

à la grecque

restaurant & bar



mezze:

marinated olives & feta		11
dukkah, extra virgin olive oil	(n)	7
asparagus soup, sour cream		14
roasted quail, three cheese ravioli, caramelized onion		18
serrano jamon, fresh broad beans, olive bread		19
grilled kephalograviera, date, apple & hazelnuts	(v) (n)	17
seared scallops, peas, snow peas, caper & dill vinaigrette		21
fried kalamari, almond skordalia	(n)	22
spicy lamb bourek, mint yoghurt, salsa verde		17
local mussels steamed in cider, leeks, herbs		19
coffin bay oysters, shallot vinaigrette	min.6	3 each

kyrio piato:

soft polenta, spinach, jerusalem artichoke, asparagus	(v)	20
roast lamb rack, vegetable couscous, melitzanosalata		36
grilled veal fillet, eggplant, potato & tomato bake		36
spatchcock cassoulet, mixed mushrooms, truffle oil		33
seared duck fillet, braised red cabbage, caramelized pear		35
char grilled beef eye fillet, celeriac puree, shallots, silverbeet		38
grilled fish, char grilled asparagus, apple puree, granola	(n)	
- flathead		32
- whole baby snapper		32
- salmon		34

akri:

potatoes fourno		10
rocket, pear & myzithra		9.5
beetroot, watercress, labna		9
char grilled asparagus, feta, hazelnut & tarragon dressing		15

glyka:

poached quince risogalo, lemon curd, pistachio praline	(n)	13
pears cooked in muscat, almond crumble, sherry vinegar icecream		13
turkish yoghurt cake, labna, orange glyko		13
assorted greek pastries, vanilla bean ice cream	(n)	14
mini tarts - dark chocolate, white chocolate, coffee bavarois		14

tiri:

d' Affinois double brie, fig & walnut bread, apricot compote	(n)	16
parmigiano reggiano, lavoche, dates, seville orange marmalade		16
giancarlo coffee, pot of tea		3.5

(n) contains nuts
open 9am - late
alagrecque.com.au

10% surcharge public holidays