

WELCOME TO GRECA

Historically Greek food has been made to share.
This tradition continues at Greca.

DIPS AND BREADS

Housemade breads.....	\$6
Olives, pickles, feta.....	\$8
Taramasalata: traditional fish roe dip (add chips)	\$13/\$16
Split pea dip, chickpeas, sumac	\$12

PLATES

Natural oysters, lemon.....	\$25/\$49
Saganaki cheese, honey, oregano	\$17
Spanakopita: wild weed, cheese pie	\$13
Marinated eggplant, yoghurt, farro	\$17
Cured reef fish, grapefruit, dill, cucumber	\$24
Fritto misto: calamari, school prawns	\$22
Kriitharaki pasta, braised oxtail	\$24

SALADS AND VEGETABLES

Village salad: tomato, cucumber, feta, olives, radish	\$18
Iceberg lettuce salad, chives, cheese	\$13
Braised greens, lemon, chilli.....	\$11
Pea salad, white bean, feta, mint, lemon.....	\$16
Fasolakia: braised green beans, dill, mint	\$14
Greek island chips, seaweed salt	\$10
Roast potatoes, garlic, herbs.....	\$12

MEAT AND FISH

Calamari, peppers, saltbush.....	\$26
Octopus, almond, green chilli.....	\$28
Whole sardines, eschallot, chives.....	\$22
Prawns, herb dressing.....	\$28
Market fish selection (see your waiter).....	market price
Quails, grapes, warrigal greens	\$36
Chicken, lemon, pepper, mustard leaves	\$36
Pork, onion, garlic, rosemary.....	\$32
Oven baked lamb shoulder, potatoes (half / whole).....	\$43/\$81

SWEETS

Strawberry granita, campari, ricotta, Greek basil.....	\$14
Katoumari: smashed filo, walnuts, semolina cream.....	\$14
Watermelon, ouzo, mint.....	\$8
Chocolate, metaxa cream, halva, hazelnuts.....	\$14
Lemon meringue pie.....	\$14

FULL GREEK

Full Greek.....(per person)	\$60
Olives	
Taramasalata	
Bread basket	
Village salad: tomato, cucumber, feta, olives, radish	
Saganaki cheese, honey, oregano	
Oven baked lamb shoulder	
Roast potatoes, garlic, herbs	
Katoumari: smashed filo, walnuts, semolina cream	

Please advise your waiter of any dietary requirements.
Semi-private dining room available.