

ALATONERO

DAIRY FREE MENU

Whilst we make every effort to cater to dietaries, we cannot guarantee cross contamination from gluten, nutes, or any allergens.

We thank you for your understanding.

HOUSE MADE DIPS AND MEZZE

Taramasalata with crispy capers & shallots, served with warmed pita

Beetroot hummus with spiced pepitas, served with warmed pita

Warmed, marinated olives with charred chorizo, Jospier grilled

Octopus, white bean puree & lemon

Fried calamari, rocket, fennel & harissa aioli

Kataifi prawns, honey, lemon aioli & roasted hazelnuts

Slow roasted lamb ribs & sticky honey and ouzo glaze

LARGE PLATES

Fish of the day- your waiter will advise

Our signature, slow roasted lamb shoulder, roast potatoes & jus

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

DIY Souvlaki - lamb, chicken, calamari or vegetarian with pita, chips, beetroot hummus & salad

Jospier grilled Greek style chicken, moghrabieh, smokey relish, currants & almonds

Gigantes Plaki - giant beans, roasted pumpkin, zucchini, capsicum & onion

SIDES

Traditional Greek salad (no feta)

Pearl cous cous, pomegranate, soft herbs & smoked paprika oil

Rocket and fennel salad (no grated kefalograviera cheese)

Horta, sauteed greens with lemon & olive oil

Chips and lemon aioli

Lemon roast potatoes

DESSERT

Loukoumades, candied nuts, cinnamon syrup & vegan ice cream

Orange cake with orange syrup, strawberries & vegan ice cream

Affogato - vegan ice cream & espresso

