

Appertizers

<i>Tyri Saganaki</i> *	13
grilled kefalograviera cheese	
<i>Kalitsounia</i>	14
Cretan 'home made' pastry parcels with myzithra cheese & mint filling	
<i>Halloumi Delight</i>	22
grilled Halloumi cheese and watermelon drizzled with balsamic fig sauce , accompanied with frangelico fig pieces (seasonal)	
<i>Cheese Croquettes</i>	12
with feta cheese and ricotta	
<i>Chargrilled Peppers</i> *	11
topped with feta cheese	
<i>Dolmades</i> *	9
vine leaves filled with rice & herbs	
<i>Zucchini Fritters</i>	14
freshly fried zucchini fritters served with yoghurt mint sauce	
<i>Chargrilled Octopus</i> *	18
chargrilled octopus drizzled with balsamic vinegar reduction	
<i>Pickled Squid</i> *	14
seasoned with herbs and white vinegar	
<i>Calamari fried or chargrilled</i>	16
lightly coated with flour and fried or chargrilled *	
<i>Loukaniko</i> *	12
chargrilled continental sausage served with mustard sauce	
<i>Roast Potatoes</i>	8
garlic rosemary roast potatoes	
<i>Chips</i>	8
thick cut potatoes fried with oregano	
<i>Chips with Feta</i>	9
thick cut potatoes fried with feta cheese & oregano	
<i>Appetizer Platter</i> (min-2pp)	16pp
dips , dolmades , roasted capsicum , olives , fetta , pickled squid , tomatoe & cucumber accompanied with pita bread	

*Gluten Free

Appetizers

Home Made Dips

Tzatziki * yoghurt, cucumber, garlic with olive oil & fresh herbs	8
Tarama red cod roe , lemon & oil	8
Melitzanosalata chagrilled eggplant dip with herbs and olive oil	8
Beetroot beetroot , yoghurt , garlic , walnuts , vinegar	8
Scordalia blended potatoe with garlic , herbs & olive oil	8
Mixed Dips selection of mixed dips served with warm pita bread	17
Pita Bread warm slices of pita bread drizzled with olive oil	4

*Gluten Free

Mains

Lamb or Chicken Yiros *	27
tender marinated meat served with salad , chips , pita bread & tzatziki sauce	
Lamb Cutlets *	31
chargrilled served with salad , chips & tzatziki sauce	
Chicken Souvlaki *	28
marinated skewers served with salad , chips , pita bread & tzatziki sauce	
Beef Rissoles	26
chargrilled beef rissoles served with salad , chips & mustard sauce	
Calamari	28
lightly fried served with salad , chips and tartar sauce	
Chargrilled King Prawns *	33
served with salad & homemade tartar sauce	
Tapas Vegetarian	26
dips , pita bread , dolmades , zucchini fritters , cheese croquettes , grilled halloumi cheese served with salad & baked potatoes	
Kritamos Mix Grill for 2 or 3	60/85
lamb yiros , chicken yiros , lamb cutlets , beef rissoles , pork sausage served with chips & tzatziki sauce	
Kritamos Seafood Platter for 2 or 3	75/105
grilled fillet fish , king prawns , scallops , calamari , pickled squid served with chips and tartar sauce	

Home Cooked Meals

Lemon Lamb *	29
slowly roasted leg of lamb, served with oven baked potatoes	
Mousaka	27
layers of char-grilled eggplant , zucchini , potatoes and herbed meat mince topped with bechamel sauce	
Youvetsi	26
tender lamb oven baked in a rich tomato salsa with risoni pasta served with grated cheese	

Salads

Village Salad (Horiatiki)

tomato , cucumber , red onion , green capsicum , feta cheese , olives
oregano drizzled with extra virgin olive oil

15

Kritamos Salad

lettuce , tomatoes, sun-dried tomatoes , cucumber
roasted capsicum, red onion, capers, balsamic-oil dressing served
in home made pastry bowl

16

Greek Salad

mixed greens , tomato , cucumber , olives , onion , feta cheese
drizzled with balsamic vinaigrette

12

Desserts

Galaktobouriko

Creamy semolina custard with layers of golden brown filo pastry ,
bathed in scented syrup

9

Loukoumades

Greek honey puffs of dough deep fried then drizzled with honey syrup
and sprinkled with cinnamon & sesame seeds

12.5

Baklava

layers of filo filled with chopped walnuts drizzled
with sugar syrup

12

Beers

Greek

fix hellas	8.5
vergina	8
magnus premium (Rhodes)	7

Local

victoria bitter	7.5
cascade light	7

Imported

corona	8
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Cold Beverages

vissinada – sour cherry drink 250ml	4
lemonada – lemon drink 250 ml	4
portokalada – orange drink 250ml	4
coke 330ml	4
diet coke 330ml	4
coke zero 330ml	4
soda water 250ml	4
doubia mineral water 330ml	4
lemon lime bitters	5

Greek Wines

Red Wine

Kotsifali Lyrarakis (Crete) 8/38
 ruby colour with light shades of garnet , notes of red fruits
 sweet spices , dry on the palate , warm , lightly tannic

Syrah-Kotsifali Lyrarakis (Crete) 58
 deep ruby colour with purple overtones ,rich complex mediterranean
 aromas of dark fruits like black cherries with notes of spices .
 well rounded palate with velvety tannis and a flavourful aftertaste

Mandilary Lyrarakis (Crete) 65
 deep , intense red colour . In the nose, complex aromas of juicy
 plums, toffee and liquorice are balanced by the chocolate and
 vanilla notes provided by its storage in oak

Alpha Estate Axia - syrah xinomavro (Florina) 44
 inviting juicy-fruit aromas, both red and black , and a light
 more savoury pepperiness, rich and dense with a slight chew to
 the tannin and a lovely harmony of ripeness and fresh acidity.
 90 points Robert Parker - the wine advocate

Mountain Fish - Agiorgitiko (Peloponnese) 8/38
 dry red wine , refreshing and smooth with velvet tannis
 and long aftertaste

Kariki - Alexakis (Crete) 8/38
 blend of the indigenous Aegean red varieties Kotsifali-Mandilari
 deep red with violet tints , rich and balanced taste , characterized
 by dense aromas of small red fruits (blackberry , cherry)

Kotsifali Syrah - Alexakis (Crete) 48
 one of a kind blend : syrah with the indigenous red variety of
 Crete, the mighty kotsifali intense dark red, with a complex
 bouquet, reminiscent of forest fruits and hints of green pepper

Local Wines

Red Wine

Kritamos House Red <i>Shiraz</i>	7/25
Under & Over <i>Shiraz</i> Heathcote VIC	8/35
Breathing Space <i>Cabernet Sauv</i> Margaret River , WA	8/38
Tightrope Walker <i>Pinot Noir</i> , Yarra Valley VIC	8/40

White Wine

Kritamos House White <i>Sauvignon Blanc</i>	7/25
Anchorage Estate <i>Sauvignon Blanc</i> , Nelson , NZ	8/35
Under & Over <i>Pinot Gris</i> , King Valley VIC	8/35
McWilliams <i>Chardonnay</i> NSW	7/33
Markview <i>Moscato</i>	8/33
Prosecco Sparkling Brut Friuli - Italy	8/40

Dessert Wine / Liquer / port

Santorini Vinsanto - natural sweet wine from sundried grapes	10
Hanwood Estate - tawny a fine aged tawny crafted from specially selected parcels of fruit	8
Mastiha skinsos premium	9
Loukatos Tentoura - cinnamon liquer	8
Metaxa brandy	9
Cretan Rakomelo	8

Spirits

cretan tsikoudia (raki)	7
karafaki raki	20
greek ouzo Plomari (200ml)	28
johnny walker red	8
johnny walker black	9
chivas regal	10
ouzo	8
jim beam	8
southern comfort	8
bundaberg rum	8
vodka	8
tequila	8
barcardi	8
baileys	8

Hot Beverages

greek coffee	4
latte, cappucino, flat white, espresso, short & long macchiato	4
greek frappe	4
hot chocolate	4
english breakfast , chamomile , peppermint	4
greek mountain tea	4

Banquets

Meat Banquet (min - 2pp)

40pp

Entrees - a selection of mixed dips served with warm pita bread
- saganaki cheese

Mains - Meat platter with lamb yiros , chicken yiros , lamb cutlets ,
beef rissoles , pork sausage served with chips

- Greek Salad

Kritamos Grand (min - 2pp)

60pp

Entrees - a selection of mixed dips served with warm pita bread
- saganaki cheese
- vine leave dolmades
- zucchini fritters
- cheese croquets

Mains - Mixed Meat and Seafood Platter

lamb yiros , chicken yiros , beef rissoles and pork sausage
fish fillet , grilled King prawns , fried calamari , scallops
served with chips

- Greek salad

Desserts - our chefs choice of mixed desserts

- tea or coffee

Greek Wines

White Wines

Santorini Assyrtiko

42

the wine displays a lemon color of medium intensity , citrus aromas and white flowers dominate on the nose along with the characteristic mineral Assyrtiko undertones

Vilana Lyrarakis - (Crete)

8/38

rare aromas of herbs , citrus and yellow fruit harmonious combined , enhancing the rich delicious character

Kariki - Alexakis (Crete)

8/38

blend of the Aegean white varieties assyrtiko and athiri brilliant lemon color with green tints, crisp ,fresh with a note of grapefruit, rose petal on the nose , a perfect summer wine

White Dot - (Peloponnese)

8/38

pale yellow color , lemon blossom and citrus that dominate the nose, while the palate is characterised by freshness

Lafazanis - Rose (Korinthia)

8/38

a bright rose with fruity fragrances , rich full bodied flavour and a pleasant aftertaste

Retsina - Malamatina 500ml

15

Spirits & Liqueurs

cretan tsikoudia (raki)	7
cretan rakomelo	8
greek ouzo Plomari (200ml)	28
mastiha skins premium	10
loukatos tentura – cinnamon liqueur	8
metaxa brandy	9
johnny walker red, jim beam, southern comfort, bundaberg rum, vodka, tequila, gin, barcardi rum, baileys, ouzo	8
johnny walker black	9
chivas regal	11

Hot Beverages

greek coffee	4
latte, cappuccino, flat white, espresso, short & long macchiato	4
greek frappe	
hot chocolate	4
english breakfast, earl grey, chamomile, peppermint, chai	4
greek mountain tea	4