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ALATONERO

15% Surcharge Public Holidays

~ 1.5% processing fee ~ no split bills ~

WELCOME TO OUR GREEK TABLE!

We are pleased to offer you the very best of our Greek inspired cuisine, served with love in a relaxed share style!

~ SHARE STYLE ~ GREEK STYLE! ~ YAMAS! ~

HOUSE MADE DIPS

Served with warmed pita *16 ea or 3 for 40*
Add Gluten Free Pita *9 per serve*

Tzatziki, pickled cucumber, dill
Taramasalata, crispy capers, shallots
Beetroot hummus, spiced pepitas, crumbled feta

MEZZE

Grilled pita (GF pita \$12)	9
Saganaki, fig, lemon	19
Chargrilled octopus, lemon, olive oil and herbs	32
Warmed marinated olives with charred Jospier grilled chorizo	18
Fried calamari, rocket, fennel, harissa aioli	28
Spanakopita cigars, dill, saffron aioli (3)	23
Scallops in the half shell, caper lemon butter (3)	28
Kataifi prawns, honey and lemon aioli, roasted hazelnuts (3)	26
Zucchini and feta fritters, preserved lemon yoghurt (4)	23
Chargrilled whole sardines, lemon & mint salsa verde	27

SIDES

Traditional Greek salad - tomatoes, cucumber, red onion, capsicum, capers, olives, feta	22
Pearl cous cous, pomegranate, soft herbs, smoked paprika yoghurt	21
Rocket and fennel salad, grated Kefalograviera cheese	19
Chips and lemon aioli	15
Chips, feta, oregano	18
Lemon roast potatoes	16

LARGER PLATES

Fish of the day - your server will advise	MP
Our signature, slow roasted lamb shoulder, roast potatoes, pea puree & jus	53
Moussaka - layers of eggplant, local potatoes, cinnamon spiced lamb, cheesy bechamel	44
Jospier grilled Greek style chicken, moghrabieh, red pepper honey yoghurt, currants & almonds	47
DIY Souvlaki- Greek style chicken, slow roasted lamb or vegetarian with pita, chips, tzatziki, lettuce, tomato and onion	39
Baked prawn and mussel "saganaki", feta, tomato & caper saltza, lemon orzo with soft herbs	49
Gigantes Plaki - giant beans, roasted pumpkins, zucchini, capsicum & onion (add feta \$6)	39
Cypriot grain salad, grilled halloumi, honey yogurt, nuts, currants, pomegranate, with Jospier grilled chicken	45

~ THE GREEK FEAST! ~

Can't decide? Let us feed you! The ideal way to sample our menu, served in a relaxed share style!

TO START: Trio of house made dips with warmed pita | Saganaki, fig, lemon
MEZZE: Fried calamari, rocket and fennel | Zucchini and feta fritters
MAINS: Slow roasted lamb shoulder, Jospier grilled Greek style chicken
Lemon potatoes, Greek salad
DESSERT: Alatonero dessert platter - a selection of our desserts to share!

3 courses \$90pp | 4 courses \$105pp
Min 2 pax. Whole tables only.

TO FINISH

Loukoumades, candied nuts, cinnamon syrup, honey ice cream	16
Warmed chocolate brownie, metaxa butterscotch, vanilla ice cream	18
Layered passionfruit cheesecake, baklava crumble	19
Warmed orange cake, citrus syrup, greek yoghurt ice cream	18
Affogato- vanilla bean ice cream, espresso, Frangelico liqueur	19
House made sticky baklava fingers	10 ea