

# Sunago

Gathering of friends and food

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**DINNER MENU**

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ΑΦΕΛΕΙΟΝ

ΚΕΟΧΙΚΟΝ·ΚΕΝΤΡΟΝ>

Ε. ΚΑΤΣΑΒΗ



# MEZE

<b>Single dip with pita</b>	10
Taramosalata (cod roe), Charred Red Capsicum, Hommus or Tzatziki	
<b>Dips for 2</b>	18
All four of our housemade dips served with pita	
<b>Extra pita x 2</b>	6  
<b>Lamb Sliders (3)</b>	12
Brioche buns, tomato relish, roquette, slow roasted lamb	
<b>Chicken Sliders (3)</b>	12
Brioche buns, tzatziki, roquette, greek marinated chicken	
<b>Whitebait</b>	13 
Served with lemon, roquette & aioli	
<b>Keftedes (3)</b>	15
Housemade meatballs chargrilled and served with tzatziki and lemon	
<b>Shetalia (2)</b>	15
Cypriot skinless sausage, fried shallot, red onion, parsley, pita & tzatziki	
<b>Saganaki</b>	15 
Pan fried kefalograviera cheese served with lemon	
<b>Kalamari</b>	16 
Fried salt and pepper kalamari served with lemon and aioli	
<b>Octopus</b>	19 
Chargrilled octopus served with lemon, roquette and a red wine vinegar olive oil	
<b>King Scallops</b>	19 
Smoked pumpkin puree, radish, watercress, proscuitto & bacon jam	
<b>Chilli Crab</b>	18
Lightly fried soft shell crab, chilli aioli, spring onion & fresh chilli	
<b>Oysters</b>	
Natural (half dozen or dozen)	18/30 
Kilpatrick (half dozen or dozen)	20/32 
Bloody Mary Shooter (half dozen or dozen)	20/32 



Gluten Free option available on request



Vegetarian





# SEAFOOD

## **Chargrilled Prawns**

Served with lemon, roquette, greek salad & potatoes

32 

## **Fish Of The Day**

Market fresh chargrilled fish served with greek salad & potatoes

34 

## **Seafood Plate**

Grilled fish, skewered scallop, kalamari, chargrilled prawn & oysters served with greek salad and potatoes

42 

## **Half And Half**

Battered fish & kalamari served with aioli, chips and greek salad

27 

## **Chilli Crab**

Lightly fried soft shell crab, chilli aioli, spring onion & fresh chilli served with greek salad & potatoes

30

## **The Poseidon**

House speciality platter for 2  
grilled fish, scallops, kalamari, oysters, chilli crab, whitebait, charred prawns & octopus served with greek salad & potatoes

95



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# MEAT

## **Payadakia**

Lamb cutlets, burghul salad, honey cumin yoghurt, tzatziki, greek salad & potatoes

35

## **Wrap**

Slow cooked lamb, marinated chicken & tzatziki in pita served with salad & chips

25 

## **Chicken Souvlaki**

Chicken skewers served with lemon, tzatziki, greek salad & potatoes

28 

## **Lamb & Chicken Plate**

Slow roasted lamb, marinated chicken, lemon, tzatziki, sliced pita, greek salad & potatoes

29 

## **Carnivore**

Chicken skewers, marinated chicken, slow roasted lamb, keftede, lemon, tzatziki, greek salad & potatoes

35 

## **Chicken Breast**

Whole chicken breast stuffed with spinach, dill and feta served with greek potatoes, seasonal veg & red wine jus

32 

## **Lamb Ribs**

Smokey barbeque marinated and slow cooked for 12 hours, served with greek potatoes and asain slaw

28

## **Pork Belly**

Twice cooked pork belly with asain slaw, crispy prosciutto and eggplant fries

30

## **The Parthenon**

Mixed speciality platter for two, chicken skewers, keftedes, slow cooked lamb, payadakia, marinated chicken, grilled flake, skewered scallop, kalamari, chargrilled prawns, natural oysters, served with greek salad, potatoes, tzatziki and pita

95 



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# SALADS & SIDES

## Greek Salad

Tomato, cucumber, capsicum, onion, feta, olives, olive oil & lemon dressing

10  

## Burghul

Cracked wheat, split peas, currents, papita, almonds, capers, fresh herbs and honey cumin yoghurt

10 

## Pumpkin Salad

Roasted pumpkin, beans, pine nuts, roquette, feta, pesto and red capsicum

10  

## Peach

Chargrilled peach, fennel, pistachio, watercress, radish and red wine vinegarette

10  

## Beetroot

Roasted beetroot, roquette, walnuts, fried leek, red onion, feta and pesto

10  

## Trio of Salads

Your choice of 3 of our salads

18

Add chicken, lamb or kalamari

5

## Bowl of Chips

With tomato sauce

6

## Greek Potatoes

Oregano & feta

8  

## Greek Fries

Oregano & feta

8

## Vegetables

Seasonal veg

8  

## Roasted Pumpkin

Served with fried shallots, papita, confit garlic and whipped feta

12  

## Loaded Fries

Topped with slow cooked lamb, marinated chicken and grated saganaki

15

## Eggplant Fries

Housecut served with smoked paprika, cumin salt and hommus

10 

## Olives

Pita

6  

## Pita (2)

6  

## Tzatziki Side

3  

## Red Wine Jus Side

3 

## Aioli Side

3  



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# BANQUET

## Traditional Set Banquet

House made dips with charred pita

Pan fried kefalograviera cheese served with lemon

Seafood platter (grilled fish, prawn skewers, natural oysters, kalamari, scallop skewer) greek salad

Meat platter (slow roasted lamb, marinated chicken, chicken skewers, keftede) greek potatoes

Baklava, seasonal fruit

**55 per person**  
(minimum of 2 people)

**Our banquet is designed to share between friends and family. Please allow between 1.5 – 2 hours to enjoy all 5 courses. Please inform our staff if you are in a rush and would therefore prefer the banquet served in 3 courses.**


# DESSERT

**2 for 1 housemade cakes in our dessert fridge**

**10**

## Tastes

**5**

- Nutella Ice Cream 
- Baklava Ice Cream
- Chocolate Mud Cake with Nanna's Choc Syrup
- Baklava (2)

## Galaktoboureko

**12**

Layers of filo pastry with a spiced baked milk custard & sugar syrup

## Baklava Plate

**12**

Baklava cigars served with homemade baklava ice cream and spiced sugar syrup

## Affogato

**12**

Espresso coffee, vanilla bean ice cream and a shot of liqueur

## Chocolate

**13**

Warm chocolate mud cake, nutella ice cream, nanna's chocolate syrup

## Peach Melba

**14** 

Poached Peach, raspberry coulis, vanilla bean ice cream

## Pannacotta

**14**

Honey and pistachio pannacotta served with almond bread and spiced sugar syrup







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