

# GREEK

BY GEORGE CALOMBARIS

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## Small Plates

Tsoureki, Whipped Lamb Butter	12.5
Pickled Kolumbra, Cucumber, Melon, Mint Vinaigrette	16.5
Kingfish Tzatziki, Perilla Leaf <b>3P</b>	22.5
Warm Saganaki Cream Tart, Black Pepper & Fig Balsamic <b>3P</b>	23.5
'Fish & Chips', Tarma, Salt & Vinegar Potato, Chives <b>3P</b>	27.5
Sweet Corn Ribs, Paprika Butter <b>3P</b>	18.5

## Large Plates

Grilled Flounder, Lemon, Tarama & Caper Butter	MP
Melitzanosalata, Tahini Yogurt, Pomegranate Salsa	31
Roast Chicken Paithakia, Dashi Latholemono	38
Soutzoukakia, Black Garlic Skordalia, Orange Glyko	36
BBQ Lamb Cutlets, Beetroot, Yoghurt	44

## Ingredients I Love from WA

Spanakopita Baked Abrolhos Island Scallop <b>1P</b>	16.5
WA Marron. Kritharaki, Stracciatella	72
BBQ Fremantle Octopus, Spicy Green Latholemano	39

**ADD PREMIUM TRUFFLES EXCLUSIVE FROM TRUFFLE HILL IN MANJIMUP TO ANY OF YOUR FAVOURITE DISHES. 1 GRAM / \$5**

## Sides

Chips & Feta	16.5
The OG Cypriot Grain Salad	17.5
Bitter Leaves, Myzithra, Lemon, EVOO	15.5

## Sweets

Greek Yoghurt Ice Cream, EVOO, Metaxa Raisins	18.5
Rizogalo, Salted Caramel Sauce, Smashed Kourabiedes	19.5
'When A Greek Meets an Italian' Millefoglie X Bougatsa	22

## Sharing Menu \$99pp

Minimum of 2 people

Wine Pairing \$59pp

Pickled Kolumbra, Cucumber, Melon, Mint Vinaigrette

Warm Saganaki Cream Tart, Black Pepper & Fig Balsamic

'Fish & Chips', Tarama, Salt & Vinegar Potato, Chives

Sweet Corn Ribs, Paprika Butter

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Roast Chicken Paithakia, Dashi Latholemono

Soutzoukakia, Black Garlic Skordalia, Orange Glyko

The OG Cypriot Grain Salad

Chips & Feta

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Greek Yogurt Ice Cream, EVOO, Metaxa Raisins

Seafood Origin Source - **(A)** Australia **(I)** Imported **(M)** Mixed

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Saturday, 15% on Sunday and 20% on Public Holidays. For a list of allergens present in dishes, please scan the QR code. While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.