

AHGORA

MEDITERRANEAN *Taverna*

DINNER MENU

AHGORA

MEDITERRANEAN *Restaurant*

MEZZE & SMALL PLATES

Mezze Plate	32
taramasalata, tzatziki, hummus, olives, pita bread	
Grilled Halloumi	22
house made lemon jam, honey (gf, v)	
House-Made Falafel	19
hummus, pickled cucumbers (gf, vg)	
Citrus Marinated Olives	9
orange zest, garlic, oregano (gf, vg)	
Crispy Potatoes	14
with smoked paprika aioli	
Pita & House Dip	12
choice of taramasalata, tzatziki or hummus	
Smashed eggplant	12
onion, lemon, olive oil, herbs	
Baked Eggplant	24
tomato, cashew cheese, herbs, sweet potato crisp (gf, vg)	
House Smoked Salmon Croquettes	16
silky lemon aioli, herbs, salad, capers (2pcs)	
Quattro formaggi arancini	18
tomato sugo, basil aioli (4pcs)	
Garlic & Chilli prawns	26
with confit tomato & fresh herbs	

Charcuterie

AHGORA CLASSIC	32
Jamon Serrano • Prosciutto di Parma Salamanca Salami • Aged Manchego Mixed Pickles • Marinated Olives Warm Focaccia • Aged Balsamic	
MEDITERRANEAN BOARD	45
Jamon Serrano • Prosciutto di Parma Black Truffle Salami • Salamanca Salami Aged Manchego • Marinated Olives Mixed Pickles • Quince Paste Roasted Almonds • Warm Focaccia	
AHGORA GRAND BOARD	65
Jamon Serrano • Prosciutto di Parma Black Truffle Salami • Salamanca Salami Aged Manchego • Burrata Marinated Artichokes • Mixed Pickles Marinated Olives • Quince Paste Roasted Almonds • Warm Focaccia & Aged Balsamic	

Main Plates

Linguine prawns, tomato, chilli, light cream	34
Ricotta Gnocchi pumpkin puree, toasted pepitas, parmesan (v)	32
Halloumi Ravioli brown butter, sage, lemon jam, walnuts, sultanas (v)	34
Pan Seared Prawns sweet corn pure, confit tomato & feta	29
Beef Kofta tomato sugo & olives, feta	29
Spanakopita Pie spinach, leek, feta, filo pastry, mozzarella (v)	28
Chicken Gyros red cabbage, apple, tzatziki, potatoes, pita bread	29
Fish of the day marinated 'w' lime leaves, ginger & lemongrass, Served 'w' potatoes(gf,df)	34
Beef Brisket Moussaka slow braised beef, eggplant, tomato, potato, bechamel (gf)	39
Chargrilled Octopus lentil yogurt, herbs sweet potato chips (gf)	36
Slow Roasted Lamb Shoulder hummus, roasted cauliflower, tzatziki (gf)	42
Vegetarian Moussaka eggplant, roasted capsicum, potato, lentils, tomato sauce (gf)	34

Sides

Grilled Pita Bread -	6
Steamed Greens lemon, olive oil, oregano (gf, vg)	14
Roasted Potatoes garlic dip (gf, vg)	14
Red Cabbage Salad mint, green apple, sesame & red capsicum (gf, vg)	19
Roasted cauliflower hummus, lemon, shallot, pepitas (gf, v)	19
Greek salad feta, cucumber, tomato, capsicum, olives (gf)	20
Beetroot salad beetroot, walnuts, feta, green lettuce (gf)	22
Marouli salad feta, herbs, lemon, cos lettuce (gf, v)	18
Corella pear salad rocket, parmesan, aged balsamic (gf)	18

Desserts

Orange & Poppy Seed Cake with seasonal sorbet (gf,df)	16
Tiramisu Parfait mascarpone, espresso, liquor, ladyfingers, fresh fruit	19
Lemon Curd Strudel with vanilla gelato, fresh seasonal fruit	22
Homemade baklava with an ice cream and poached fruit	22
Dark Chocolate Volcano Cake with sour cherry compote and sorbet (gf)	24
Affogato al Caffè hazelnut liquor, espresso, vanilla gelato	19

Chef's Mediterranean Banquet

\$69pp min 2ppl

MEZZE

Citrus-marinated olives
Warm pita bread with house-made dips (taramasalata, tzatziki & hummus)
House-made falafel

FROM THE KITCHEN

Garlic & Chilli prawns, confit tomato & fresh herbs
Slow-roasted lamb shoulder, roasted cauliflower, hummus & tzatziki

SIDES

Red cabbage salad & Rosemary roasted potatoes

DESSERT

Chef's selection of dessert.

DIETARY REQUIREMENTS

We are happy to accommodate dietary requirements by adjusting or swapping dishes where possible.

BYO BIRTHDAY CAKE

NO CAKEAGE FEE

MENU FLEXIBILITY

We're happy to swap dishes with selections from our à la carte menu to suit your group's preferences. Additional charges may apply for premium items.

Premium Mediterranean Banquette

\$89pp min 2ppl

MEZZE

Citrus-marinated olives
Warm pita bread with house-made dips (taramasalata, tzatziki & hummus)
House-made falafel

GRILLED HALOUMI

with preserved lemon jam & honey

MAINS

Charred octopus, potatoes, ajvar peppers, garlic aioli
Haloumi ravioli, brown butter, sage, lemon jam, walnuts, sultanas
Slow-roasted lamb shoulder, hummus, roasted cauliflower & tzatziki

SIDES

Red cabbage salad, mint, green apple, sesame & red capsicum
Rosemary roasted potatoes

DESSERT

Chef's selection of dessert.

Premium Mediterranean Banquette

\$99pp min 2ppl

With a glass of wine, sparkling or beer
A premium banquet showcasing seafood, handmade pasta and slowcooked specialties.

MEZZE

Citrus-marinated olives
Warm pita bread with house-made dips (taramasalata, tzatziki & hummus)
House-made falafel

GRILLED HALOUMI

with preserved lemon jam & honey

MAINS

Charred octopus, potatoes, ajvar peppers, garlic aioli
Haloumi ravioli, brown butter, sage, lemon jam, walnuts, sultanas
Slow-roasted lamb shoulder, hummus, roasted cauliflower & tzatziki

SIDES

Greek salad, feta, cucumber, tomato, capsicum & olives
Rosemary roasted potatoes

DESSERT

Chef's selection of dessert.

Apéritif

Rubus Idaeus	12
aromatic raspberry liquor, served chilled or over ice	
Limoncello	12
sweet, citrusy scent with touch of honey	
Salted Caramel Liquor	10
silky caramel, with a touch of sea salt	
Hazelnut Liquor	10
classic roasted hazelnut, with warm vanilla,	
served chilled or over ice	
Controcorrente Vermouth Rosso	12
Controcorrente Vermouth Levante	12
Grapefruit cello rosemary	10
Cherry Port	9

SELECTION OF SPIRITS

Ask staff for our full selections

Cocktails and Spritz

Mojito	18
rum, mint, lime, simple syrup, soda water	
Strawberry mojito	20
rum, mint, strawberries, simple syrup, soda water	

Aperol spritz	18
Aperol, prosecco, soda water	
Limoncello spritz	20
limoncello, prosecco, soda water	
Red sangria	16
wine, liquor 43, Cointreau, fruits	
Margarita	19
tequila, lime juice, Cointreau, simple syrup	
Lychee martini	19
vodka, lime juice, lychee liquor, simple syrup	
Aetnae Martini	19
gin based/ dirty or optional	
Espresso martini	19
vodka, Kahlua, espresso, simple syrup	
Negroni	20
Campari, rosso vermouth	
Old fashioned	19
whiskey, simple sirup, bitters	

Beer on tap	S	P
Ahgora Premium Lager	9	14
Premium Czech Pilsner Urquell	10	15
Dark European Lager	9	14

In Bottle		
Mythos Hellenic Lager	GRE	11
Mamos Pilsner	GRE	11
Bakalar Non – alco Lager	CZE	10
Bilpin Apple Cider	AUS	12

Beer on tap	S	BT
Bandini Prosecco Veneto ITA	15	65
fresh fruity notes of peach and green apple with secondary aromas of citrus		
Champagne Taittinger Brut Prestige FR		135
presents flavours of fresh fruit and honey.		

Rose	S	L	BT
Nick Spencer Gundagai NSW 2025	15	23	65
with floral lifts and fresh strawberries, palate offers layers of rose petal, It's dry, racy, savoury and fruity			
Podere San Biagio - Briscola e Tre Sette Abruzzo ITA			75
A rosé that has always been drunk in Abruzzo, an emblem of the taverns where the days were spent playing cards, specially Briscola.			
Rameau d'or Petit Amour Provence FRA 2024			79
notes of strawberry, rose petals and white flower, Grenache / Syrah			

White Wines	S	L	BT
Aquilani Pinot Grigio Organic Veneto ITA 2024 strong yellow straw colour intense notes of acacia flowers	14	23	65
Tai Tira Marlborough Sauvignon Blanc NZ 2025 citrus and tropical fruit flavours underpinned with gentle sweet herbal notes	14	23	65
Totara Sauvignon Blanc NZ 2025 citrus and tropical fruit flavours underpinned with gentle sweet herbal notes			69
In Dreams Chardonnay Yarra Valley VIC 2024 creamy and aromatic showcases jasmine and citrus flavours	15	25	79
Retsina, Malamatina GRE 500ml sweet pine, rosemary, thyme aromas anda strain of lemon	13	22	44
Nick O'Leary Riesling Canberra Valley AST 2025 Zippy acid balanced with fruit flavours. The nose can be a bit restrained but the palate op	14	23	69
Kir-Yianni Paranga GRE 2024 aromas of green fruit and citrus, paired peach and the floral notes	14	23	70
Monte Tondo Mito Soave ITA 2024 fresh, sings of ripe citrus, fleshy pear, pineapple and fresh white flowers.	15	25	75

More White Wines

Frogmore Creek Chardonnay Coal River TAS 2024 fresh white peaches and citrus flavours complemented by toast oak aromas			75
Monastero Suore Vitorchiano ITA 2024 Trebiano, Malvasia and Verdicchio, notes of white flowers, orchard fruit, herbs and citrus peel, finishing with volcanic minerality.			79

Red Wines	S	L	BT
Ben Marco Malbec 2022 full-bodied red wine with notes of blackberry, blue fruits, and ripe plums	16	26	80
Sticks Pinot Noir Yarra Valley VIC 2024 dark cherry, plum, and spice flavours sweet black fruits and savory oak	15	25	75
Fat Bastard Pinot Noir FRA 2024 offering the best expression of California, South Africa, Mendoza, South Australia and France			75
Yangarra 'Circle' Shiraz McLaren Vale SA 2024 fresh, vibrant, and medium-bodied wine offers lively fruit, spice	15	23	75

Red Wines	S	L	BT
Kir-Yianni Paranga GRE 2023 aroma of dark berries, plums, and spices Merlot / Syrah	14	23	70
Mountadam Eden Valley Cab Sauv SA 2024 showing lovely florals of violets and dark brambly fruits, pallet of fine supple tannins.	14	23	70
Poggio Anima Chianti ITA 2024 rich with notes of ripe red fruit and light toasty notes	14	23	70

Tenuta Foresto La Ideale ITA 2022	79
province of Asti, in Nizza Monferrato, aromas of strawberry, raspberry, cherry, silky texture with earthy notes	
Whistler Shiver Sz, Grenache Barossa Valley SA 23	82
bold aromas of ripe blackberries and plums, with hints of dark chocolate and subtle notes of pepper	
Nanny Goat Pinot Noir Central Otago NZ 2024	85
juicy palate wild berries, red cherry, and plum flavours toasted spices and floral notes	

White Wines

All 9

Strawberry – rose lemonade
oranges, mint, strawberry, rose sirup, soda

Ginger lemonade
lemon, ginger, mint, soda

Cherry sour lemonade
cherry, mint, lemon, soda

Passionfruit lemonade
mint, lime, passionfruit, soda

Elderflower lemonade
lemon, mint, soda

Raspberry lemonade
raspberry, mint, lemon, soda

Non-alcohol

All 9

Soft drinks
coke, coke zero, lemonade, Lemon L Bitters

Virgin mojito
soda, lemonade, mint, lime, simple sirup 14

Lychee Virgin Mojito
lychee, lime juice, mint, soda water 14

Hot Beverages

All 5 L 5.5

Espresso
Macchiato
Piccolo Latte
Flat White
Cappuccino
Latte
Long Black
Mocha
Hot Chocolate
Chai Latte

Alternative Milk (Oat, Almond, Soy, Lactose Free) +0.50

Premium Loose-Leaf Teas

Served in biodegradable pyramid tea bags all 5

Organic English Breakfast
Organic Green Tea (Sencha)
Organic Peppermint
Organic Ginger & Lemongrass

SIGNATURE CHAI

Chaime Original Chai Latte
Iced Chai Latte

6
7

Proudly serving **Di Lorenzo Premium Espresso Coffee**, roasted in Australia.

TEA

Premium **T BAR Australian Tea Company** organic
biodegradable pyramid tea bags.

Thank you for choosing Ahgora Taverna

Group Bookings capacity 10 – 30 guests
You must choose from one of our set menu options for your meal
1.9% surcharge eftpos / credit transaction, does not apply to cash
10% surcharge for public holidays applies
5% surcharge for group bookings

Thank You