



Blu Kouzina

Christmas Menu



5kg Turkey
Chicken Sausage
Cherry Tomatoes
Roasted Potatoes
Grilled Veggies



\$298

+

2 Karanika Sparkling Wine

\$458



1.2kg Turkey
Chicken Sausage
Cherry Tomatoes
Roasted Potatoes
Grilled Veggies



\$88

+

1 Karanika Sparkling Wine
OR 1 Skouras Peplo

\$168



BLUE ZONE
LUNCH SET MENU
AVAILABLE MONDAY TO FRIDAY
\$58++

PICK TWO MEZZE

HORIATIKI

Cherry tomatoes, tomato slices, cucumbers, onion, olives, bell peppers, feta cheese, vinegar & EVOO

KAKAVIA FISH SOUP

Traditional Greek fish soup made from onion, potato, tomato, Greek fish, lemon juice & EVOO

TZATZIKI

Greek yogurt, cucumber, garlic & EVOO garnished with green olive, served with mix of carob rusks, carrot sticks and cucumber sticks

HARISSA

Spiced tomato, Greek yogurt, walnuts, EVOO, garnished with chilli flakes, served with mix of carob rusks, carrot sticks and cucumber sticks

DOLMADES

Greek vine leaves filled with rice, herbs, and mint sauce

HORTA

Wild greens blanched and served with lemon juice and extra virgin olive

REVITHIA STEW

Slow-baked chickpea stew with onions, garlic, bay leaves, herbs and EVOO

TIROKAFTERI

Spicy feta with greek yogurt, served with mix of carob rusks, carrot sticks and cucumber sticks

HUMMUS

Greek tahini, organic chickpeas garnished with sesame seeds, smoked paprika, zaatar & EVOO, served with mix of carob rusks, carrot sticks and cucumber sticks

IMAM BAILDI

Seedless eggplant layered, roasted in a house-made onion & tomato sauce topped with crumbled feta

PICK ONE MAIN

SANTORINI FISH FILLET

Oven-baked fish fillet gently poached in parchment with tomatoes, olives, herbs, Greek wine, lemon juice, and extra virgin olive oil

GEMISTA

Vegetables stuffed with herbed rice cooked in a house-made tomato sauce and roasted potatoes

CHICKEN STEW

Oven cooked chicken thigh cooked in a house-made spiced tomato sauce, served with side of lemon potatoes

FASOLAKIA

Tender green beans slowly cooked in extra virgin olive oil with tomatoes, onions, and fragrant herbs

SPANAKORIZO

Slow-cooked rice with wild spinach, fresh herbs, and lemon juice, simmered in extra virgin olive oil

GIGANTES

Oven-baked giant beans in extra virgin olive oil with herbs, onions, and house-made tomato sauce

RIBEYE STEAK

Grass-fed NZ Angus ribeye steak served with side of lemon potatoes (200g)

PICK ONE DESSERT

FRUITS

Green Apple topped with cinnamon and Greek honey

GREEK YOGHURT

Traditional Greek yoghurt with a side of Greek sweet fruits and walnuts





Most of our ingredients are air-flown directly from Greece.

All our food is cooked with our own cold-pressed Extra Virgin Olive Oil (EVOO) from our cultivation in Greece. All our meats, pita, and cheeses are Halal certified. Our meats are grass-fed pasture raised and are from New Zealand.

SALATES & SOUPA

ARTICHOKE SALAD 🌱🥗 HALF 20.50 | FULL 32.50
Baby spinach, arugula, capers, pine nuts, dill, spring onion, & free-range boiled eggs, carob flavoured dakos rusk and mint dressing

EARTH SALAD 🌱🥗 HALF 20.50 | FULL 32.50
Kale, radish, pomegranate, celery, sautéed mushrooms, feta, sunflower seeds, dill, spring onion, pine nuts with honey balsamic dressing

HORIATIKI 🌱🥗 HALF 20.50 | FULL 32.50
Cherry tomatoes, tomato slices, cucumbers, onion, olives, bell peppers, feta cheese, vinegar & EVOO

WATERMELON SALAD 🌱🥗 23.50
Watermelon topped with feta & mint

CAULIFLOWER SALAD 🌱🥗 33.50
Baked cauliflower, spinach, almonds, tahini dressing, dill, spring onion, zatar & chilli flakes

SOUP OF THE DAY 🌱🥗 12.50
Please ask your server for availability

KAKAVIA FISH SOUP 🌱🐟 18.80
Traditional Greek fish soup (fisherman soup), it made from onion, potato, tomato, EVOO, lemon juices & fish

DIPS & PITA

3 DIPS PLATTER – Choose any 3 dips
(Included) Grilled Pita 43.50
54.50

4 DIPS PLATTER – Choose any 4 dips
(Included) Grilled Pita 5.50

GRILLED PITA 🌱🥗
Oregano & sea salt 7.50

GLUTEN-FREE PITA 🌱🥗🌱
Grilled 7.50

KOULOURI BREAD 2 PCS 🌱
Traditional Greek Koulouri 20.50

FLORINA RED PEPPER DIP 🌱🥗
Roasted Tomato with grilled florina red pepper, garnised with Greek yogurt & mint leaves. 20.50

HUMMUS 🌱🥗
Greek tahini, organic chickpeas & EVOO garnished with sesame seed, zatar, paprika, spring onion & mint leaves 20.50

TZATZIKI 🌱🥗
Greek yogurt, cucumber, garlic & EVOO garnished with green olive 20.50

MELITZANOSALATA 🌱🥗
Smoked eggplant mixed with feta & herbs 20.50

TARAMASALATA 🌱
White cod roe & capers 20.50

HARISSA 🌱🥗
Spiced tomato, Greek yogurt, walnuts & EVOO garnished with chili flakes 20.50

TIROKAFTERI 🌱🥗
Spicy feta with greek yogurt

OREKTIKA – MEZE

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| DOLMADES 🌾🥬 4 PCS 19.50 8 PCS 33.50 Vine leaves filled with rice, herbs, and mint sauce | SPANAKOPITA 🥬 3 PCS 22.50 4 PCS 29.50 Phyllo pastry filled with spinach, leeks & feta |
| ARTICHOKES 🥬🌾🥛 21.50 Fried & topped with balsamic cream | IMAM BAILDI 🌾🥬🍷 21.50 Seedless eggplant layared & roasted with a house-made onion & tomato sauce, side with smashed feta |
| CORN COB 🌾🥬 20.50 Grill & tossed with spicy mayo & parmesan cheese | TALAGANI 🌾🥬 23.50 Greek halloumi cheese, drizzled with balsamic cream sauce & Blu sauce |
| CHICKEN MEATBALLS 4PC 17.50 8PC 25.50 Minced chicken serve with cumin yogurt sauce | TALAGANI FRIES 🥬 22.50 Fried halloumi cheese with balsamic cream |
| KEFTEDES 🍷 4PC 18.50 8PC 26.50 In house made beef meatballs serve with Tzaziki dip | ALA POLITA 🌾🥬🍷 22.80 Artichokes, carrots, potatoes cooked in olive oil, lemon, and fresh dill |
| FRIED CALAMARI 29.50 With a side of lemon yogurt dressing | LAKERDA 🥛 17.50 Cured fish served with tarama, pickles, onion, tomato & fried pita |
| SAGANAKI & FIGS 🥬 23.50 Kefalotiri psito, topped with fig sauce | LAKERDA WITH GREEK SPEICAL ALCOHOL 🥛 39.80 PAIR with 1 btl of Plomari Ouzo(200ml) OR 1 btl of Tsilili Tsipouro(200ml) |
| FETA SAGANAKI 🥬 23.50 Greek feta wrapped with phyllo pastry topped with Greek thyme honey & sprinkled with sesame | |
| MANOURI CHEESE 🌾🥬 22.80 Bright and creamy sheep & goat milk cheese from Greece. Grill and topping with honey, mint leave, walnut crust, caramelize onion and sprinkle with sea salt | |
| SPINACH ARTICHOKE CHEESE DIP 🥬 25.80 Artichokes, Spinach, melted parmesan, cream, herbs, fried crispy pita | |

STO FOURNO | OVEN COOKED

ARNI | LAMB

All our Lamb is GRASS-FED and from NEW ZEALAND

- BEEF MOUSAKA 

36.50

Layered dish made with eggplant, potatoes, house-made beef ragu and creamy béchamel
- CHICKEN MOUSAKA 

32.50

Layered dish made with eggplant, tomato, onion, garlic, Shredded Chicken and creamy béchamel
- VEG PAPOUTSAKI 

34.50

Baked eggplant stuffed with grill veg and tomato paste & hummus. Top with fried potato & creamy bechamel

- KLEFTIKO 

55.50

Slow cooked lamb shank with garlic, lemon, herbs, baked with potatoes
- PAIDAKIA  

3 PCS 52.50 | 4 PCS 65.50

Grilled lamb chops served with vegetables and roasted potatoes

KOTOPOULO | CHICKEN

All our Chicken is ORGANIC and FREE-RANGE

KREATIKA | BEEF

All our Beef is GRASS-FED and from NEW ZEALAND

- KOTOPOULO FOURNO 

43.50

Free-range chicken, roasted potatoes, lemon & oregano
- KOTOPOULO STIFATHO  

43.50

Free-range chicken stew with onion stew, herb, EVOO and garlic
- GRILLED CHICKEN (30 - 45 mins) 

43.50

Free-range chicken served with roasted potatoes & vegetables
- KOTOPOULO KALAMAKI

32.50

Grilled organic chicken skewer, served with tzatziki, tomatoes, onion & pita
- KOTOPOULO YIRO

34.50

Grilled organic chicken wrapped in pita, tomatoes, paprika, onion & tzatziki, served with a side of french fries

- BEEF KALAMAKI

35.50

Beef skewer served with onion, tomatoes, pita & tzatziki
- SOUVLAKI ME PITA

37.50

Grilled beef wrapped in pita, fresh tomatoes, paprika, onion & tzatziki, served with a side of french fries
- BIFTEKI STIN SHARA 

1PCS 19.50 | 2 PCS 34.50

Beef patties, lemon, onion, tomato & roasted potatoes
- BLU CHEESEBURGER

32.50

Beef patty, cheese, caramelized onion, tomato, lettuce & bun served with a side of french fries
- RIBEYE  

60.50

Grilled served with roasted potatoes and vegetables
- FILET MIGNON  

66.50

Grilled served with roasted potatoes and vegetables





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| MIXED OLIVES   | 12.50 |
| Kalamata, halkidiki & green pepperoni | |
| CUCUMBER STICKS   | 8.50 |
| With vinegar, sea salt, oregano & EVOO | |
| CARROT STICKS   | 8.50 |
| With vinegar, sea salt, oregano & EVOO | |
| PICKLED GREEN CHILLI & GHERKINS   | 8.50 |
| PICKLED VEGETABLES & GHERKINS   | 8.50 |
| FRENCH FRIES    | 14.50 |
| Tossed with organic sea salt & organic oregano | |
| TALAGANI WRAP  | 30.50 |
| Grilled talagani wrapped in pita, tomatoes, onion, lettuce, kalamata & harrisa, served with a side of french fries | |
| VEG SOUVLAKI  | 30.50 |
| Grilled veg wrapped in pita, tomatoes, onion, green olive, smash feta & mint sauce, served with a side of french fries | |
| ROASTED LEMON POTATOES    | 15.50 |
| VEGETABLES OF THE DAY    | 15.50 |
| Chef's Selection Grilled | |
| VIOS VEGETARIAN PLATTER   | 33.50 |
| Chef's Selection side with bulgur bowl, tzatziki & tahini sauce | |

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| PRAWN MANESTRA   | 35.50 |
| Orzo cooked in house-made prawn broth enriched with garlic, chilli flakes & EVOO. Served with a whole prawn | |
| KALAMARI SHARA   | 43.50 |
| Grilled calamari, lemon & EVOO | |
| XTAPODI    | 52.50 |
| Grilled octopus with vinegar & EVOO | |
| GARIDES   | |
| 1 PC 21.50 2 PCS 37.50 3 PCS | 55.50 |
| Grilled jumbo prawn, lemon & EVOO | |
| FISH OF THE DAY 400G –1KG | 121.50 |
| 55.50– | |
| LAVRAKI   | |
| Sea bass, baked or grilled, served with potato salad | |
| TSIPOURA   | |
| Sea bream, baked or grilled, served with potato salad | |

Please ask your server for availability

Please do let us know if you have any dietary requirements, restrictions, or allergies.
We will try our best to accommodate to your requests.

PLATTER

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| SEAFOOD PLATTER   | GRILLED MEAT BOARD   | 166.50 |
| Greek fish 400G –1KG 141.50 – 207.50 (choice of Sea bass or Sea bream, baked or grilled), grilled squid, 3 jumbo prawns, served with potato salad <i>Please ask your server for availability</i> | Filet Mignon (250g), Ribeye (250g), and 3 Lamb chops with fresh herbs, served with fried lemon potato | |
| MEAT PLATTER SMALL 112.50 | | |
| 1 bifteki, 1 beef kalamaki, 1 organic chicken skewer & 2 lamb chops, served with side of french fries and tzatziki | | |
| MEAT PLATTER MEDIUM 220.50 | | |
| 1 bifteki, 2 beef kalamaki, 2 organic chicken skewers and 4 lamb chops, served with side of french fries and tzatziki | | |

GLYKA | DESSERT

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| GREEK DESSERT PLATTER | | BOUGATSA | 18.50 |
| Assortment of baklava, kataifi, bougatsa and fresh fruits | For 2 31.50 For 4 53.50 For 6 75.50 | Phyllo pastry filled with semolina cream filling, powdered with icing sugar & cinnamon, served hot | |
| GREEK KANAFEH 17.50 | | 100% GREEK YOGURT  | 14.50 |
| Kataifi & Kesari cheese served hot with house-made syrup | | With a side of Greek sweet fruit topping & walnuts | |
| BAKLAVA 17.50 | | | |
| Phyllo pastry filled with walnuts, pistachio topped with homemade syrup and cinnamon powder | | | |
| GREEK KATAIFI ROLL 17.50 | | | |
| Rolled kataifi with house-made syrup and pistachio filling | | | |



Our menu offers authentic Greek dishes, embodying historic Greek gastronomy. Greek food has numerous health benefits and is known to have increased longevity of life, prevents heart disease and stroke. Some of the known benefits are as follows: reduced inflammation, helps keep your heart healthy, brain sharp, and skin looking fresh & young, helps reduce risk of cancer, Alzheimer's disease, developing Type 2 Diabetes, high blood pressure, and high cholesterol.