

ATMOS

MEZEDES

- Warm Olives**, lemon, garlic, herbs (vg, gf) • 9
- Grilled Pita**, extra virgin olive oil, oregano (vg) • 10
- Taramosalata**, traditional fish roe dip • 16
- Tzatziki**, yoghurt, cucumber dip (v, gf) • 16
- Fava**, split yellow pea dip, caramelised onion, capers (vg, gf) • 16
- Saganaki**, fried cheese, honey walnuts (v, gf) • 25
- Sheftalia**, Cypriot lamb and pork sausage, lemon (gf) • 24
- Soutzoukakia**, beef and pork meatballs, rich tomato sauce, shaved kefalograviera (gf) • 24
- Koupes**, ground beef and pork, lightly fried buckwheat pastry (gf) • 24
- Calamari**, lightly fried, aioli, lemon • 29
- Cured Kingfish**, tzatziki and ouzo cream, dill oil, capers, pickled red onion, trout roe (gf) • 30

LARGER PLATES

- Slow Cooked Lamb Shoulder**, baked onion, herb salsa, tzatziki (gf) • 95 / 52
- Chargrilled WA Octopus**, almond skordalia, smokey white bean and olive dressing, pickled red onion, herbs (gf) • 39
- 1KG Black Onyx Rib Eye on the Bone**, kalamata and green olive salsa (gf) • 139
Rangers Valley 270 days Grain Fed, MBS3+
- Glazed Eggplant**, fig and nut salad, pomegranate (vg, gf) • 32
- Seafood Spaghetti**, grilled whole prawns, squid, tomato, garlic, capers, prawn oil • 62
- Lamb Kritharaki**, braised lamb shoulder, orzo pasta, tomato, hung yoghurt, mint puree • 35
- Prawn Saganaki**, baked prawns, tomato, feta cheese, fresh oregano (gf) • 39
- Eggplant Moussaka**, mushroom and walnut ragu, béchamel (v) • 36

SOUVLA OF THE DAY

- Slow cooked meat cooked over a charcoal rotisserie BBQ • 40**
Please ask your waiter for today's souvla

SALADS

- Greek Salad**, tomatoes, cucumbers, capsicum, onion, olives, feta, oregano (v, gf) • 25
- Fried Cauliflower Salad**, couscous, pine nuts, fava, mint, capers, chilli, lemon (vg) • 26
- Dakos Salad**, vine ripened red tomatoes, whipped ricotta and feta, Cretan rusks, red onion, purslane, capers (v) • 25

SIDES

- Lemon Potatoes**, duck fat, lemon, oregano (gf) • 15
- Chargrilled Broccolini**, lemon, extra virgin olive oil (vg, gf) • 15
- Chips with Feta** (v) • 15

DESSERT

- Yiayia Sylvia's Famous Baklava**, layered filo, syrup, almonds (v) • 15
- Loukoumades**, traditional Greek donuts, honey, pistachio (v) • 15
- Rizogalo Brulée**, vanilla rice pudding, cinnamon, citrus, flowers (v, gf) • 15
- Ice Cream & Sorbet**, pineapple and mint, Turkish delight, Greek yoghurt, traditional preserved fruits (v) • 15

SET MENUS

Tables of 8 and above must dine on one of our set menus. Whole table only. Min 4 people.

KAZZI • 65PP

- Warm Olives
Grilled Pita
Taramosalata
Tzatziki
Calamari
Lamb Shoulder
Greek Salad
Chips with Feta
Baklava

SANTORINI • 75PP

- Warm Olives
Grilled Pita
Taramosalata
Fava
Saganaki
Prawn Saganaki
Choice of:
Lamb Shoulder
or Souvla of the Day
Greek Salad
Lemon Potatoes
Baklava
Ice Cream & Sorbet

MYKONOS • 90PP

- Warm Olives
Grilled Pita
Taramosalata
Fava
Calamari
Cured Kingfish
Seafood Spaghetti
Prawn Saganaki
Greek Salad
Lemon Potatoes
Baklava
Ice Cream & Sorbet

(v) vegetarian (vg) vegan (gf) gluten free

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free. 1% surcharge on all credit cards, AMEX incurs a 1.6% charge. 7.5% surcharge on Sundays, 15% surcharge on public holidays.



ATMOS

Greek food is simple, uncomplicated, and best enjoyed with family and friends. Many dishes are generational family recipes customary to the Greek islands. Historically, Greek cuisine is designed to share, a tradition we encourage at Atmos.

Kali Orexi!

