

MENU

Chicken Souvlaki w/ Pitta \$19.90 Greek style marinated



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



Dolamdes w/pitta \$20.90

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



Lamb Souvlaki w/ Pitta \$21.90

Slow cooked lamb, tomato,onion & tzatziki



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



Spanakopita \$14

Phyllo pastry filled spinach, herbs & feta cheese.



Mixed Souvlaki w/ Pitta \$20.90

Chicken & lamb with tomato,onion & tzatziki



Mixed Vegetarian Yiros \$20.90

Haloumi & falafel with tomato, onion, lettuce,Tzatziki



Basket of chips \$7



Tzatziki Dip w/ pitta \$13





Mix Dips w/pitta 4 dips \$21



Kafteri Dip w/ pitta \$13



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

Houmous Dip w/ pitta \$13



Tarama Dip w/pitta \$14



Dolmades \$18

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



Halloumi Salad \$19 Grilled Halloumi with salad, tzatziki & pan fried w/ lemon juice balsamic olive oil



Greek Salad \$19

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



Saganaki Cheese \$19



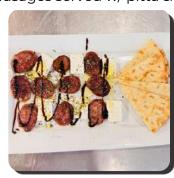
Fetta & Olives \$14

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



Greek Sausages

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



Wines

Whites	I	
Sauvignon Blanc	\$13	\$35
Chardonay	\$13	\$35
Pinot Grigio	\$14	\$39
Rosé	\$14	\$38

Reds

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

Prosecco 200ml bottle \$15



More...

Soft Drinks

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			

\$5

Desserts

Baklava \$14

coke, coke zero, fanta, lemonade, soda water, tonic water, ginger beer

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

