

TO GRAZE, SHARE AND BEGIN

Mezze Board | Marinated olives, two house-made dips, two pita bread, Kefalograviera cheese 34

Warm Thessaloniki Pita | Extra virgin olive oil, oregano 4

Marinated Greek Olives | Extra virgin olive oil, Citrus, herbs 9

Lesvos Barrel-Aged Feta | Extra virgin olive oil, oregano 15

Taramosalata & Warm Pita | Whipped fish roe, lemon 14

Tzatziki & Warm Pita | Greek yoghurt, cucumber, dill 14

Hummus & Warm Pita | Crispy shallot, jalapeno oil 14

Cheese Saganaki | Thyme honey, oregano 22

Pan Seared Cypriot Halloumi | Lemon, oregano 20

Papoutsakia (Veg) | Roasted eggplant, mushrooms, béchamel, Mizithra 26

Western Australian Whitebait | Ouzo cream, lemon 26

THE INTERLUDE

Comforting plates from land and sea

Kritharaki Orzo | Lobster, prawns, baby calamari, lemon, dill 42

Handmade Kipfler Potato Gnocchi | Truffle mushroom cream, Reggiano 32

Prime Beef Short Rib Ragu Pappardelle | Slow-braised beef, rich San Marzano

sugo, Parmigiano Reggiano 35

Traditional Beef Moussaka | Layered eggplant, potato, slow-cooked beef, béchamel, Reggiano 38

AEGEAN REVERIE

Fresh seafood, inspired by the Mediterranean

Market Fish – Fresh catch of the day – see our specials board MP

Chargrilled Fremantle Octopus | Tahini, charred eggplant, roast capsicum, olives 34

Prawn & Mussel Saganaki | Qld prawns, NZ green lip mussels, cherry tomato sugo, garlic, feta, crusty bread 38

Fish & Fries | NSW Flathead Fillets, our Mythos batter 34

FROM THE FIRE

Celebrating premium Australian produce

Cowra Lamb Shoulder | Greek lemony potatoes, tzatziki 44

Chargrilled Lamb Backstrap Skewers | Golden fries 34

Chargrilled Chicken Fillets | Skordalia, whipped labneh 38

SIDES

Bright, fresh, simply dressed

Greek Village Salad | Extra virgin olive oil 24

Golden Fries | oregano, salt 14

A SWEET ENDING

One final indulgence

Tiramisu | House-made Savoiardi, mascarpone cream, espresso, Dutch cocoa 16

Orange Almond Cake | Kaimaki ice cream, almonds 16

Bougatsa | Crispy phyllo, custard, cinnamon 16

Affogato | Double shot espresso, vanilla bean ice cream 9 Add Kaluha +9



KOUZINA BEBE
LITTLE BAY BEACH

CURATED SHARED MENUS

Available for the whole table only - Min 2 ppl

THE HELLENIC TABLE 69 PP

Mezze Board to Share:

MARINATED OLIVES
KEFALOGRAVIERA CHEESE
TARAMOSALATA DIP
HUMMUS DIP
PITA BREAD

GREEK SALAD

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Select a main per person:

LAMB BACKSTRAP SKEWERS
Crispy fries, tzatziki

OCTOPUS

Tahini, olives, charred eggplant & capsicum

CHAR GRILLED CHICKEN

Skordalia potato mash, labne

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Select a house made dessert per person:

CUSTARD & FILO BOUGATSA
ORANGE ALMOND CAKE
TIRAMISU

THE AEGEAN TABLE 79PP

Mezze Board to Share:

MARINATED OLIVES
KEFALOGRAVIERA CHEESE
TARAMOSALATA DIP
HUMMUS DIP
PITA BREAD

GREEK SALAD

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Select a main per person:

SLOW BAKED LAMB SHOULDER
Tzatziki

KRITHARAKI THALASINO

Slipper lobster, baby calamari, tiger prawn,
orzo pasta

MARKET FISH

Select a house made dessert per person:

CUSTARD & FILO BOUGATSA
ORANGE ALMOND CAKE
TIRAMISU