

TO START

Freshly shucked Sydney Rock oysters
with pickled cucumber mignonette | GF

3 for \$ 19.5 / 6 for \$ 39 / 12 for \$ 72

Thesauri Osetra Malossol Greek Caviar,
fried pita crisps, mascarpone

1gr Caviar bump \$ 12 / 10gr tin \$ 65

White anchovy crostini, oregano butter | GFO 8 ea

Whipped salt cod, white polenta, caper dust | GF 12 ea

Olive and pickles, house marinated | GF, VE 16

Lamb tartare, potato rosti, lemon curd, pistachio,
saltbush | GF 24

Kingfish crudo, blood orange dressing,
grapefruit, pickled radish and carrots | GF 24

DIPS served with grilled pita

Taramasalata, Yarra Valley salmon roe, EVO 18

Red radish tzatziki, herb EVO, pepper | GF, V 18

Potato skordalia, lemon, garlic | GF, VE 16

Kefi pita bread 7

MEZEDES

Spanakopita, lemon labneh | V, VEO 25

Calamari Tiganita | Fried Hawkesbury river squid,
black garlic aioli 26

Spring Bay Tasmanian mussels, garlic, chilli,
tomato, spinach, grilled pita bread | GFO 30

Lamb keftedes | Mint labneh, smoked tomato oil 27

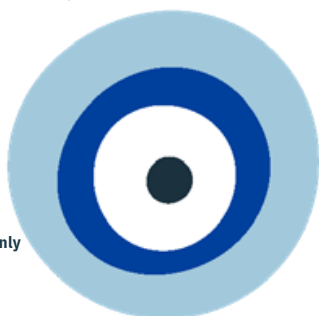
Saganaki prawn, tomato, herbs, feta,
grilled pita bread | GFO 33

Chargrilled wild caught Fremantle octopus,
smoked lemon reduction, Kalamata olives | GF 34

Saganaki of Kefalograviera cheese wrapped in filo
pastry, honey, thyme, black sesame | GFO, V 25

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All Feast set menus are to share for the whole table only
10% surcharge applies on Saturday & Sunday
18% surcharge applied on public holidays
Transaction fee applies on all credit card payments



LARGE PLATES

Seafood orzo, king prawn, squid, mussel,
clam, seafood bisque 52

Market fish of the day | GFO MP

Grilled Moreton Bay bug, walnut bisque,
warm pita | GFO 75

500g Slow cooked lamb shoulder on the bone,
tzatziki | GF 75

Chicken Tyligmeno | Stuffed roasted chicken,
ancient grain, savoy cabbage, golden raisins 49

Moussaka | Beef ragù, eggplant, potato, béchamel 40

Pastitsio | Baked pasta layered with lentils and
mushroom ragù, soy bechamel | VE 39

Yia Yia's stuffed eggplant, tomato risotto, feta,
walnut, gremolata | GF, V, VEO 39

SIDES

Kefi Style Greek Salad | Fried capers,
creamy feta, saltbush | GF, V, VEO 22

Lemon roasted herb potatoes | GF, VE 15

Horta | Sauteéd green leaves, lemon, garlic | GF, VE 15

Lemon rice, spinach, saffron | GF, VE 15

FEASTS

Upgrade your experience with a
selection of pairing wine -50PP

KEFI 85PP

Olives

Toursi

Taramasalata

Grilled pita

Spanakopita

Moussaka

OR

Lamb shoulder (5PP)

Lemon rice

Greek salad

Galaktoboureko

POSEIDON 100PP

Olives

Toursi

Taramasalata

Grilled pita

White anchovy crostini

Calamari tiganita

Saganaki prawn

Market fish

Lemon rice

Greek salad

Galaktoboureko



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