



## MENU

### Chicken Souvlaki w/ Pitta \$19.90

Greek style marinated  
chicken tomato, onion &  
tzatziki



### Lamb Souvlaki w/ Pitta \$21.90

Slow cooked lamb,  
tomato, onion & tzatziki



### Mixed Souvlaki w/ Pitta \$20.90

Chicken & lamb with  
tomato, onion & tzatziki



### Haloumi w/Pitta \$19.90 tomato, onion, tzatziki & cucumber



### Falafel w/Pitta \$19.90 tomato, onion, lettuce w/ Houmous sauce



### Mixed Vegetarian Yiros \$20.90 Haloumi & falafel with tomato, onion, lettuce, Tzatziki



### Dolamdes w/pitta \$20.90

Herbed rice filled Vine  
leaves, tomatoes,  
onions, lettuce and tzatziki.



### Spanakopita \$14

Phyllo pastry filled spinach,  
herbs & feta cheese.



### Basket of chips \$7



Tzatziki Dip w/ pitta \$13



Mix Dips w/ pitta 4 dips \$21



Houmous Dip w/ pitta \$13



Eggplant Dip w/ pitta \$13



Kafteri Dip w/ pitta \$13



Tarama Dip w/ pitta \$14



Extra pitta- \$5  
Basket of Bread-\$8

Dolmades \$18

Herbed rice filled in  
Vine leaves, tzatziki &  
creamy lemon sauce



Greek Salad \$19

Village style in Balsamic olive oil, onion,  
cherry tomato, capsicum, lettce,  
cucumber, fetta, oregano & olives



Fetta & Olives \$14

Greek fetta & kalamata  
olives in olive oil &  
oregano w/ pitta



Halloumi Salad \$19

Grilled Halloumi with salad, tzatziki &  
balsamic olive oil



Saganaki Cheese \$19

pan fried w/ lemon juice



Greek Sausages \$18

Hand-made & char-grilled pork  
sausages served w/ pitta & fetta







**Calamari w/ Chips**  
Fried calamari w/ chips,  
lemon & tartare sauce  
\$27



**Fish & Chips**  
Grilled fish served w/  
chips, lemon sauce &  
tatare sauce  
\$29



**Chicken Souvlaki**  
2 skewers of chicken  
breast marinated w/  
chips in a light lemon  
sauce & tzatziki  
\$30



**Chicken ala Greka**  
Chicken breastw/ wild  
mushroom, creamy sauce  
w/ mashed potato  
\$33



**Moussaka**  
Traditional Greek style.  
Ground beef minced  
layered w/ potato,  
zucchini, eggplant &  
bechamel sauce  
topped w/ tasty cheese  
\$32



**Lamb Loin Chop**  
Served w/ mashed  
potato & salad  
\$37



**Lamb Souvlaki**  
With chips & pitta &  
Tzatziki sauce  
(2 skewers)  
\$38



**Biftekia**  
Grilled minced beef  
w/spices. Served w/  
chips & salad  
\$28



**Spanakopita  
w/ Salad**  
Phyllo pastry filled  
spinach, herbs & feta  
cheese with salad.  
\$22



**Steak with Chips**  
Scotch fillet(280g), sourced  
from tablelands, Chargrilled  
with mushroom sauce and  
Chips  
\$45

# DRINKS MENU



## Beers

Great Northern Orig.	\$10
Great Northern Zero	\$10
Peroni	\$11
Corona	\$11
Mythos	\$12
Matsos Ginger Beer	\$12

## Spirits \$10

Scotch Rum  
Vodka Gin

Plomari Ouzo \$13



## Wines

### Whites

Sauvignon Blanc	\$13 \$35
Chardonnay	\$13 \$35
Pinot Grigio	\$14 \$39
Rosé	\$14 \$38



### Reds

Shiraz	\$13 \$35
Pinot Noir	\$14 \$39
Merlot	\$35



Prosecco  
200ml bottle \$15



BYO \$12



## More...

Greek Coffee	\$5.5	Lemon Lime&Bitters	\$6.5
Bottle of water	\$4	Sanpellegrino water 500mL	\$8
Juices	\$5.5	Redbull	\$6
orange, pineapple, cranberry, apple			
Soft Drinks	\$5		
coke, coke zero, fanta, lemonade, soda water, tonic water, ginger beer			



## Desserts

### Baklava \$14

Crisp phyllo pastry filled with spiced walnuts, Almonds and pistachios, drizzled with syrup and Cinnamon



### Galaktoboureko \$14

Authentic Greek custard, phyllo pastry, honey drizzled with syrup and cinnamon

