

MENU MAZI "Let our family feed yours" Chef Selection *	\$85pp
Add Dessert	+\$10pp
Add Bottomless Prosecco or Spritzer	+\$25pp
Meze for 2	.6
*Lagana (Greek focaccia), galotiri, sour cherry, olives, pickles	\$22.50
Mezethes	2
Taramasalata, salt and vinegar zucchini chips (DF)	\$17.50
Dromana Bay mussels A la Grecque, Church Bread (*GF,DF)	\$19.50
*Cypriot grain salad 2.0, pani puri, yogurt, pomegranate (4pc)(*DF,*N)	\$16.50
Entree	
*Kingfish tzatziki, cucumber, avocado, pickled daikon, rice crackers (*GF,DF)	\$26.50
Dirty eggplant, tahini, Byzantine dressing (VG)	\$22.50
*Saganaki, black garlic and fig, parsley oil (GF)	\$24.50
Crispy SA calamari, bastourma aioli (DF)	\$26.50
BBQ octopus and plums, plum jam & EVOO (GF)	\$27.50
*LAMB - Slow cooked lamb shoulder, tzatziki, (for 2)(GF,*DF)	\$69.00
CHICKEN - Whole Roast Chicken, leek stifado, walnut salsa verde (for 2)(GF,*N)	\$52.50
MARKET FISH - grilled and dressed by the Chef inspiration (GF,DF)	\$42.00
PASTA - Prawn & Saffron kritharaki, fennel	\$38.00
SALAD - Beetroot Greek salad (*GF,*DF)	\$17.50
NIKO'S GARDEN - Smashed cucumber, black garlic yogurt, orange vinaigrette	\$15.50
HORTA - Wild greens, latholemono (GF)	\$16.50
*CHIPS - Garlic EVOO, feta and oregano (GF)	\$16.50
Glyka	
"Baklava Project" Turkey & Greece (N)	\$16.50
"A bowl of risogalo" miso caramel, Mary kourabiedes (N)	\$17.50
Loukoumades, honey & walnuts (N)	\$16.50
Greek yogurt soft serve, plum glyko (GF)	\$16.50
Greek biscuits from the cabinet (4pc)(N)	\$15.50

P.T.O FOR OUR GLOSSARY

GF - Gluten Free / DF - Dairy Free / N - Contains Nuts / V - Vegetarian VG - Vegan* - Can be made GF or DF on request15% Sunday & Public Holiday Surcharge Applies



GLOSSARY

Bastourma	Air dried cured beef, handmade by Andrews Choice
EV00	Extra Virgin Olive Oil
Galotiri	Soft sour cream cheese (a combination of sheep & goats milk)
Glyko	The Greek word for sweet
Kourabiedes	Traditional Greek butter cookies
Mazi	Together
Pani Puri	"Inspired by my trip to Mumbai" GC
Pastelaki	Greek sesame bar
Risogalo	Rice pudding
Stifatho	Stew
Thanasis	The oldest souva bar in Athens
ТННР	The Hellenic House Project
Tirokafteri	Capsicum and cheese dip
Trahana	Fermented cracked wheat

GIFT SHOP

Gift Vouchers	Available online at www.thehellenichouseproject.com.au		
Sue Sensi	Evil Eye bracelets	\$15.00	
Thermatikos	Melbourne Made candles. Athens, Yia Yia Baklava, Tsoureki	\$60.00	
Terracotta Plate	Handmade in Melbourne by potter Sam Gordon for THHP	\$60.00	
GC Cookbook	'Just George' signed by GC	\$50.00	

FOOD SHOP

Chicken Salt	A recipe by GC. 170g	\$ 6.95
Chicken Pepper	World's first. A recipe by GC. 170g	\$ 6.95
Taramasalata Dip	The real white stuff. 200g	\$ 9.95
Tirokafteri Dip	Spicy capsicum dip. 200g	\$ 9.95
Tzatziki Dip	Definitely no garlic. 200g	\$ 8.50
Wholemeal Pita Bread	Made in Melbourne Mr Pitta (10 pieces)	\$10.00
Marinated Olives	Home style, marinated in house	\$ 7.00
Pickled Peppers	Tangy and delicious. 650g	\$12.00
Melvourni Greek Coffee	Made in Melbourne. Classic/Decaf. 250g	\$19.95 / \$22.95



