

	DIPS	
	Tzatziki	\$10
	Greek strained yoghurt mixed with cucumber, garlic, olive oil & vinegar served with pita bread. (GF Optional*, VEG)	
	Taramosalata	\$10
	Smoked cod roe, blended with onion, bread, oil & lemon served with pita bread	
	Melitzanosalata	\$10
	Eggplant mixed with feta cheese, garlic & olive oil served with pita bread (GF Optional*, VEG)	
	Tirokafteri	\$10
	Baked capsicum, chilli & feta served with pita bread (GF Optional*, VEG)	
	Mix Dips for 2	\$26
4 dips served with pita bread		
MEZEDAKIA (TAPAS)		
Haloumi (3pcs)	\$16	
Grilled Cyprus cheese served with tomato (GF, VEG)		
Haloumi Chips	\$16	
Deep fried served with honey (GF, VEG)		
Saganaki Cheese	\$16	
Grilled kefalotiri cheese (GF VEG)		
Spanakopita (3pcs)	\$16	
Traditional puff pastry stuffed with spinach & feta (VEG)		
Dolmades (3pcs)	\$16	
Homemade vine leaves filled with beef mince vegetables, rice & herbs (GF)		
Loukaniko	\$16	
Traditional spicy grilled beef & pork sausage (GF)		
Biftekakia (3pcs)	\$16	
Homemade chargrilled beef & pork meatballs served with tzatziki		
Chips A La Grecque	\$17	
Served with feta and oregano (GF VEG)		
Tirokroquettes (4pcs)	\$16	
Cheese croquettes served on a bed of tirokafteri (GF VEG)		
Kolokithakia Tiganita	\$16	
Crumbed crispy fried zucchini slices served with shaved cheese (VEG)		
Spetsofai	\$21	
Spicy sausage with capsicum & salsa sauce served with feta & bread (GF Optional*)		
Gigantes	\$16	
Beans baked in homemade red sauce (GF, V)		
SEAFOOD MEZEDAKIA		
White Bait	\$18	
Fried, served with lemon		
Chargrilled Octopus	\$28	
Served with skordalia (potato & garlic dip) GF		
Chargrilled Scallops GF opt**	\$26	
Chargrilled prawns GF opt**	\$26	
Fried Calamari	\$23	
Chargrilled Calamari	\$23	
Served on a bed of tirokafteri (GF)		
GRILL		
Souvlaki Open Plate	\$33	
Chargrilled lamb, chicken or pork skewers served with lemon potato, garden salad, tzatziki & pita (GF Optional*)		
Gyros Open Plate	\$33	
Lamb, chicken or mix shaved off spit served with lemon potato, garden salad, tzatziki & pita (GF Optional*)		
Pork Rib Eye	\$38	
Chargrilled pork rib eye served with village salad, tzatziki & pita (GF Optional*)		
Lamb Cutlets	\$38	
Chargrilled lamb cutlets served with lemon potato, garden salad, tzatziki & pita (GF Optional*)		
Sheftalia	\$33	
Chargrilled juicy pork cinnamon flavoured sausages served with lemon potato, garden salad, tzatziki & pita (GF Optional*)		
Mix Grill Platter		
Min 2 people	\$58 pp	
Mix Dips (served with pita)		
• tzatziki		
• taramosalata		
• melitsanosalata		
• tirokafteri		
Platter (Served with Greek Salad)		
• lamb skewers		
• chicken skewers		
• lamb cutlets		
• loukaniko (sausage)		
• soutzoukakia (non GF)		
• sheftalia		
• lemon potatoes		
GF optional* Please ask our friendly staff		
ADD: Serve of Gyros (lamb, chicken or mix)	\$15	
SHARING MEZE PLATTER		
Meze Platter for 2	\$34	
Dolmades, haloumi, loukaniko, keftedes		
Seafood Meze Platter for 2	\$36	
Octopus, prawns, scallops, calamari		
SEAFOOD		
Calamari	\$33	
Fried OR chargrilled calamari served with lemon potato, garden salad, taramosalata		
Chargrilled Prawns	\$38	
King prawns served with lemon potato, garden salad & taramosalata (GF optional**)		
Chargrilled Scallops	\$38	
Scallops served with lemon potato, garden salad & taramosalata (GF optional**)		
Seafood Pasta	\$38	
Linguine with prawns, scallops & local mussels, tossed in a homemade red sauce with garlic & cheese, reduced with white wine (GF optional***)		
Saganaki Seafood	\$38	
Prawns, mussels & scallops sauteed in homemade red sauce with garlic, reduced with white wine topped with feta served with lemon potato & bread (GF optional*)		
Mussels	\$32	
Local mussels sauteed in homemade red sauce with garlic & chilli reduced with white wine served with bread (GF optional*)		
Fish Of The Day	MP	
Please ask our friendly staff		
Mix Seafood Platter:	\$74 pp	
Min 2 people		
Mix Dips (served with pita)		
• tzatziki		
• taramosalata		
• melitzanosalata		
• tirokafteri		
Platter (served with Greek Salad)		
• calamari (GF optional)		
• octopus		
• scallops		
• king prawns		
• mussels with rice		
• grilled fish (GF optional)		
• lemon potatoes		
GF optional* Please ask our friendly staff		
TRADITIONAL DISHES		
Mousakas tis Georgias	\$34	
Mavs family recipe of traditional mousaka - potato, zucchini, eggplant & beef mince layers topped with bechamel sauce served with garden salad (GF)		
Biftekia Gemista	\$34	
Homemade meatball stuffed with feta cheese served with village salad, chips, pita & tzatziki		
Pastitsio	\$34	
Pasta baked with mince topped up with bechamel sauce, served with lemon potato & garden salad		
Soutzoukakia	\$34	
Spiced cumin flavoured meatballs served with kritharaki (orzo pasta) & homemade red sauce		
Kleftiko	\$38	
Slow cooked lamb served with vegetables, lemon potato and gravy		
SALADS		
Greek Salad	\$18	
Mix salad, cucumber, tomato, onion, olives & feta seasoned with lemon & olive oil (GF, V Optional*)		
Village Salad	\$20	
Tomato, cucumber, onion, capsicum, olives & feta seasoned with lemon & olive oil (GF, V Optional*)		
Mavs Signature Salad	\$20	
Rocket, red cabbage, cherry tomatoes & walnuts seasoned with honey, balsamic vinegar & lime (GF, V)		
VEGETARIAN		
Gemista	\$34	
Capsicum stuffed with a mix of rice, veggies & herbs served with lemon potato, and garden salad (GF, V)		
Veggie Pasta	\$32	
Linguine tossed with seasonal veggies in homemade red sauce with garlic reduced with white wine (GF optional** V)		
Falafel	\$32	
Homemade falafel served with chips, garden salad, pita and homemade hoummus (GF optional* V)		
Effective from Setember 2025		
		