

671 Point Nepean Rd, McCrae VIC 3938 t 03) 5981 1202

ALATÓNERO

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

Tzatziki, pickled cucumber, dill

Taramasalata, crispy capers, shallots

Spicy capsicum, and feta

Served with warmed pita 15 ea or 3 for 40

MEZZE

Grilled pita (GF pita \$9) 7

1/2 shell scallops, garlic butter, gremolata (3) 28

Saganaki, fig, lemon 17

Rosemary and citrus marinated olives with charred chorizo 18

Spanakopita cigars, dill, saffron aioli (3) 19

Fried calamari, rocket, fennel, harissa aioli 27

Kataifi prawns, honey and lemon, roasted hazelnuts (3) 26

Zucchini and feta fritters, preserved lemon yoghurt (4) 23

Traditional beef kofta, smokey relish, paprika oil 23

Split King prawns, chargrilled w/ chilli & garlic (4) 43

Spiced, grilled whole sardines, preserved lemon, salsa verde, pine nuts, currants 25

Slow roasted lamb ribs, sticky honey and ouzo glaze 26

SIDES

Traditional Greek salad - tomatoes, cucumber, red onion, 21

capsicum, capers, olives, feta

Pearl cous cous, pomegranate, soft herbs, smoked paprika yoghurt 18

Rocket and fennel salad, grated Kefalograviera cheese 19

Chips and lemon aioli 12

Chips, feta, oregano 16

Lemon roast potatoes 15

LARGER PLATES

The freshest fish of the day - your waiter will advise MP

Our signature, slow roasted lamb shoulder, roast potatoes, pea puree & jus 51

Moussaka - layers of eggplant, local potatoes, cinnamon spiced lamb, cheesy bechamel 42

Josper grilled Greek style chicken, moghrabieh, red pepper honey yoghurt, currants & almonds 45

Eggplant "Yemista", stuffed with lemon and spinach rice, smokey tomato puree, roast potatoes 35

DIY Souvlaki- Greek style chicken, slow roasted lamb or vegetarian with pita, chips, tzatziki, lettuce, tomato and onion 38

Baked prawn and mussel "saganaki", feta, tomato & caper saltza, lemon orzo with soft herbs 46

Giganets Plaki - giant beans, roasted pumpkins, zucchini, capsicum & onion (add feta \$6) 34

Cypriot grain salad, grilled halloumi, honey yogurt, nuts, currants, pomegranate, with Josper grilled chicken 42

~ 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, Josper grilled Greek style chicken
Lemon potatoes, Greek salad

DESSERT: Alatónero dessert platter - a selection of our desserts to share!

2 Courses \$80 pp| 3 Courses \$90pp | 4 Courses \$105pp

Min 2 Pax, whole tables only

TO FINISH

Loukoumades, candied nuts, cinnamon syrup, vanilla bean ice cream 16

Chocolate Delice- chocolate mousse cake, caramel popcorn & berry compote 18

Greek style panacotta with honey and yogurt, white peach coulis, pistachios 17

Affogato- Honey & Wattleseed Liqueur, vanilla ice cream, espresso 18

House made sticky baklava fingers 7ea