



Welcome to Vasilis Table – our menu is made to be shared, with dishes arriving as they're ready. Inspired by true Taverna style, our offerings change daily, based on what we grow and prepare fresh each day. Once it's gone, it's gone!

BREADS & SPREADS

All dips served with Greek pita

TARAMOSALATA whipped cod roe, fish cavier	gf	14
TIROKATERI spicy cheese & capsicum	v gf	13
TZATZIKI greek thick yoghurt, garlic, cucumber, dill	v gf	12
LADENIA tomato & onion bread, oregano	v	12
PITA extra pita bread 4	PITA gluten free	vo 5

VASILIS FEED ME 59pp

olives
pita + house spreads
saganaki, Vasilis soft cows' cheese,
peppered figs, bread
village salad, tomato, cucumber, olive, feta
mixed grill - charcoal chicken & signature
lamb platter with lemon potatoes & tzatziki

MEZEDES

ELIAS Aegean style olives, house marinated	vo gf	8
TOURSI house garden pickled vegetables	vo gf	9
PAPOU'S PATATES dad's chips, oregano (feta+ 2)	vo gf	14
KEFTEDES beef & pork meatballs, cucumber, tzatziki		21
MARIDES fried white bait, garlic mayo		23
SAGANAKI Vasilis soft cows' cheese, honey figs, bread		26
KEFALOGRAVIERA traditional hard sheep & goats' cheese, flaming hot skillet, honeycomb, ouzo	gf	28
PASTICHIO beef, macaronia pasta, graviera 'besamel		30
MOUSSAKA vegetable layers, bechamel	v	30
CALAMARI fried squid, zucchini, ouzo mayo	gfo	31
HTOPODI ME MAKARONIA KOFTO octopus stewed in red wine tomato sauce, short pasta		32

PITA - GYROS

Traditional gyros wrapped w tomato, onion, tzatziki, chips
Chicken 21 | Lamb 25 | Loukaniko 23 | Zucchini +eggplant relish vo 22

CHARCOAL FISH + MEAT

GARIDES whole char-grill king prawns, scallion lemon oil	gf	32
OHTAPODI SA octopus, green olives, black vinegar	gf	35
SWORDFISH KALAMAKIA two fish skewers, capers	gf	25
CHICKEN KONDOSOUVLI rotisserie chicken, pita, salad		24
ARNI KALAMAKIA two lamb souvlakia, tzatziki	gf	26
LOUKANIKO house smoked pork sausage	gf	24
KATSIKI KLEFTICO goat cooked in paper with bread		35

KITCHEN GARDEN VEGETABLES

KAPAMA braised cauliflower, tomato, spices	vo gf	16
PANTZAROSALATA beetroot, mizithra & walnuts	gf	17
HORTA boiled seasonal spinach greens, lemon	vo gf	18
HORIATIKI village salad, tomato, cucumber, olive, feta		23
KOLOKITHI SALAD zucchini, fennel, rusks, lemon	vo gfo	18
+ extra feta 5		

CHARCOAL CHICKEN PLATTER

roasted vegetables, tzatziki, pita, salad & chips 85 gf

LAMB PLATTER

ARNI | Vasilis's signature 12-hr slow cooked lamb shoulder, lemon potatoes, tzatziki
Serve 2 | 49 Serve 4 | 89 gf

gluten free – gf | gluten free option – gfo | vegetarian –v | vegan – vo | kids menus available on request

Please inform our wait staff of any dietary requirements.

A 10% surcharge applies on Sundays and public holidays, 5% on Saturdays. All card payments incur a 1.2% processing fee.

VASILIS'S MUST TOP PICKS