

GREEK

AT THE BELVEDERE HOTEL

Warm pita bread	\$3
Tzatziki <i>sheeps milk yogurt, cucumber, dill, garlic</i>	\$9
Taramosalata <i>white cod mullet roe</i>	\$10
Kalamata mix warm olives <i>thyme, oregano, lemon zest</i>	\$9
Lemon chat potato <i>roasted garlic thyme, sea salt</i>	\$10
Greek salad <i>tomato, cucumber, onion, olives, feta, oregano, virgin olive oil</i>	\$16
Saganaki Kefalograviera <i>grapes, pistachio dust, honey dressing</i>	\$16
Char octopus <i>split pea dip, cherry tomato, capers, lemon, olive oil</i>	\$20
Keftedes <i>beef mince, smokey pepper dip, shaved graviera, mint</i>	\$16
Pork souvlaki <i>parsley salad, warm pita bread, tzatziki</i>	\$26
Hilopites pumpkin pasta <i>cherry tomato, pinenut, metsovone cheese, basil leaves</i>	\$24
Barramundi fava <i>yellow bean puree, green beans, lemon</i>	\$28
Shredded lamb Yiouvetsi pasta <i>orzo, pasta, tomato sauce, leek, red onion, olives, kefalalograviera</i>	\$24
Lemon oregano lamb cutlets <i>rosemary kiphler potatoes, spicy whipped feta</i>	\$32
Greek style Lamb shoulder <i>lemon, rosemary roast potatoes, tzatziki</i>	\$50
