

# DINNER MENU



## APPETIZERS

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### Mediterranean Mezze \$28

*Tzatziki, taramasalata dips, dolmades, haloumi, house marinated olives served with warm pita bread*

### Feta Psiti \$16

*Spicy baked feta cheese with capsicum, tomato, olive oil and herbs served with pita*

### Dolmades \$12

*Stuffed vine leaves served with tzatziki*

### Salt & Pepper Calamari \$16

### Garithes Saganaki \$24

*Prawns sauteed in a rich tomato sauce topped with crumbled feta and pita bread*

### Grilled Octopus \$26

*In balsamic olive oil*

### Fries \$11

### House Marinated Olives \$10

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## DESSERTS

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### House-made Brownie \$12

*Served with vanilla bean ice cream and white chocolate topping*

### Baklava \$14

*Layers of nut filled filo pastry in syrup served with vanilla bean ice cream*

## MAINS

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### Souvlakia \$34

*2 x Lamb, chicken or beef kofta served with salad, chips, tzatziki, pita bread*

### Beef Steak \$36

*250g Chargrilled sirloin served with rosemary potatoes, mushroom peppercorn sauce*

### Crispy Skin Salmon \$34

*Served with baby gem lettuce, dill, corn salsa, lemon*

### Mixed Souvlakia \$38

*1 x lamb, 1 x chicken, 1 x beef served with salad, chips, tzatziki, pita bread*

### Santo Burger w/ chips \$28

*Angus beef x2 patty with cheddar, caramelised onion, tomato, house-made sauce*

### Haloumi Bowl \$29

*Haloumi, maple glazed pumpkin, roasted cauliflower, corn salsa, hummus, crispy kale roasted pepitas, vinegarette dressing*

### Horiatiki Salad \$18

*Greek salad with tomato, cucumber, onion, kalamata olives, feta, oregano*

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