

# THE GREEK

- CUSTOMS HOUSE -

Tzatziki, sheep's yoghurt, mint, dill, garlic, pickled cucumber, grilled pita	11
Fire roasted whole eggplant, tomatoes a la greque, bottarga	16
Spanakopita, spinach pie, sheep's milk feta, leeks, dill	22
Grilled king prawns, grape must, farro koliva	29
Otway pork belly panseta, olive oil braised green beans, pickled chillies	34
Lemon roasted Bannockburn chicken, cucumber salad, tzatziki	24/36
Slow roasted lamb, kasseri, fetta, tomato	57
Potatoes tsakistes, mavrodaphne, coriander seeds, rosemary	10
The Greek salad, aged feta, papara dressing	16
Roast pumpkin salad, roasted red capsicum, feta, olives, rocket	17
Greek fries, sumac, kasseri cheese, salt	8
Mix nuts baklava, halva	14

## DATE NIGHT - \$90

Tzatziki
Slow Roasted Lamb
The Greek salad
Potato tsakistes

## THE BIG GREEK - \$150

Tzatziki
Spanakopita
Lemon roasted Bannockburn chicken
Slow roasted lamb
The Greek salad
Potato tsakistes

## BEERS / CIDER

Mythos 6pk	\$17
Little Creatures Pipsqueak Cider 6pk	\$19
Furphy	\$16

## WINES

Lafazanis Geometria Ariorgitiko 2018	\$50
Alpha Estate Syrah 2016	\$60
Alpha Estate Sauvignon Blanc 2018	\$55
Domaine Porto Carras Malagouzia 2016	\$45
Duval Leroy Brut Champagne	\$85