

# ATMOS

## MEZEDES

Warm Olives, lemon, garlic, herbs (vg, gf) • 10

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

Cured Kingfish, tzatziki and ouzo cream, dill oil, capers, pickled red onion, trout roe (gf) • 30

Saganaki, fried cheese, honey walnuts (v, gf) • 25

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

Chargrilled WA Octopus, almond skordalia, smokey white bean and olive dressing, pickled red onion, herbs (gf) • 32

## LARGER PLATES

8 Hour Slow Cooked Lamb Shoulder, baked onion, herb salsa, tzatziki (gf) • 95 / 54

Whole Snapper, fried capers, oregano, sage, lemon (gf) • 52

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) • 35

Seafood Spaghetti, grilled whole prawns, squid, tomato, garlic, capers, prawn oil • 62

Lamb Tomahawk Cutlets, potato skordalia puree, capers, chopped smoky eggplant, crumbed feta, lemon (gf) • 56

Prawn Saganaki, baked prawns, tomato, feta cheese, fresh oregano (gf) • 39

## SOUVLA OF THE DAY

Slow cooked meat cooked over a charcoal rotisserie BBQ (gf) • 42

Please ask your waiter for today's souvla

## SALADS

Greek Salad, tomato, cucumber, 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) • 16

Chargrilled Broccolini, lemon, extra virgin olive oil (vg, gf) • 16

Chips with Feta (v) • 15

## DESSERT

Yiayia Sylvia's Famous Baklava, layered filo, syrup, almonds (v) • 16

Loukoumades, traditional Greek donuts, honey, pistachio (v) • 16

Rizogalo Brulée, vanilla rice pudding, cinnamon, citrus, flowers (v, gf) • 16

Ice Cream & Sorbet, pineapple and mint, Turkish delight, Greek yoghurt, traditional preserved fruits (v) • 16

## SET MENUS

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

### KAZZI • 70PP

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

### SANTORINI • 80PP

Warm Olives  
Grilled Pita  
Taramosalata  
Fava  
Calamari  
Saganaki  
Lamb Shoulder  
Greek Salad  
Lemon Potatoes  
Baklava  
Ice Cream & Sorbet

### MYKONOS • 90PP

Warm Olives  
Grilled Pita  
Taramosalata  
Fava  
Kingfish  
Calamari  
Saganaki  
Lamb Shoulder  
Prawn Saganaki  
Greek Salad  
Lemon Potatoes  
Baklava  
Rizogalo Brulée

(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. 10% 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!

