



## Menu

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**WED-FRI 5PM 'TIL LATE**  
**SAT-SUN 9AM 'TIL LATE**

Fully licensed table service – Catering & take away available  
\$4 minimum cover charge at peak times – Public holidays will incur a 12.5% surcharge  
Please be advised that we do not split bills

*No added preservatives, MSG, flavours or colours*  
*Free range, halal & Australian meats – AUS & NZ seafood – We only use local & fresh produce*  
*Imported Greek olive oil & feta cheese – Only the freshest food made on the premises*

*Our premises contains nuts & traces of nuts so if you have any allergies, please let your host know*

 /vanilla  @vanillaoakleigh

#melbourne #melbournefood #melbournefoodie #melbournebreakfasts #brunch #cakes  
#cakestagram #sweets #cocktails #vanilla #vanillaupstairs [vanillalounge.com.au](http://vanillalounge.com.au)

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# Breakfast

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<b>TOAST WITH CONDIMENTS°</b>	6.7
your choice from sourdough, raisin bread, gluten free bread with jam, marmalade, honey, vegemite or peanut butter	
<b>CLASSIC PANCAKE (2 STACK)°</b>	17
served with mixed berries & vanilla ice-cream <u>or</u> maple syrup & vanilla ice cream <u>or</u> chocolate hazelnut spread	
<b>EGGS ON TOAST°</b>	11.8/13.8
your choice of fried or poached eggs (700g) / scrambled	
<b>EGGS ON TOAST WITH BACON</b>	16.8/18.8
your choice of fried or poached eggs (700g) / scrambled	
<b>EGGS BENEDICT</b>	18
two poached eggs on sourdough with your choice of sautéed spinach <u>or</u> ham <u>or</u> smoked salmon (+3) finished off with hollandaise	
<b>BREAKFAST BRUSCHETTA°</b>	18.8
poached eggs served with diced tomato, avocado & basil on sourdough bread	
<b>SMASHED AVOCADO &amp; FETA BRUSCHETTA°</b>	18.8
poached eggs served with smashed avocado, feta, rocket & basil on sourdough bread	
<b>HOUSE SMOKED SALMON</b>	22.5
2 poached eggs, potato rosti, wilted spinach, avocado & hollandaise sauce	
<b>THE BIG ONE</b>	23
2 eggs the way you like, toast, bacon, beef sausage, tomato, mushrooms, spinach & a hash brown	
<b>THE VEGGIE BIG ONE</b>	22.5
2 eggs the way you like, toast, tomato, mushrooms, spinach, avocado & halloumi	
<b>SIDES</b>	5
sautéed mushrooms, grilled tomatoes, wilted spinach, hash brown, avocado, halloumi, bacon & sausage	
<b>FRESH FRUIT SALAD &amp; YOGHURT°</b> add granola +3	11.5
<b>FRESHLY SQUEEZED ORANGE JUICE</b>	6.8

## Breakfasts from the Vanilla coal fired ovens

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*Beautifully cooked or finished in our Spanish coal fired jasper ovens,  
served in skillets or cast iron pans with toasted bread.*

<b>EGGS KALAMATA°</b>	17
baked eggs with Napoli, basil & feta	
<b>EGGS LEFKADA°</b>	17
baked eggs with spinach, spring onion & dill	
<b>EGGS THESSALONIKI</b>	17.5
baked eggs with Napoli, loukaniko, capsicum, cherry tomatoes & chili	
<b>OMELETTA ATHENA°</b>	17.5
whole baked omelette with feta, cherry tomatoes, spinach & spring onion	
<b>OMELETTA SPETSES</b>	17.5
whole baked omelette with loukaniko, capsicum, Spanish onion & cherry tomatoes	

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\*gluten free · °vegetarian · ^vegan · no variations

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## Starters

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<b>DIPS &amp; PITA</b>	17.9
home made white tarama, tzatziki° & eggplant*^	
<b>GREEK CHEESE SAGANAKI°</b>	15.8
grilled & served with lemon	
<b>GRILLED HALLOUMI*</b>	18.5
toasted sesame seeds, honey & baby herbs	
<b>MEZE PLATE</b>	35
chef's selection of mixed appetisers of the day (2-3 people – contains pork)	
<b>ARANCINI°</b>	18
please check the specials menu	
<b>LEMON PEPPER CALAMARI</b>	21
Australian calamari lightly dusted, flash fried, served with lemon & garlic aioli	
<b>OVEN BAKED MEATBALLS</b>	22
Gippsland free range 100% beef & pork mince rissoles oven baked in a rustic tomato salsa & topped with feta, served with toasted bread	
<b>OVEN BAKED LEMON &amp; OREGANO POTATOES*^</b>	13.5
traditional Greek oven baked potatoes	
<b>HORTA*^</b> (seasonal wild greens)	14
blanched & drizzled with olive oil & lemon	
<b>CHUNKY STEAK FRIES</b>	9.5
in a basket	
<b>WEDGES</b>	12
in a basket, served with sweet chili & sour cream	
<b>CHIPS WITH OREGANO &amp; FETA</b>	10.5
<b>SEASONED PITA OR BREAD</b>	5

## Pasta & Risotto

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<b>CHICKEN &amp; MUSHROOM PENNE</b>	26
free range diced chicken breast & mushrooms tossed with spring onion, served in your choice of an olive oil base or cream	
<b>VEGETARIAN PENNE°</b>	POA
seasonal vegetables tossed with penne – please check the specials menu for daily details	
<b>FETTUCCINE RAGU</b>	27
traditional Italian ragu with slow cooked beef finished in the oven with melted cheese	
<b>FETTUCCINE CARBONARA</b>	25
creamy carbonara base with bacon & mushrooms add chicken + 4	
<b>PRAWN LINGUINE</b>	33
pasta tossed with Australian prawns, spring onion, cherry tomatoes & fresh rocket in your choice of an olive oil base, Napoli or cream	
<b>CHICKEN &amp; MUSHROOM RISOTTO*</b>	26
free range diced chicken breast & mushrooms served in your choice of a stock, Napoli or cream base	
<b>VEGETARIAN RISOTTO*°</b>	POA
seasonal vegetables – please check the specials menu for daily details	

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## Mains

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<b>MARKET FISH OF THE DAY</b>	MARKET PRICE
please check the specials menu	
<b>MOUSSAKA</b>	23.5
baked dish layered with Gippsland free range grass fed 100% beef mince and local produce eggplant, potato, zucchini & béchamel sauce	
<b>PASTITSIO</b>	23.5
layered baked pasta dish with Gippsland free range grass fed 100% beef mince & béchamel sauce served with a side salad	
<b>YEMISTA*^</b>	24
traditional Greek oven baked tomatoes & capsicums stuffed with rice & served with roast potatoes	
<b>FREE RANGE CHICKEN SCHNITZEL</b>	21
served with chips & salad	
<b>PARMA MARGARITA</b>	22.5
free range chicken breast schnitzel, mozzarella cheese, basil, Napoli	
<b>PARMA CLASSICO</b>	24.5
free range chicken breast schnitzel, ham, mozzarella cheese, Napoli	
<b>PARMA HAWAIIAN</b>	25
free range chicken breast schnitzel, ham, pineapple, mozzarella cheese, Napoli	
<b>PARMA MEXICANA</b>	26
free range chicken breast schnitzel, hot salami, capsicum, olives, mozzarella cheese, chilli, Napoli	
<b>FRIED LEMON PEPPER CALAMARI (270 grams)</b>	26.5
served with salad, chips & garlic aioli	

## Mains from the Vanilla coal fired ovens

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<b>WHOLE BABY SNAPPER*</b>	38
roasted over coals, white wine, cherry tomatoes, green olives with leafy green salad	
<b>VANILLA HOUSE CHEESEBURGER</b>	19.5
100% Gippsland free range beef & pork patty, house made pickles, lettuce, tomato, chef's sauce, brioche bun, chips add bacon +3.5	
<b>DOUBLE CHEESEBURGER</b>	26
100% Gippsland free range beef & pork double patties, double cheese, house made pickles, lettuce, tomato, chef's sauce, brioche bun, chips	
<b>350gr. CERTIFIED BLACK ANGUS PORTERHOUSE</b>	39
please check the specials menu	
<b>CHICKEN PLATE 'GYROS STYLE' (350 grams)</b>	26.5
rocket, fennel and cherry tomato salad, tzatziki, chips, pita	
<b>CHICKEN SOUVLAKI SKEWERS (2) (330 grams)</b>	29.9
free range grain fed chicken grilled & served with salad greens, chips, tzatziki & pita	
<b>LAMB SOUVLAKI SKEWERS (2) (330 grams)</b>	31.9
free range grass fed Victorian lamb grilled & served with salad greens, chips, tzatziki & pita	
<b>PORK SOUVLAKI SKEWERS (2) (330 grams) (gluten free option available)</b>	29.9
free range grass fed Gippsland pork grilled & served with salad greens, chips, tzatziki & pita	
<b>GREEK STYLE CHARGRILLED CHICKEN (350 grams)</b>	26.5
salad, tzatziki, chips, pita	
<b>MEAT PLATTER FOR 2</b>	70.5
lamb skewers, pork skewers, beef & pork keftethes, loukanika, chicken gyros style, green side salad, tzatziki, chips, pita	
<b>SEAFOOD PLATTER FOR 2</b>	79.5
seasonal AUS & NZ market produce with calamari, octopus, fish & prawns, served with a rocket, fennel & cherry tomato salad, chips, pita	

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## Salads

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<b>GRAINS°</b>	16
roasted almonds, capsicum, celery, freekah, chick peas, quinoa, pomegranate, roasted pumpkin seeds, parsley, topped with cumin spiced yoghurt add chicken, lamb or calamari +12	
<b>GREEK 'HORIATIKI' SALAD*°</b>	17
tomato, cucumber, onion, capers, capsicum, feta, Greek olives & olive oil	
<b>SWEET CHILLI CALAMARI*</b>	23.5
Australian calamari lightly pan fried atop iceberg lettuce, tomato, cucumber, capsicum & Spanish onion with a homemade sweet chilli mayo dressing	
<b>WARM OCTOPUS</b>	25
warm house marinated Australian octopus atop rocket, fennel, cherry tomatoes & olive oil	
<b>CHICKEN CAESAR SALAD</b>	23.5
grilled free range chicken tenderloins, lettuce, bacon, egg, croutons, anchovies, parmesan & Caesar dressing	
<b>CHICKEN AVOCADO SALAD</b>	24
grilled free range tenderloins & avocado atop a green salad with sweet chilli mayo dressing	
<b>WARM LAMB FILLETS*</b>	24
grilled Victorian lamb atop a rocket, roasted capsicum & fennel salad with a beetroot reduction & citrus dressing	

## Kids

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<b>CALAMARI</b>	17.5
lightly dusted, flash fried, served with chips	
<b>CHICKEN NUGGETS</b>	11.5
served with chips	
<b>LAMB SKEWER</b>	13
served with chips	
<b>CHICKEN SKEWER</b>	13
served with chips	
<b>PORK SKEWER</b>	13
served with chips	

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# Light meals

<b>BOUGATSA</b>	11.8
warm custard wrapped in layers of filo pastry dusted with icing sugar and cinnamon add warm apple filling +3	
<b>PANINI'S</b>	11.5
chicken avocado <i>chicken, avocado, pesto, cheese, tomato, lettuce, mayonnaise</i> vegetarian <i>lettuce, eggplant, tomato, roasted peppers, olives, fetta cheese, pesto</i> ham <i>ham, tomato, lettuce, cheese, red onion, tomato relish</i> smoked salmon <i>smoked salmon, lettuce, tomato, capers, onion, cream cheese</i> turkey <i>turkey, lettuce, tomato, cheese, cream cheese, cranberry sauce</i> pizza <i>salami, ham, capsicum, cheese, mushrooms, olives, tomato relish</i> egg & bacon <i>egg, bacon, cheese</i>	
<b>BAGELS</b>	11.5
ham <i>ham, tomato, lettuce, cheese, red onion, tomato relish</i> smoked salmon <i>smoked salmon, lettuce, tomato, capers, onion, cream cheese</i> turkey <i>turkey, lettuce, tomato, cheese, cream cheese, cranberry sauce</i>	
<b>WRAPS</b>	11.5
chicken avocado <i>chicken, avocado, spinach, roasted peppers, camembert cheese, cheese, mustard seeds</i> chicken schnitzel <i>chicken schnitzel, cos lettuce, tomato, cheese, garlic aioli</i> chicken tandoori <i>chicken tandoori, spinach, sweet potato, roasted peppers, cheese, yoghurt dressing</i> Mediterranean <i>eggplant, spinach, sweet potato, roasted peppers, mushrooms, olives, fetta cheese, shredded cheese, pesto</i> gourmet egg & bacon <i>egg, bacon, cheese, spring onion &amp; mayo mix</i>	
<b>BAGUETTES LIGHTLY TOASTED</b> check daily display	12.5
roast pumpkin & goats cheese <i>baby spinach, grilled eggplant, pesto, caramelised onion relish</i> gourmet chicken <i>free range chicken, cheese, spring onion &amp; mayo mix, avocado</i> Italiano <i>sopressa salami, buffalo mozzarella, tomato, rocket</i>	
<b>CROISSANTS</b>	7.5
ham, cheese, tomato	
<b>PITES</b>	
spanakopita <i>spinach and cheese filo pastry</i>	11.5
tirópita <i>cheese filo pastry</i>	11.5
spinach & leek <i>spinach and leek in filo pastry (dairy free)</i>	11.5
chicken & mushroom <i>chicken and mushroom, filo pastry, served with relish</i>	13.5
chicken & leek <i>chicken and leek, filo pastry, served with relish</i>	13.5
add side garden salad +3.8 / add side greek salad +5	
<b>CYPRriot BREADS</b>	7.5
flaounes <i>handmade traditional Cyprian bread baked &amp; filled with pecorino, haloumi cheese, mint &amp; sultanas</i> haloumopita <i>handmade traditional Cyprian bread baked &amp; filled with haloumi cheese &amp; mint</i>	

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# Sweet treats

<b>GREEK SPECIALTIES</b> our most popular varieties	
bougatsa~ (warm custard wrapped in layers of filo pastry)	11.8
galaktoboureko~~ · baklava~~ · ravani · portokalopita · saragli~~ · kataifi~~	7.5
small baklava~~ · viritou~~	3.8
Turkish delight baklava~~	4.8
almond lady fingers	5
mini baklava	2.9
<b>PASTES</b> layers of sponge & mousse	8.5
vanilla · chocolate~ · caramel~ · strawberry~ · orange~ · black forest~ · tiramisu~	
green tea mango mousse · pontikaki (mousse mouse)~ · choc-strawberry heart~	
<b>CHEESECAKES</b>	8.5
baked New York~ · almond/hazelnut (toblerone) · strawberry~ · cookies and cream	
honeycomb · kahlua · baileys (when available)	
<b>FLOURLESS RANGE</b>	8.5/9
choc hazelnut heaven* · kormo*~ · lemon*~ · orange* · banana date & walnut*~	
opera* · oasis* · hazelnut bear* · rice pudding (cold or warm) / jaffa slice*	
<b>POPULAR ASSORTED RANGE</b>	8.5
ekmek~ · ferrero~ · mille feuille · mars bar mud cake~~ · napoleon	
red velvet mud cake~ · sticky date~ · apple & walnut slice^^	
<b>THE CUPS~~</b>	
raspberry pannacotta* · passionfruit pannacotta*	7
white & milk chocolate mousse~ · tiramisu~ · profiterole~	6.5
<b>CUPCAKES~</b>	5.5
<b>TARTS</b>	
fruit~ · strawberry~ · lemon^^ · lemon meringue^^	Lg 7.8 / Sm 4.8
<b>CANOLI~~</b>	Lg 7 / Sm 3.5
<b>KOK (YOYO)~~</b>	Lg 7 / Sm 4.5
<b>PROFITEROL~</b>	8.8
<b>BISCUITS</b>	
kourambiedes	4
amigdolota*	3.2
melomakarona^^	3.2
koulouria <i>vanilla · choc vanilla · moustokouloura^^ · sesame^^</i>	2.8
paximadia <i>vanilla · mousto^^ · aniseed</i>	1.9
petit fours <i>chocolate · chocolate sprinkles · almond · pistachio · choc coconut</i>	3
assorted flavoured macarons*	3.8
natural health balls^^ <i>choc orange · choc coconut</i>	4

Please ask your host, check specials or see the cake display downstairs for more items.

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## Cold drinks

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<b>FRAPPÉ</b> (traditional Greek-style)	5.5
<b>MOCHA, ICE CREAM</b>	add 0.5
<b>FREDDOCHINO · FREDDOESPRESSO</b>	6
<b>CHOCOLATE NUTELLA FREDDO*</b>	7
<b>COFFEE GRANITA</b>	6
<b>ICED COFFEE · ICED CHOCOLATE · COLD CHAI LATTE</b>	6.5
<b>ICED MOCHA</b>	7
<b>MILKSHAKES</b>	7
chocolate · strawberry · vanilla · caramel · blue heaven · banana · lime	
<b>EXTRA THICK</b>	add 2
<b>NUTELLA MILKSHAKE*</b> (milk, white & nutella choc blend) · <b>BOUNTY MILKSHAKE</b>	8
(extra thick add 2)	
<b>MINISHAKES</b>	4.8
<b>SPIDERS</b>	6.5
<b>FRESHLY SQUEEZED OJ</b>	7
<b>BOTTLED SOFT DRINKS 330ML</b>	4.5
coke · sprite · fanta · diet coke · coke zero · chinotto	
<b>SPARKLING VARIETIES</b>	4.5
plain · tonic · soda · red blood orange	
<b>EPSA</b> (imported Greek carbonated drinks)	4.5
gazzoza · orange · lemon · sour cherry	
<b>NOAH'S JUICES</b>	4.9
orange · apple, guava & berries · apple · apple, peach, mango & kiwi	
<b>OTHER JUICE BY THE GLASS</b>	4.5
pineapple · cranberry	
<b>ICED TEA</b>	4.6
lemon · peach	
<b>KOMBUCHA SPARKLING LIVE CULTURED DRINK</b>	5.5
apple crisp · raspberry lemonade	
<b>LEMON, LIME &amp; BITTERS</b>	5
<b>RED BULL CAN</b>	5
<b>BOTTLED WATER</b>	4

\*Nutella is used in conjunction with a hazelnut choc mixture. May not be suitable for people with nut allergies. Please ask your host for clarification.

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## Hot drinks

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<b>COFFEE</b>	4
cappuccino · latte · flat white · espresso · long black · short/long macchiato	
<b>MOCHA LATTE/CHINO</b>	5
<b>SPICY CHAI LATTE · CHAI VANILLA LATTE</b>	5
<b>DIRTY CHAI LATTE</b>	5.5
<b>GREEN TEA LATTE</b>	5
<b>AFFOGATO</b>	5.5
<b>GREEK COFFEE</b>	4
<b>DOUBLE GREEK COFFEE</b>	5.5
<b>HOT CHOCOLATE · WHITE HOT CHOCOLATE · HOT CARAMEL</b>	5
<b>NUTELLA HOT CHOCOLATE*</b>	6.5
<b>BABY CHINO</b>	1.8
<b>MUGS</b>	add 1.5
<b>DECAF</b>	add 0.5
<b>LACTOSE FREE SKIM MILK</b>	add 0.7
<b>SOY MILK (SILK)</b>	add 0.5
<b>ALMOND MILK</b>	add 0.7
<b>FLAVOURS</b>	add 0.5
vanilla · caramel · hazelnut	
<b>EXTRA COFFEE SHOT</b>	add 0.5
<b>TEA T2</b>	4.5
english breakfast · earl grey · chamomile · sencha green · chai tea peppermint · lemongrass & ginger · gorgeous geisha · strawberries & cream	
<b>HONEY</b>	0.3
<b>HOT WATER WITH LEMON</b>	1.6

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# Wine

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	120ml	750ml
<b>SPARKLING</b>		
NV Roederer Brut Premier <i>Champagne FR</i>		160
NV 2Castelli Prosecco <i>Conegliano Valdobbiadene IT</i>	12	54
NV Kir-Yianni Paranga PGI <i>Macedonia GR</i>		52
NV Azahara Moscato white <i>Murray Darling VIC</i>	9.5	46
<b>WHITE</b>	150ml	750ml
2017 RockBare Single Vineyard Riesling <i>Clare Valley SA</i>	12	48
2016 D.Zind Humbrecht Riesling organic <i>Turckheim Alsace FR</i>		58
2017 Santa Clerissa Pinot Grigio DOC <i>Veneto IT</i>	12.5	49
2017 La La Land Pinot Gris <i>Mildura VIC</i>	9.5	43
2017 Black Cottage Sauvignon Blanc <i>Marlborough NZ</i>		45
2017 Tainui Sauvignon Blanc <i>Marlborough NZ</i>	11	46
2017 Shaw & Smith Sauvignon Blanc <i>Adelaide Hills SA</i>		54
2016 Reverie Chardonnay <i>Pays d'Oc FR</i>	11.5	47
2017 Beresford Estate Chardonnay <i>McLaren Vale SA</i>		48
<b>R O S É</b>	150ml	750ml
2018 Pink Claw Rosé <i>Heathcote VIC</i>	11	46
2016 Muralia Toscana Rosé <i>Corbizzo IT</i>		45
2017 Mojo Lightly Sparkling Moscato pink <i>Langhorne Creek SA</i>	9.5	43

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# Wine

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	150ml	750ml
<b>RED</b>		
2017 Te Mata Gamay Noir <i>Hawkes Bay NZ</i>		48
2018 Storm Bay Pinot Noir <i>Storm Bay TAS</i>		46
2016 Fat Bastard Pinot Noir <i>Languedoc FR</i>	11.5	47
2016 La Dama Valpolicella Classico DOC <i>Veneto IT</i>		49
2016 Poliziano Chianti DOCG <i>Tuscany IT</i>		52
2017 Thorn-Clarke Sandpiper Merlot <i>Barossa Valley SA</i>	9.5	43
2015 Pennys Hill Single Vineyard Merlot <i>McLaren Vale SA</i>		45
2015 Mountadam Cabernet Sauvignon <i>Eden Valley SA</i>	12.5	49
2016 Amelia Park Trellis Cabernet Merlot <i>Margaret River WA</i>	12	48
2016 Whistler Shock Value Shiraz Granache <i>Barossa Valley SA</i>		42
2015 The Hidden Sea Shiraz <i>Limestone Coast SA</i>	12.5	49
2016 Two Hands Gnarly Dudes Shiraz <i>Barossa Valley SA</i>		55
2016 Tar & Roses Shiraz <i>Heathcote VIC</i>		44
<b>DESSERT</b>		90ml
NV Chamber Rutherglen Muscadelle (Topaque) <i>Rutherglen VIC</i>		9
<b>FORTIFIED</b>		90ml
Penfolds Father Port <i>Nuriootpa AU</i>		8
Penfolds Grandfather Port <i>Nuriootpa AU</i>		14

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# Beer

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## ON TAP

Mountain Goat Steam Ale

*Richmond AU*

Sapporo Premium Lager

*Tokyo JP*

Peroni Lager

*Rome IT*

285ml 568ml

6 11

7 12

300ml 500ml

8 13

## DOMESTIC · BOTTLE

Crown Lager

*Abbotsford AU*

Victoria Bitter

*Abbotsford AU*

Pure Blonde

*Abbotsford AU*

Cascade Light

*Hobart AU*

9

8

8.5

8.5

## INTERNATIONAL · BOTTLE

Peroni Nastro Azzurro Lager

*Rome IT*

Asahi

*Tokyo JP*

Heineken

*Amsterdam NL*

Corona Lager

*Mexico City MX*

Mythos Lager

*Thessaloniki GR*

9

9

9

9

9

## CIDER

Fog City Cloudy 500ml · Apple & Pear

*Richmond AU*

14

# Spirits

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## APÉRITIF

Barbieri Aperol <i>Padua IT</i>	9
Dolin Dry Vermouth, Blanc or Rouge <i>Chambery FR</i>	9
Pimm's No.1 <i>England GB</i>	9
Campari <i>Sesto San Giovanni IT</i>	9

## DIGESTIVE · perfect straight or over ice

Skinos Mastiha <i>Chios GR</i>	9.5
Limoncello di Capri <i>Capri IT</i>	9
Kretaraki meli Tsikoudia with honey <i>Crete GR</i>	9

## OUZO & TSIPOURO

Plomari ouzo <i>Mitilene GR</i>	8.5
Ouzo 12 <i>Piraeus GR</i>	9
Jivaeri ouzo triple distilled <i>Tirnavos GR</i>	9
Katsaros tsipouro no aniseed <i>Tirnavos GR</i>	9
Tirnavos tsipouro with aniseed <i>Tirnavos GR</i>	9

## BRANDY & COGNAC

Courvoisier VS <i>Cognac FR</i>	13
Hennessy VSOP Cognac <i>Cognac FR</i>	15
Metaxa 7 Star Brandy <i>Kifissia GR</i>	12
Metaxa 12 Star Limited Release <i>Kifissia GR</i>	15
Hennessy XO Cognac <i>Cognac FR</i>	24

## VODKA

Bondi Blue <i>Sydney AU</i>	10
Belvedere <i>Żyrardów PL</i>	12
Grey Goose <i>Cognac FR</i>	14
Vodka North <i>RU</i>	9.5
Absolut Vanilla <i>Åhus SE</i>	9.5

## WHISKEY & BOURBON

Dimple 12y <i>Scotland GB</i>	10.5
Johnnie Walker Red Label <i>Scotland GB</i>	9.5
Johnnie Walker Black Label <i>Scotland GB</i>	10.5
Chivas Regal 18yr <i>Scotland GB</i>	14.5
Chivas Regal 12yr <i>Scotland GB</i>	10.5
Lagavulin 16y Islay <i>Scotland GB</i>	18
Glenfiddich 12y Single Malt <i>Scotland GB</i>	13
Eagle Rare 10y Single Barrel <i>Kentucky US</i>	14
Buffalo Trace Straight <i>Kentucky US</i>	10.5
Jack Daniels <i>Tennessee US</i>	9.5
Jim Beam <i>Kentucky US</i>	9.5
Makers Mark <i>Kentucky US</i>	12
Johnnie Walker Blue Label <i>Scotland GB</i>	22

## GIN

Tanqueray No 10 <i>Scotland GB</i>	13
Hendricks <i>Scotland GB</i>	13
Bombay Sapphire <i>Hampshire GB</i>	10.5

## RUM

Sailor Jerry Spiced <i>Virgin Islands US</i>	10.5
Ron Zacapa Centenario 23y <i>Zacapa GT</i>	16
Ron Zacapa Centenario XO <i>Zacapa GT</i>	24
Bundaberg <i>Bundaberg AU</i>	9.5

## TEQUILA

Don Julio Blanco <i>Jalisco MX</i>	13
El Jimador <i>Jalisco MX</i>	9.5
Patron XO Café <i>Atotonilco MX</i>	12
Jose Cuervo <i>Jalisco MX</i>	10.5

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# Cocktails

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21 cocktails inspired by the classic flavours & stories of the nations of the Mediterranean Sea

<b>ALBANIA</b> Berry Sweet	12.5
<i>Mocktail of mixed berries crushed with ice topped with mint, lemonade</i>	
<b>ALGERIA</b> Orange Blossom	14
<i>Prosecco, orange juice, orange blossom water</i>	
<b>BOSNIA &amp; HERZEGOVINA</b> Strawberry Fields	18
<i>Tequila, Cointreau, strawberries, orange fields and a sugar rim</i>	
<b>CROATIA</b> Cherry Pie	17
<i>Rum, grenadine, cherry liqueur, lime, sugar and biscuit rim</i>	
<b>CYPRUS</b> The Disguise	16
<i>Brandy, lemon, bitters, soda, cherries</i>	
<b>EGYPT</b> Drink like an Egyptian	19
<i>Vodka, melon liqueur, watermelon purée, lemon juice</i>	
<b>FRANCE</b> Café au lait	18
<i>Espresso, vodka, Kahlua, froth, nutmeg, cinnamon stick</i>	
<b>GREECE</b> Mastiha Mojito	20
<i>Skinos mastiha, sugar syrup, mint, lemon, topped with soda</i>	
<b>ISRAEL</b> Queen Esther	16
<i>Vodka, choc-orange liqueur, shaken with light cream</i>	
<b>ITALY</b> Lemonbello	20
<i>Limoncello, gin, fresh lemon juice, soda, lemon sorbet</i>	
<b>LEBANON</b> The Forbidden	16
<i>Vodka/Triple Sec, pink grapefruit, mint leaves, sugar rim</i>	
<b>LIBYA</b> Across the border	20
<i>Espresso, vodka, Kahlua, Tia Maria</i>	
<b>MALTA</b> Malta my heart	16
<i>Prosecco, atop poached Babinella pears, cinnamon and lemon</i>	
<b>MONACO</b> Grapevine	12
<i>Mocktail of grapes, mint, grapefruit and crushed ice</i>	
<b>MONTENEGRO</b> Black Mountain	20
<i>Cherry vodka, choc liqueur, grenadine, cranberry juice, gomme</i>	
<b>MOROCCO</b> Tea Time Twist	20
<i>Earl grey tea, vodka, Cointreau, orange curacao, crushed ice with a cinnamon and sugar rim</i>	
<b>SLOVENIA</b> Holy Lime	16
<i>Hendricks gin, half a lime, sugar rim over crushed ice</i>	
<b>SPAIN</b> Santa Sangria	38
<i>Red wine and brandy sangria with seasonal fruit for 2-4 people</i>	
<b>SYRIA</b> Bolo Polo	18
<i>Refreshing mint homemade lemonade for 2-4 people</i>	
<b>TUNISIA</b> Banana Smuggler	20
<i>Malibu, banana liqueur, banana purée, skinny milk, blended ice, dried coconut</i>	
<b>TURKEY</b> Eye of the Beholder	14
<i>Frangelico, Ketel One vodka, chocolate rimmed glass</i>	
<b>POPULAR CLASSICS</b>	
Cosmopolitan	16.5
Cable car	18
Musk vodka martini	18
Amaretto sour	16.5
Aperol spritz	15

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