

# The Goat in the Boat

Kalispera - Good evening Chris and Maria Gabriel welcome you to The Goat in the Boat - Kali Orexi kai stin iyia sas Here's cheers to great health and may you enjoy your meal

## Mezze/Tapas

House Made Dips with Charred pita bread

- Taramasalata-cod roe (Greek luxury on a plate)

- Tzatziki cucumber, dill, garlic & yoghurt

- Hommus - chickpea, tahini garlic \$15.00

Extra Pita - warm pita bread \$4.00

Olives - pan tossed \$8.50

Saganaki cheese (ewe & goat) \$14.50

Chorizo sausage cooked in red wine \$10.50

Haloumi cheese grilled Cypriot style \$13.50

Dolmadakia -Home made stuffed vine leaves with

Greek yoghurt(vegetarian with pine nuts)\$13.50

King prawns charred (4 pieces) \$18.00

Charr grilled octopus \$22.00

Spanakopita - spinach & cheese pie \$14.50

Keftedes-greek meatballs (lamb & pork) \$13.50

Imam bayeldi - eggplant & tomato bake \$15.50

Greek salata - village salad \$13.50

Maroulosalata -lettuce, dill & spring

onion salad \$9.50

Zucchini, anchovy, pine nut & fetta salad \$13.50

The Goat in the Boat requests patrons with food allergies or other dietary requirements to please inform wait staff prior to ordering. We will endeavor to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

Parents in consideration of other diners, children should be seated whilst in the restaurant. The Goat in the Boat will not take any responsibility for any injuries caused to unsupervised children.

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## Fayito - Main Course

Rack of lamb served with minted tzatziki,  
vegetable bake & sautéed chard \$39.00

Pork Souvlaki marinated the traditional Greek way  
served with lemon potatoes & herbed fetta with  
lemon, dill, olive oil and Spanish onion \$33.00

Roast duck thigh in red wine jus reduction served  
on sweet potato mash with accompaniment of red  
cabbage, hazelnut & pancetta \$36.00

Charr grilled whole snapper served on walnut  
skordalia (Greek garlic mash) with fennel salad &  
grain mustard dressing \$37.00

Santorini chicken - Mediterranean spiced chicken  
fillet with tomato sauce, olives, preserved lemon,  
couscous with flaked almonds & Greek yoghurt  
\$33.00

Prawn salad served with warm potato salad, pine  
nuts, house made roasted garlic mayonnaise &  
lemon thyme dressing \$33.00

Moussaka - Chris' version of the classic  
eggplant and zucchini bake (lamb mince) \$29.00

We are Fully Licensed and do not permit BYO  
It would be greatly appreciated if you ask your  
friendly wait staff for account rather than coming to the counter  
Thank you for your kind understanding

# The Goat in the Boat

## Dessert

**Baklava - is a perennial favourite Greek classic pastry - very decadent and home made \$8.50**

**Bogatses - Delicious filo pastry filled with semolina custard served warm dusted with icing sugar home made \$8.50**

**Turkish Delight \$1**

**Take home a small bag of Turkish Delight \$5**

**Greek coffee \$4**

**Coffee selection (full cream milk only) \$4**

**Tea selection - \$5**

**(English breakfast, earl grey, darjeeling, peppermint, lemon & ginger)**

**To finish why not an ouzo on the rocks**

**Plomariou Lesvos \$8.50**

**Keo Cyprus \$8.50**

**Ouzo Mini Mitilini \$8.50**

**Vrissas Tirnavos \$8.50**

**We also offer a great selection of Liqueurs and Cognac - please ask our friendly Staff**

**We hope you have enjoyed your experience at The Goat in the Boat - it was our absolute pleasure to create this delicious food and a delight to serve you thank you and we wish you a wonderful evening**