

MEZETHAKIA (share plates)

Dips / tzatziki/ eggplant/ taramasalata with toasted pita	15
Extra pita	4
Potatoes lemonates, feta crumb	11
Olives, feta & pickles	9
Greek salata	11
Maroulasalata	11
Roast vegetables, yoghurt & herb oil	11
Dolmathes / lamb, pine nuts, sultanas, rice & yoghurt	17
Fried squid, ouzo aioli & crispy capers	18
Sheftalia / pork & lamb coriander sausages, skorthalia	18
Grilled haloumi / pita & fig compote	16
Octopus / sausage, potato, artichokes, broad beans & lemon	18
Pork ribs / honey smoked paprika & ouzo	18
Zucchini fritters / apple relish & feta crumb	16
Piatella / grilled sausage, lounza, dolmathes, octopus, pickles white anchovies, olives, feta, beetroot, yoghurt & pita	35

MEZE PLATTERS	<i>minimum 2 people</i>	<i>to be enjoyed by the whole table, the way Greeks like to eat</i>
<i>to start</i>	Three dips, toasted pita, olives, feta, pickles, beetroot, yoghurt, grilled haloumi, fig compote & octopus	
<i>to follow</i>	Grilled fish, tiger prawns, fried squid, chicken & beef souvlaki, lamb on the bone, sheftalia sausages, roast vegetables, potatoes lemonates, green salad & ouzo aioli	
		52pp

MAINS

Pork belly / potato, artichoke, broad beans, peas, lemon & apple relish	35
Mousaka / lamb, potato, zucchini, eggplant, tomato & bechamel sauce	34
Arni tou fornou / roast lamb on the bone, potatoes lemonates, greek salad & tzatziki	35
Chicken breast / kefalograviera, smoked paprika, roast pumpkin & spinach risotto	35
Prawn saganaki / roast vegetables, tomato, haloumi & feta gratin, herb pita	35
Psari / potatoes lemonates, maroulasalata, fennel, tomato & caper salsa	36
Spanakopita / spinach, feta, dill, filo pie, salad & tzatziki	30
Spaghetti thalassina / prawns, fish, scallops, squid, roast capsicumpeas & tomato	30
Risotto / chicken sausage, roast pumpkin, pine nuts, spinach & feta crumb	30
Lamb Cutlets / roast veggies, skorthalia, harissa, broccolini & red jus	30

DESERT

Loukoumades / greek doughnuts, rosewater, ouzo, honey syrup, pistachio & cinnamon (dinner only)	12
Ice cream trio	12
Panna cotta / rosewater, vanilla & mixed berry compote	12
Galaktoboureko / milk, semolina & filo pie	12
Baklava / filo, nuts & rose water syrup	20

OPENING HOURS

Tues	5 - 9
Wed - Fri	11 - 3 / 5 - 9
Sat & Sun	9 - 3 / 5 - 9

CONTACT/BOOKINGS

PH: 9371 5585
W: estirestaurant.com.au

BYO wine only ... corkage \$6 ... no separate billing