

Αυλή

In true Greek tradition, our dishes are made to share.
Gather around, savour together, and belong to the moment.



MEZE SNACKS

Elias olives, pickled radish, rosemary (v)	12
Pita oregano, salt, evoo (v, df)	5
Psomi sourdough, balsamic, evoo (v)	8
Taramosalata cod roe, lemon (gf)	17
Tzatziki greek yoghurt, cucumber (vg, gf)	15
Tirokafteri feta, peppers, chilli oil (vg, gf)	16

KOINONIA STARTERS

Oktapodi almond & bell pepper coulis, dill oil (df, gf)	38
Spanakopita spinach, shallots, feta (vg)	26
Garides prawns, tomato & ouzo salsa, feta, oregano (gf)	32
Halloumi honey, lemon, seasonal fruit, walnut (vg)	28
Kalamarakia kale, pickled tartare, lemon	26
Loukaniko pork & leek, seeded mustard, house jus (df)	22

MERÍDIA SHARES

Arnaki lamb shoulder, salsa verde, jus (df, gf)	65
Kotopoulo Souvlaki chicken (3), tzatziki, lemon (gf) / add skewer	10 30
Arni Souvlaki lamb (3), chimichurri, lemon (gf) / add skewer	12 36
Psari barramundi, caper, pickle, olive, onion, cherry tomato, lemon, skordalia (gf)	44
Yemista tomato, capsicum, herb rice, salsa, pepitas, pomegranate (v, df, gf)	34
Panseta pork belly, mastiha & prune sauce, pickled onion (df, gf)	52
Pastitsio beef, pasta, bechamel, kefalograviera	38
Moussaka beef, eggplant, potato, bechamel, kefalograviera	42

PLAI PLAI SIDES

Patates lemon, oregano, evoo (v, df, gf)	16
Chips feta, oregano, salt (vg)	16
Salata cucumber, tomato, capsicum, onion, olives, feta, evoo (vg, gf)	22
Broccolini cashew & olive crumble, evoo (v, df, gf)	16

TELOS DESSERTS

Loukoumades (6) honey, walnut, pistachio (vg)	18
Baklava filo, walnut, syrup (vg)	16
Gelato trio artisan flavours, preserved fruit (vg)	16

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Set Menus

Set Menus are available to parties of four or more.
Tables of 10 and more must dine on one of our set menus.

Yiayia \$65 pp

Pita

oregano, salt, evoo (v, df)

Tzatziki

greek yoghurt, cucumber (vg, gf)

Spanakopita

spinach, shallots, feta (vg)

Kalamarakia

kale, pickled tartare, lemon

Kotopoulos Souvlaki

chicken, tzatziki, lemon (gf)

Pastitsio

beef, pasta, bechamel, kefalogriviera

Patates

lemon, oregano, evoo (v, df, gf)

Salata

cucumber, tomato, capsicum,
onion, olives, feta (vg, gf)



Pappou \$85 pp

Pita

oregano, salt, evoo (v, df)

Tzatziki

greek yoghurt, cucumber (vg, gf)

Halloumi

honey, lemon, seasonal fruit, walnut (vg)

Loukaniko

pork & leek, seeded mustard, house jus (df, gf)

Garides

prawns, tomato & ouzo salsa, feta, oregano (gf)

Yemista

tomato, capsicum, herb rice, salsa, pepitas,
pomegranate (v, df, gf)

Arnaki

lamb shoulder, salsa verde, jus (df, gf)

Patates

lemon, oregano, evoo (v, df, gf)

Salata

cucumber, tomato, capsicum,
onion, olives, feta (vg, gf)

Halal-certified meat available.

All dairy products are pasteurised.

A 10% surcharge applies on Saturdays and Sundays.

A 1.5% surcharge applies to all credit card payments.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, and other allergens.

While all reasonable efforts are made to accommodate dietary requirements, we cannot guarantee dishes will be allergen-free.

All produce is sourced from local suppliers and select ingredients are imported from Greece. Menu is subject to change without notice.

If you have any questions, please ask one of our friendly staff and we will assist you to the best of our ability.

Efharist'o.