



Dine-in MENU

INSPIRED BY THE
BLUE OF THE
AEGEAN AND THE
SCENT OF OLIVE
GROVES, WE INVITE
YOU TO TASTE THE
SEA, THE SUN, AND
THE SOUL OF
GREECE



DIPS AND STARTER

TZATSIKI	14
GREEK YOGHURT, CUCUMBER, DILL AND GARLIC SERVED WITH PITA BREAD	
SKORDALIA	14
POTATO, GARLIC AND OLIVE OIL SERVED WITH PITA BREAD	
KOPANISTI	14
ROASTED CAPSICUM, GREEK CHEESE, OLIVE CHILLI SERVED WITH PITA BREAD	
PIPERIES	14
CHAR GRILLED CAPSICUM, GARLIC, FETA SERVED WITH PITA BREAD	
TARAMA	14
HOMEMADE COD CAVIAR SPRED, OLIVE OIL SERVED WITH PITA	
MELITZANA	14
SMOKED EGGPLANT, GARLIC, RED ONIONS, OLIVE OIL SERVED WITH PITA BREAD	
OLIVES	8
MARINATED BLACK AND GREEN OLIVES	
FETA	8
GREEK CHEESE SERVED WITH RUBBED OREGANO AND MARINATED OLIVE OIL	
EXTRA PITA BREAD	4
ANY COMBINATION OF 3 DIPS	24

SALAD AND SIDES

GREEK SALAD	18
TOMATO, ONIONS, CUCUMBER, KALAMATA OLIVES, FETA CHEESE, SPECIAL SALAD DRESSING AND EXTRA VIRGIN OLIVE OIL.	
OCTAPOTHI TIS SKARAS	24
CHAR GRILLED OCTOPUS SERVED WITH A CAPSICUM, PARSLEY, RED ONIONS, MIX SALAD AND OLIVE OIL, LEMON.	
CYPRLOT SALAD	18
ALMOND, PEPITAS, LENTILS, BULGAR WHEAT, POMEGRANATE, RED ONION, AND PARSLEY WITH CUMIN POWDER SERVED WITH YOGHURT AND FLAVOURED HONEY	
GREEK STYLE CHIPS	12
PLAIN CHIPS	10
HOME MADE PATATES	14

MEZE

SAGANAKI KEFALOGRAVIERA	18
GRILLED GREEK CHEESE, SERVED WITH LEMON AND ATTIKI HONEY.	
HALOUMI SAGANAKI	16.50
GRILLED HALOUMI CHEESE, SERVED WITH LEMON AND MARINATED OLIVE OIL	
SPANAKOPITA	17
TRADITIONAL GREEK SPINACH AND FETA PIE SERVED WITH FLAVOURED GREEK YOGHURT	
TIROPITA	17
TRADITIONAL GREEK FETA CHEESE PIE SERVED WITH LEMON, TZATSIKI AND OLIVE OIL	
KOLOKITHI KEFTETHES	18.50
ZUCCHINI FRITTERS SERVED WITH FLAVOURED GREEK YOGHURT	
DOLMATHES	18.50
HOME MADE HERBED RICE, WRAPPED IN VINE LEAVES, SERVED WITH TZATSIKI.	
MARITHAKI	18.50
CRISPY AND MARINATED WHITEBAIT SERVED WITH A HOMEMADE AIOLI	
KALAMARAKIA	20
LIGHTLY FRIED AND MARINATED CALAMARI SERVED WITH A HOMEMADE AIOLI	
SHEFTALIES	20
TRADITIONAL GREEK STYLE MARINATED PORK SAUSAGE, CHARGILLED AND SERVED WITH GARLIC SAUCE LEMON AND OLIVE OIL.	
LOUKANIKA	20
CHARGILLED PORK SAUSAGE SERVED WITH PICKLED VEGETABLES, LEMON AND CRUMBLE FETA CHEESE	
OCTAPODI TIS SKARAS	26
CHARGILLED OCTOPUS SERVED WITH SKORDALIA, LEMON AND OLIVE OIL.	
SOUZOUKAKIA	18
GREEK STYLE MEATBALLS SERVED WITH SLOW COOKED TOMATO, SAUCE CRUMBLE FETA AND PITA BREAD	
GARIDES SOUVALKI	22
CHARGILLED SKEWERED PRAWNS SERVED WITH WHITE BEANS SALAD, HOME MADE AIOLI, LEMON AND OLIVE OIL.	

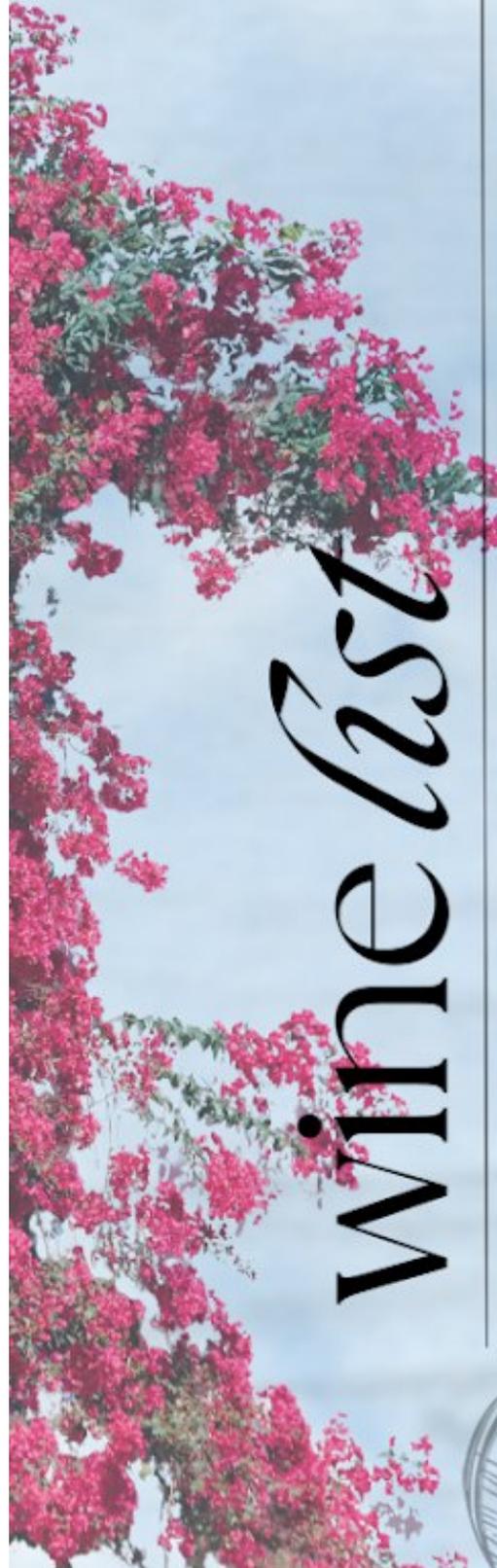


MEYALA

ARNI SOUVLAKI	34
CHAR GRILLED, MARINATED AND SKEWERED LAMB FILLET PIECES SERVED WITH GREEK STYLE PATATES, GARDEN SALAD, TZATSIKI AND PITA BREAD.	
KOTOPOULO SOUVLAKI	32
CHAR GRILLED, MARINATED AND SKEWERED CHICKEN THIGH PIECES SERVED WITH GREEK STYLE POTATES, GARDEN SALAD, TZATSIKI AND PITA BREAD.	
MOUSAKA	32
TRADITIONAL GREEK MEAT SAUCE, LAYERED WITH PATATES AND EGGPLANT, TOPPED WITH HOME MADE BECHEMEL SAUCE SERVED WITH GARDEN SALAD.	
PASTITSIO	32
TRADITIONAL GREEK MEAT SAUCE, LAYERED WITH MACARONI, TOPPED WITH HOME MADE BECHEMEL SAUCE SERVED WITH GARDEN SALAD.	
VEGETARIAN MOUSAKA	30
LAYERS OF SEASONAL VEGETABLES, SLOW COOK TOMATO SAUCE, TOPPED WITH HOME MADE BECHEMEL SAUCE SERVED WITH GARDEN SALAD.	
YARIDES SAGANAKI	32
OUZO FLAMED PRAWNS IN SLOW COOKED TOMATO SAUCE, FETA CHEESE SERVED WITH BAKED PATATES AND GREEN BEANS.	
GEMISTA	30
CAPSICUM AND TOMATO STUFFED WITH FLAVOURED RICE AND HERBS SERVED WITH GREEK STYLE BAKED PATATES AND GREEN BEANS	
KALAMARAKI YEMISTA	32
SQUID STUFFED WITH FLAVOURED RICE AND HERBS SERVED WITH GREEK STYLE BAKED PATATES AND LEMON	
FISH OF THE DAY	34
ASK ONE OF OUR LOVELY STAFF FOR DETAILS ABOUT TODAY'S FISH SPECIAL.	

AGORA SPECIALS

LAMB SHOULDER (SERVES TWO)	88
SLOW COOKED AND MARINATED LAMB SHOULDER SERVED WITH GREEK STYLE PATATES, TANGY CUCUMBER SALAD, MINT JELLY SAUCE, TZATSIKI AND PITA BREAD.	
KREATIKA (SERVES TWO)	140
CHICKEN SOUVLAKI, LAMB SOUVLAKI, LOUKANIKO, SHEFTALIES, PORK BELLY, OUIL, LAMB AND CHICKEN YIROS, MEAT, MEAT BALLS, TZATSIKI SERVED WITH PITA BREAD, PATATES AND GREEK SALAD	
THALASINA (SERVES TWO)	160
PRAWNS, CALAMARI, OCTOPUS, WHITE BAIT, FISH, CRABS SERVED WITH HOME MADE AIOLI, PITA BREAD, PATATES AND GREEK SALAD	
BANQUET MENU	65
ASK ONE OF OUR LOVELY STAFF FOR DETAILS ABOUT BANQUET MENU (MIN 4 PEOPLE)	



wine list

SPARKLING

- Tomich sparkling vintage cuvee
- Mojo Prosecco
- Scarpantoni Black Tempest Shiraz

REGION

- Adelaide Hills 13 | 55
- Veneto, Italy 13 | 55
- McLaren Vale | 60

Reds

- Tomich Woodside Pinot Noir
- Scarpantoni Nero Di Avalo
- Cooper Burns GSM
- Scarpantoni School Block Shiraz, Cab, Merlot
- Samartzis Estate Merlot, Mouhtaro
- Scarpantoni Michaels Block Shiraz
- Riley's Third Time Luck Cab/Sav
- One Lonely Barel Shiraz
- Riley's Maximus 2018 Shiraz
- Cooper Burns Bloody Valentine 2018 Shiraz

REGION

- Adelaide Hills 14 | 59
- McLaren Vale 13 | 55
- Barossa Valley 13 | 55
- McLaren Vale 12 | 50
- Nemea Valley | 66
- McLaren Vale 14 | 59
- Eden Valley 13 | 55
- Barossa Valley 14 | 65
- Eden Valley | 79
- Barossa Valley | 120

Whites

- Riley's Old Vine Riesling
- Tomich Woodside Sav Blanc
- Samartzis Estate Klepsidra Malagousia
- Tomich Woodside Pinot Grigio
- Riley's Chardonay Strawberry Fields
- Pavilou Estate Assyrtiko

REGION

- Eden Valley 12 | 50
- Adelaide Hills 13 | 55
- Nemea, Greece | 65
- Adelaide Hills 13 | 55
- Eden Valley 12 | 50
- Nemea Valley | 89

Rosé

- Tomich Woodside Pinot Noir Rose

REGION

- Adelaide Hills 12 | 50

