

9to5

DINNER DATE



acropolisnow

SIT BY THE FAUX PANTHEON AND DINE ON TRADITIONAL GREEK TREATS.

After a hard day at the office and being hit by a sudden craving for dolmades and souvlaki, my friend and I swung by Athenian Greek Restaurant in the city to sit down to a traditional Greek feast.

The mezze plates here are famous, and we decided to order a few dishes to share. The grilled haloumi was surprisingly light for a notoriously heavy snack. My favourite dish was the stuffed grape vine leaves – small vine leaves rolled up, lightly soaked in oils, and stuffed with rice and fragrant herbs. Next came the cabbage rolls, dumplings of steamed cabbage stuffed with mince and rice, and accompanied by a tomato dipping sauce.

We finished off with lamb souvlaki. The tender lamb pieces were thread onto a skewer, grilled and served with a side of either salad and chips or mixed vegetables. But you can't have souvlaki without tzatziki, so we ordered a bowl of the delicious dip. I'm the type of person who will spread tzatziki over everything, and I was impressed when I

tasted the creamy mixture of yoghurt, shredded cucumber and dill.

We left with a strong desire to book a trip to Greece, for two reasons. First, for the delicious food and second, the male attention. The waiters had been so courteous and enthusiastic that we'd developed slight crushes.

WHERE: Athenian Greek Restaurant
11 Barrack Street, Sydney

PHONE: 9262 2624

WE ATE: Stuffed grape vine leaves, \$8.50; grilled haloumi, \$11; tzatziki, \$8; cabbage rolls, \$18; lamb souvlaki, \$22

TOTAL: \$67.50

9TO5 RATES:

QUALITY OF FOOD: 8/10

SERVICE: 10/10

SETTING: 7/10

VALUE FOR MONEY: 7/10