, Little Vespa Pinot Grigio, King Valley, VIC	15.00	55.00
2024, Santolin Cosa Nostra Arneis, King Valley, VIC	-	64.00
2024, The Prince Chardonnay, Mornington Peninsula, VIC	15.00	52.00
2024, Baillieu Chardonnay, Mornington Peninsula, VIC	16.00	52.00
2024, Moppity Lock & Key Riesling, Canberra District, NSW	-	56.00
2024, Santolin Little Saint Chardonnay, Yarra Valley, VIC	-	58.00

NEW ZEALAND WHITES	GL	BTL
2025, Babich Black Label Sauvignon Blanc, Marlborough	15.00	56.00
2023, Maude Chardonnay, Central Otago	-	72.00

FRENCH WHITES	GL	BTL
2024, Domaine Laroche Saint Martin Chablis, Chablis	-	120.00
2023, Racines Santa Rita Hills Chardonnay, California, USA	-	195.00
2020, Bouchard Père & Fils Saint-Aubin 1er Cru, Burgundy, France	-	235.00

ROSÉ	GL	BTL
2021, Le Morette Chiaretto di Bardolino Classico, Veneto, Italy	16.00	64.00
2024, Domaine Sainte Marie Côtes de Provence Rosé, Provence, France	19.00	78.00

GREEK REDS	GL	BTL
NV, Alta Xinomavro, Naoussa, Greece	18.00	75.00

ITALIAN REDS	GL	BTL
NV, Il Palazzo Chianti DOCG, Tuscany, Italy	16.00	58.00
NV, Palladino Barbera d'Alba, Piedmont, Italy	-	76.00
NV, Corte Valponi Valpolicella, Veneto, Italy	-	72.00
NV, Fratelli Borgogno Langhe Nebbiolo, Piedmont, Italy	-	88.00
NV, Fratelli Borgogno Barolo DOCG, Piedmont, Italy	-	165.00

AUSTRALIAN REDS	GL	BTL
NV, Baillieu Pinot Noir, Mornington Peninsula, VIC	-	85.00
2022, Pressing Matters Pinot Noir, Coal River Valley, TAS	-	105.00
2023, Cosmopolitan Shiraz, Rutherglen, VIC	15.00	54.00
2022, Stud Farm Road Shiraz, Heathcote, VIC	-	65.00
2023, Zilzie Pinot Noir, Adelaide Hills, SA	15.00	54.00
2023, Penny’s Hill Yeeninga Grenache, McLaren Vale, SA	-	125.00
2022, Fraser Gallop Parterre Cabernet Sauvignon, Margaret River, WA	-	105.00
2025, Nomads Garden Pinot Meunier, King Valley, VIC	-	60.00

FRENCH REDS	GL	BTL
2024, Delas Saint-Esprit Côtes du Rhône, Rhône Valley	-	62.00
2024, Château L'Eglise Grand Cru Classé, Bordeaux	-	55.00
2023, Domaine de la Vougeraie Bourgogne Rouge, Burgundy	-	155.00
2021, Blain-Gagnard Chassagne-Montrachet Rouge, Beaune, Burgundy	-	260.00

DESSERT & FORTIFIED	GL	BTL
NV, Il Palazzo Vin Santo DOCG, Tuscany, Italy	26.00	105.00
NVM, Turkey Flat Pedro Ximénez (375ml), Barossa Valley, SA	18.00	68.00