



GREEK

AT THE BELVEDERE



MEZES

	\$
Pita Bread (V)	2
Marinated Kalamata Olives (V) <i>Thyme, Oregano, Lemon Zest</i>	8
Melitzanosalata (V) <i>Smoked Eggplant Dip</i>	9
Tzatziki (V) <i>Sheep's Milk Yoghurt, Cucumber, Garlic, Olive Oil</i>	8
Taramosalata <i>White Cods Roe Dip</i>	9
Chickpea Hummus (V) <i>Red Pepper Hummus, Lemon, Garlic, Tahini, Extra Virgin Olive Oil</i>	8
Greek Fries (V) <i>Feta, Oregano</i>	10
Rustic Bread (V)	5
Choice Of 3 Of The Above	25
Patates Lemonates (V, GF) <i>Roast Lemon Potatoes w Thyme & Oregano</i>	10
Saganaki Cheese Kefalograviera (V) <i>Semi-Dried Tomato, Honey Lemon Dressing</i>	15
Salt & Lemon Calamari <i>Oregano, Pepper, Tartare Sauce</i>	15
Spanakopita (V) <i>Spinach, Leek, Feta, Dill in Filo Pastry</i>	13
Prawns Saganaki <i>Tomato Sauce, Shallots, Onion, Crumbled Feta & Rustic Bread</i>	20
Haloumi Cheese (V) <i>Ouzo, Grapes, Cherry Tomatoes, Pomegranate Syrup</i>	17
Stuffed Zucchini Blossom (V) <i>Four Cheeses, Dill, Red Pepper, Cream</i>	16
Wagyu Beef Keftedakia <i>Hellenic Yoghurt Slaw, Red Onion, Capsicum Dip</i>	15
Honey Glazed Lamb Riblets <i>Black Olive & Potato Puree, Mint</i>	20
Filo Lamb Shoulder Parcel <i>Eggplant, Leek, Feta, Béchamel, Mint Yoghurt Slaw</i>	19

SALATA

	\$
Greek Salad (V, GF) <i>Tomato, Cucumber, Onion, Kalamata Olives, Oregano, Feta, Extra Virgin Olive Oil</i>	16
Roasted Beetroot & Pumpkin (V, GF) <i>Goats Cheese, Green Leaves, Roasted Walnuts, Onion, Balsamic, Olive Oil</i>	16
Politiki (V, GF) <i>Mix Cabbage, Carrot, Onion, Yoghurt, Cream, Dill, Extra Virgin Olive Oil</i>	13
KYRIOS	
<i>Moussaka</i> <i>Layered Eggplant, Potato, Beef Mince, Béchamel Sauce & Green Salad</i>	25
<i>Pork Souvlaki (GF)</i> <i>Greek Salad, Pita Bread, Tzatziki, Lemon Potatoes</i>	24
<i>Stuffed Zucchini Blossom & Pumpkin Pasta (GF)</i> <i>Rotini Pasta, Goats Cheese, Roasted Walnuts, Cherry Tomatoes, Onion & Parsley</i>	24
Ofto Grilled Pork Belly (GF) <i>Sweet Potato Puree, Roasted Vegetables, Purple Onion & Lemon Mustard Dressing</i>	26
Grilled Lemon Lamb Cutlets (GF) <i>Pumpkin Puree, Roasted Vegetables & Feta Green Chilli Mousse</i>	32
Whole Slow Cooked Lamb Shoulder (GF) <i>Served w Tzatziki, Lemon Thyme Roasted Potatoes, Roasted Vegetables & Whipped Mint Feta</i>	44
Grass Fed Beef Eye Fillet (GF) <i>Pea Puree, Roasted Pumpkin, Asparagus w Black Olive & Mustard Vinaigrette</i>	33
Brisola Pork Cutlet (GF) <i>Capsicum Puree, Cabbage Slaw, Roasted Potatoes & Lemon Mustard Dressing</i>	27
Chicken Kokkinisto <i>Spaghetti, Tomato Sauce & Shredded Kefalograviera Cheese</i>	27
OKEANOS	
Fremantle Octopus (GF) <i>Fava Split Pea Puree, Cucumber & Mint Salad, Capers w Lemon Olive Oil Vinaigrette</i>	27
Baked Whole Snapper (GF) <i>Lemon Potatoes, Eggplant Puree, Extra Virgin Olive Oil, Sea Salt</i>	32
Grilled Calamari Salad (GF) <i>Calamari Stuffed w Variety of Greek Cheeses, Olives, Capsicum, Tomato & Onion W Sweet & Sour Dressed Salad</i>	34
John Dory Fillet <i>Kritharaki Zucchini Pasta, Asparagus, Pumpkin Croquette & Lemon Extra Virgin Olive Oil</i>	28
Barramundi Fillet <i>Capers, Cucumber & Mint Salad, Taramosalata & Lemon Olive Oil</i>	26
Yamba Prawns & Calamari Pasta <i>Spaghetti, Cherry Tomatoes, Olives, Capers, Parsley, Extra Virgin Olive Oil W Shredded Kefalograviera Cheese</i>	27

GLYKA

	\$
Galaktoboureko <i>Filo Pastry, Semolina Custard, Cinnamon Syrup & Vanilla Ice Cream</i>	12
Baklava Ice Cream <i>Smashed Filo Pastry, Macadamia, Walnut W Cinnamon Syrup</i>	12
Dark Chocolate Fondant <i>W Vanilla Ice Cream</i>	12
"The Greek" Dark Chocolate Bites <i>White Chocolate Oreo Yoghurt Mousse, Baklava Ice Cream & Caprice Flakes</i>	12

"OLA" GREEK TABLE BANQUET

Pita Bread

Tzatziki

Sheep's Milk Yoghurt, Cucumber, Garlic, Olive Oil

Chickpea Hummus

Red Pepper Hummus, Lemon Garlic Tahini, Extra Virgin Olive Oil

Marinated Kalamata Olives

Thyme Oregano, Zest, Lemon

Taramosalata

White Cods Roe Dip

Haloumi Cheese

Ouzo Grapes, Cherry Tomatoes, Pomegranate Syrup

Wagyu Beef Keftedakia

Hellenic Yoghurt Slaw, Red Onion, Capsicum Dip

Prawns Saganaki

Tomato Sauce, Shallots, Onion, Feta & Rustic Bread

Whole Lamb Shoulder Slow Cooked

Served W Tzatziki, Lemon Thyme Roasted Potatoes

Greek Salad

Tomato, Cucumber, Onion, Kalamata Olives, Oregano, Feta, Extra Virgin Olive Oil

Baklava Ice Cream

Filo Pastry, Macadamia, Walnut W Cinnamon Syrup

\$50 PP For 4 Or More Persons

(V) Vegetarian (GF) Gluten Free



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AT THE BELVEDERE

WWW.THEBELVEDEREHOTEL.COM.AU
482 KENT STREET, SYDNEY
OPEN 7 DAYS 11AM TILL LATE