

MEZZE

Brunswick Seed Oysters with Lemon or Mix them w Our Daily Special	4/19/32
Garlic Bread w Marinated Feta	12
Eggplant and Feta Balls w Maïntanósaláta	4
FBK Local Marinated Olives	9
Saganaki Kefolograviera - Grilled Sheep's Milk Cheese	14
Feta Fries - Hand Cut w Oregano	11
Pastítsio Krokétes - w Bechemayo	4
Okotapodi Toursi - Pickled Local Octopus	19
Melitzanosalata - Greek Eggplant Dip w Flatbread	9
Beetroot Tzatziki - Dip w Fennel Crisp Bread	9
Parsnip Skordalia - Dip w Turkish Toasts	9
Kalamári - Crispy fried Squid w Tirokefteri & Lemon	19
Keftédes - Pork and Veal w Tzatziki	24
Souvlakia - Honey, Mustard, Oregano & Garlic Chicken w Porkeri	26
Saganaki Garídes - Brunswick Prawns w Ketch'OPA'	29
Beetroot Faláfel - w FATouche Salata and Cacik	19
Horiàtiki Saláta - Greek Salad w Goats Feta	12
Maróuli Saláta - Lettuce Salad w Seeds, Black Grapes & Currants	13
Kýprioι Saláta - Cypriot Grains Salad	11
Manitária - Mushrooms in Garlic, Wine and Lemon	13
Hortá - Green Stuff with Fresh Lemon Olive Oil & Almonds	13
Choirinó - Bangalow Pork Belly in FBK Master Stock w Kolokythákia	32
Moussáka Lachanikó - Greek Vegetarian Bake w Almond Crust	32
Kolokythópita - Pumpkin, Feta, Pinenut & Filo Snake Pie	32
Arnáki - Slow Cooked Whole Lamb Shoulder w Cypriot Grain Salad	49
Tróktis - 62*Deg Slow Cooked Ocean Trout w Tarator, Fennel & Orange	46
Brizóla - 500g Dry Aged Beef Rib on The Bone w Feta Fries & Greens	48

THE SHARE BANQUET \$42^{PH} (MIN 4PP)

OLIVES

GARLIC BREAD AND FETA

EGGPLANT AND FETA BALLS

MELITZANOSALATA - GREEK EGGPLANT DIP

CRISPY FRIED SQUID W TIROKEFTERI

KOLOKYTHÓPITA - PUMPKIN FETA FILO PIE

ARNÁKI - SLOW COOKED WHOLE LAMB SHOULDER

THE FATBELLYKAF EXPERIENCE BANQUET \$55^{PH} (MIN 2PP)

SAGANAKI KEFOLOGRAVIERA

OLIVES

EGGPLANT AND FETA BALLS

CRISPY FRIED SQUID W TIROKEFTERI

BRIZÓLA - 500G DRY AGED BEEF RIB

KATAIFI CREME

'THE PSARAS' FISHERMAN'S BANQUET \$75^{PH} (MIN 2PP)

OYSTERS OLIVES & GARLIC BREAD

CRISPY FRIED SQUID W TIROKEFTERI

SAGANAKI GARÍDES - BRUNSWICK PRAWNS

KEFTÉDES - PORK AND VEAL

TRÓKTIS - 62*DEG SLOW COOKED OCEAN TROUT

ICECREAMS