BREAKFAST

TOAST BY RUSTICA (2PCS) white sourdough or seeded wholewheat toast	\$10
with your choice of strawberry jam, vegemite, peanut butter or orange marmalade (V) (GFO)	GF +\$2
SPICED FRUIT TOAST	\$11
made from white sourdough with sea salt, Aussie sultanas, raisins, currants, cardamon, ginger, mixed spices & unsalted butter	
LAIKON'S BREAKFAST BUN	\$15
fried egg, chargrilled mortadella, housemade tomato & onion chutney, spinach in a potato bun	
BOUGATSA FROM SERRES	\$15
warmed vanilla bean custard pie encased in layers of filo, lashings of icing sugar & cinnamon (V)	
BAKLAVA PORRIDGE	\$18
creamy oats, cinnamon, walnuts & honey served with a berry compote (V) alt mi	1k +\$1
MUSHROOM OPEN OMLETTE	\$25
sauteed buttered mushrooms with Add bacon thyme, wilted silverbeet & melted provolone (V)	+ \$7
PEAS ON TOAST	\$25
smashed minted peas with crumbled Greek feta, lemon, Bippi chilli oil & a poached egg (V)(GFO)	+ \$7
GIGANTES	\$26
Greek giant butter beans stewed in tomatoes, onions & herbs, topped with feta, Kalamata olives, fresh dill & a poached egg, served with toast (V) (GFO)	
CHILLI SCRAMBLED EGGS	\$27
eggs scrambled with warmed ricotta, chilli & parsley, shaved Calabrese salami, drizzled with extra virgin Greek olive oil, served on toast (GFO)
CLAYPOT EGGS	\$28
eggs baked in tomato sugo with oregano, thyme & Greek feta, served with toast (GFO) Add pork & 1 sausage mind	
FREE-RANGE EGGS ON TOAST (2) poached, scrambled or fried (GFO)	\$15
SIDES	
BIPPI CHILLI OIL, TOMATO CHUTNEY	\$3
GRILLED TOMATOES WITH OREGANO & OLIVE OIL, GREEK BAKED BEANS, SMASHED MINTED PEAS, SAUTÉED SILVERBEET W. GARLIC, BUTTERED MUSHROOMS (V) (GF)	\$6
FREE-RANGE BACON, GRILLED PORK & FENNEL SAUSAGE MINCE	\$7

SMALL PLATES

MIXED DIPS taramasalata, tzatziki & eggplant dips : with warm pita bread (V)	\$15 served
BOWL OF FRIES with Greek oregano (V) (GF) (VG)	\$10 Add feta +3
WARM PITA BREAD (V)	\$5

SALADS

CRUNCHY CABBAGE SALAD

chilli, grated parmesan, parsley with a shallot dressing (V) (GF) MEDITERRANEAN PASTA SALAD risoni pasta tossed together with Greek feta, sun-dried tomatoes, green olives, parsley rocket & our olive oil and lemon dressing (V)	\$21
ADD PROTEIN	
LEMON & OREGANO CHICKEN SKEWERS (GF)	\$4.5EA
HOUSEMADE MEATBALLS IN SUGO (3)	\$10



SANDWICHES

MR SIMPLE freshly sliced virginian ham, aged cheddar, tomatoes, mayo, pickles & oregano on white sourdough	17
THE ROMA \$:	19
garlic & fennel oven roasted prochetta,housemade cabbage & fennel slaw, chilli mustard mayo in focaccia	a
MEATBALL'S MEATBALLS \$:	19
housemade pork & beef meatballs in our rich sugo with rocket & lashings of parmesan in a long roll	
COTOLETTA housecrumbed chicken breast, romesco sauce, Swiss cheese, rocket & mayo on a bap roll	19
ATHENIAN sautéed silverbeet with garlic, spring onions, dill & feta in a focaccia (V)	18

LUNCH

SOUP OF THE DAY - PLEASE ASK YOUR WAITER	\$19
HOUSE-MADE SPANAKOPITA OR TYROPITA served with our cabbage salad & tzatziki (V)	\$25
CHICKEN SOUVLAKI grilled chicken skewers with lemon & oregano, fresh tomato, red onion, tzatziki & a side of fries	\$25
CHICKEN SCHNITZEL housecrumbed chicken breast, our crunchy cabbage salad & house gravy	\$28
SPAGHETTI ALLA MEATBALLS housemade pork & beef meatballs in our rich Napoli sauce, grated parmesan & spaghetti	\$26

KIDDIES

<pre>KIDS EGGS poached, scrambled or fried (1 egg) with soldiers (V)(GFO)</pre>	\$12
CHICKEN LOLLIPOPS	\$15
grilled lemon & oregano chicken skewers (2), fries & tomato sauce (GF)	
HAM & CHEESE CROISSANT	\$12

SWEETS

REVANI our moist orange cake with lemon syrup &	\$9
cocconut topping TIRAMISU coffee soaked savoiardi biscuits, mascarpone, dusted in chocolate powder	\$10



FOLLOW US ON SOCIALS



10% SURCHARGE ON WEEKENDS, 15% SURCHARGE ON PUBLIC HOLIDAYS.

\$18



HOT DRINKS

COFFEE BY ALLPRESS	
Small	\$5.50
Large	\$7
Iced coffee	\$6.5
Iced chocolate	\$6.5
Fredo Espresso	\$7
Greek Coffee	SMALL \$5 / LARGE \$7
Hot chocolate	SMALL \$5 / LARGE \$7
Chai Latte	SMALL \$5 / LARGE \$7
Alternative milk, chai or decaf +1	
TEA BY CHAMELIA English breakfast, Earl Grey, Pepp	\$6 ermint,
Lemongrass & ginger, Green	

COLD DRINKS

SAN PELLEGRINO SPARKLING WATER	
500ml	\$5
750m;	\$9
LOUX GREEK FLAVOURED DRINKS Gazoza, Lemon, Orange, Sour cherry	\$6.5
COKE / COKE ZERO	\$4.5

SIMPLE JUICE \$8

AUSTRALIAN ORANGE

whole pressed orange juice

CLOUDY PRESSED APPLE

whole pressed apple juice

MANGO SMOOTHIE

mango, peach, banana, pear & lime

GREEN SMOOTHIE

kiwi fruit, pear, lime, mango, peach & banana

DARK HEART

apple, beetroot, purple carrot, ginger, lemon

GLOW BRIGHT

apple, carrot, ginger, lemon & turmeric

COCKTAILS

BELLINI	\$ 15
APEROL SPRITZ	\$17
LIMONCELLO SPRITZ	\$17

BEER

PERONI NASTRO AZZURO	\$9
MELBOURNE BITTER CANS	\$10

WINE

LA MASCHERA PROSECCO ANGASTON, SA	
GLASS	\$15
BOTTLE	\$60
CONDE VALDEMAR ROSE RIOJA, SPAIN	
GLASS	\$13
BOTTLE	\$55
CANTINA TOLLO PINOT GRIGIO ABRUZZO, ITALY	
GLASS	\$13
BOTTLE	\$55
CANTINA TOLLO SANGIOVESE ABRUZZO, ITALY	
GLASS	\$13
BOTTLE	\$55

CATERING & FUNCTIONS

Fresh, handcrafted catering or a beautiful venue for your next event.

Let us take care of the food while you enjoy the occasion.





