

KOUZINA

modern greek & meze bar

MEZEDES FROM THE LAND

- Soutzoukakia 8.90
Lamb & veal meatballs baked in tomato, green olives, kefalotyri cheese
- Spetsofai 12.50
Greek sausages with cherry tomatoes, eggplant, roasted peppers, chilli, spiced onions and feta, on a sizzling plate
- Loukanika 9.50
Char grilled spicy Greek sausages
- Lamb Filo Rolls 9.50
- Chicken Filo Triangles 9.50
- Mini Lamb kebabs 12.50
- Mini Chicken kebabs 11.50



MEZEDES FROM THE SEA

- Freshly shucked Oysters (1/2doz) 11.50
- Kalamaraki 9.50
Salt and pepper calamari, ouzo aioli
- Pickled Octopus 9.50
- Grilled octopus 15.50
S.A. Octopus leg with oregano, virgin olive oil and lemon
- Psarakia 11.50
Pistachio and orange crusted silver whiting fillets, skordalia
- Crab keftedes 13.50
Blue swimmer crab fritters, skordalia
- Marides 9.50
Crispy fried white bait, ouzo aioli
- Scallops karpouzo-feta 14.50
Grilled scallops with watermelon, feta, watermelon-mint vinaigrette
- Prawn kebab 13.50
Char grilled tiger prawns, tomato-caper salsa, balsamic reduction
- Kataifi prawns 12.50
S.A. king prawns wrapped in shredded filo pastry, harissa sauce



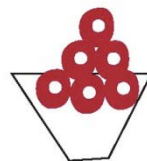
MEZEDES FROM THE GARDEN

- Pita Bread 4.00
- Individual Dip 6.50
Tzatziki, Melitzanosalata, Taramosalata, Feta kopanisti or Skordalia with Pita
- Mixed Dips 16.50
Tzatziki, Melitzanosalata, Taramosalata & Feta kopanisti, pita bread
- Flaming Saganaki 15.50
Grilled kefalograviera cheese with green olive kebab, flambéed with 'Metaxa'
- Piperies 9.50
Grilled sweet baby capsicums, virgin olive oil, balsamic reduction
- Spanakopita 9.50
Spinach and feta filo rolls, tomato relish
- Tiropita 9.50
'Cretan' style filo pastry rolls filled with fresh mizithra cheese, topped with thyme honey, toasted sesame and poppy seeds
- Marinated Greek Olives 8.50
- Zucchini Keftedes 9.50
Zucchini and feta fritters, tzatziki
- Fava Balls 9.50
'Santorinian' style yellow lentil keftedes, tomato-caper salsa
- Gigandes 8.50
Lima beans baked with roma tomatoes, shallots and fresh dill
- Dolmades 9.50
Vine leaves stuffed with rice, pine nuts, currants and herbs, latholemono



SALADS & SIDES

- Maroulosalata 6.50
Shredded lettuce, red onions, spring onion, oregano, ladolemono
- Chunky potato chips with oregano & ouzo aioli 8.50
- Lemonata potatoes 8.00
- Horta (wilted chicory) 7.50
- Harissa & feta green beans 8.50
- Artichoke salad 8.50
Artichokes, cherry tomatoes, olives, baby capers, red onion, ladolemono
- Garden salad sml 7.00 lge 12.50
Cos lettuce, tomato, cucumber, capsicum, onion and olives, vinaigrette
- Horiatiki salad sml 8.00 lge 14.50
Traditional Greek salad with tomato, cucumber, capsicum, onion, olives & feta, white wine vinaigrette



Mains

- Pork Paidakia 26.90
Grain fed, high country pork cutlets, Mediterranean cous cous, feta and potato gallette, red grape jus
- Vegetarian Moussaka 24.50
Layers of eggplant, zucchini, potatoes, feta, lentils, tomatoes, kefalotyri béchamel baked in a clay pot, Greek salad
- S&P Kalamaraki 21.90
Spiced calamari, greek salad, chunky chips, ouzo aioli
- Veal Kokkinisto 22.50
Braised veal in a cinnamon spiced tomato sauce, hilopites pasta, mizithra
- Char grilled Snapper 29.50
Line caught whole baby snapper, maroulosalata, skordalia, grilled lemon
- Chicken Souvlaki 26.50
Skewers of chicken breast, Greek salad, oregano chips, pita, tzatziki
- Lamb Souvlaki 27.50
Skewers of tender lamb loin, Greek salad, oregano chips, pita, tzatziki
- Brizola 31.90
400gm grain-fed Rib Eye on the bone, feta & potato gallette, Maroulosalata, roasted tomato, beetroot & radish tzatziki
- Prawns Saganaki 28.50
Tiger prawns baked with tomatoes, feta, garlic, chilli & ouzo
- Biftekia 22.90
Char grilled veal & lamb patties, Greek salad, chips, pita, tzatziki
- Swordfish Steak 26.50
Grilled swordfish fillet, artichoke and tomato salad, skordalia, balsamic glaze
- Seafood Yiouvetsi 28.50
Bay bugs, prawns, scallops, swordfish, retsina and orzo pasta baked in a clay pot with kasseri & kefalotyri cheese
- Lemon Lamb 29.50
Slow baked rack of lamb, horta, artichokes, lemonata potatoes, avgolemono
- Mixed Grill Platter for two 59.00
Lamb & chicken souvlaki, pork cutlets, biftekia, loukanika, lemonata potatoes, pita, tzatziki
- Seafood Platter for two 65.00
Natural S.A king prawns, grilled swordfish, oysters, kalamaraki, psarakia, pickled octopus, marides, maroulosalata, ouzo aioli



KOUZINA BANQUET

\$45 per person (Minimum of four people)
Designed to be shared by the whole table.
Children 3-12yrs half price

Starters

Dips plate, Pita, Saganaki, Pickled Octopus, Kalamaraki, Dolmades

Mains

Lamb & Chicken Souvlaki, Biftekia, Pork cutlets, Loukanika,

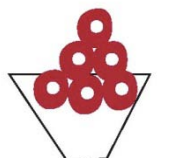
Greek salad, lemonata potatoes

Dessert

Bougatsa

DESSERTS

- Manouri mousse 11.50
Light manouri cheese mousse scented with orange blossom, toasted walnuts, fresh mint, thyme honey syrup, candied orange
- Kouzina baklava 11.50
Theo's light version of the classic Greek baklava, made with filo pastry, apricots, cashews, pistachios and halva ice cream
- Bougatsa 12.50
The Greeks' favourite! Warm semolina -lemon custard wrapped in filo pastry, dusted with cinnamon and sugar drizzled with Cretan thyme honey
- Chocolate mousse 11.90
'Chios' Mastic and Belgium chocolate mousse, sour cherry and mountain tea compote
- Fig and rosemary crème brûlée 11.90
With pistachio and rosewater ice cream, 'Mavrodaphne' candied olives, pistachio bread
- Ice cream triada 11.50
A trio of pistachio and rosewater, halva and baklava ice cream
- Dessert sampler for two 24.90
Chocolate mousse, baklava, fig brûlée, pistachio ice cream, manouri mousse



KIDS MEALS

Available for kids under 12 yrs old. All 12.50
Served with chips and salad except for pasta dishes

Lamb souvlaki • Chicken Souvlaki • Kalamaraki;
Hilopites & Meatballs • Biftekia • Loukanika

FUNCTION AND GROUP MENU PACKAGES AVAILABLE
ALL PRICES INCLUSIVE OF GST