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# MOLO HELLENE II

From Tuesday 28th of February until Sunday 5th of March

## Small

- Sydney rock oysters, lemon (min 6) 7.5ea
- Grilled pita bread, olive oil, wild oregano 8
- Spicy feta dip, grilled pita bread 16
- Taramasalata dip, grilled pita bread 16
- Tzatziki dip, grilled pita bread 16
- Saganaki, Greek honey, wild oregano 26
- Zucchini fitters, crab, feta, tahini, herbs 32
- Sardines marinated, lemon, olive oil 28
- WA Fremantle octopus in vinegar, olive oil 32
- Spring Bay mussels with feta, capsicum, dill, parsley 28
- 30g Thesauri caviar (Amvrakikos, Greece) crème fraiche, blini, chive 150

## Large

- Stuffed capsicum, rice, tomato, eggplant, zucchini, potatoes 36
- Grilled stuffed calamari, kefalograviera cheese, capsicum, traxana tomato, feta 48
- Rock Lobster spaghetti, Cognac, tomato, bisque 72
- Daily market fish fillet, potatoes, artichoke, lemon sauce 48
- Whole fish of the day, horta, olive oil, lemon 52
- NSW Sovereign slow roast lamb shoulder, wild oregano, jus, lemon 120
- Free raise Borrowdale slow roast pork knuckle, wild oregano, jus, lemon 76
- Whole Live Lobster, oregano, lemon, olive oil 26/100g

## Sides

- Greek salad, feta, wild oregano, olive oil 18
- Roasted potatoes, lemon 16
- Wild greens, garlic, onion, feta 16

## Sweet

- Ekmek kataifi 18
- Orange pie, house made chocolate ice cream 18

Please inform your waiter if you have any food allergies  
A 10% surcharge applies to Sundays