



Take Away Menu



Pita (v) (lf)	\$4.00	Yemista (v) (vg) (gf) (lf)	\$26.00	Mixed Grill	\$79.00
Soft, slightly leavened, baked, flat bread		Tomato and capsicums stuffed with rice marinated in garlic and herbs accompanied by baked lemon potatoes		Chicken souvlaki, lamb souvlaki, pork belly, loukaniko and soutzoukakia accompanied by patates, pita, tzatziki and barbeque sauce	
Olive Pate (v) (vg) (gf) (lf)	\$9.00	Pastitsio	\$28.00	Souvlaki Gyros	\$20.00
Black Greek olives with olive oil		Baked pasta with mince accompanied by kefalograviera and béchamel sauce		Choose any one souvlaki of chicken, pork or lamb wrapped in pita with tomato, onion, patates and tzatziki accompanied with a side of patates and tzatziki	
Tzatziki (v) (gf)	\$9.00	Spaghetti Thalassa (lf)	\$29.00	Loukaniko Gyros	\$20.00
Original Greek dip featuring Greek yogurt, cucumber, garlic, mint, dill and olive oil		Spaghetti with prawns, calamari and octopus in white wine, tomato and onion sauce		Wrapped in pita with tomato, onion, patates and tzatziki accompanied with a side of patates and tzatziki	
Tirokafteri (v) (gf)	\$14.00	Vegetarian Moussaka (v)	\$28.00		
Traditional Greek dip featuring feta, chilli, capsicum and olive oil		Baked layers of eggplant, zucchini, carrot, capsicum, potato, tomato salsa and bechamel sauce			
Taramosalata (gf) (lf)	\$10.00	Moussaka	\$29.00		
Authentic Greek dip featuring fish roe, lemon juice and olive oil		Baked layers of minced beef, eggplant, potato, tomato salsa and béchamel sauce			
Melitzanosalata (v) (gf) (lf)	\$12.00	Slow Cooked Lamb (gf)	\$39.00		
Classic Greek dip featuring grilled eggplant, capsicum, shallots, honey, garlic, herbs and olive oil		Lamb shoulder slow cooked accompanied by baked tomato, lemon potatoes and tzatziki			
Trio of Dips	\$24.00	Chicken Horiatiko	\$34.00		
Select three delicious dips of your choice with pita		Chicken breast marinated in white wine and béchamel sauce accompanied by feta, mushrooms, broccolini, baked tomato and lemon potatoes			
Olives (v) (vg) (gf) (lf)	\$8.00	Pork Belly (gf)	\$38.00		
A mixture of Greek olives		Pork belly accompanied by broccolini, baked tomato and oven baked lemon potatoes			
Patates (v) (gf)	\$12.00	Chicken Souvlaki	\$29.00		
Freshly hand cut, deep fried chips sprinkled with feta and oregano		Chicken fillet, capsicum and onion accompanied by patates, pita and tzatziki			
Spanakopita (v)	\$18.00	Pork Souvlaki	\$32.00		
Traditional Greek filo pastry stuffed with spinach, leek, feta, dill, spring onion and parsley		Pork fillet, capsicum and onion accompanied by patates, pita and tzatziki			
Gigantes Plaki (v) (vg) (gf) (lf)	\$18.00	Lamb Souvlaki	\$34.00		
Giant Greek beans marinated in a tomato salsa with capsicum, onion and herbs		Lamb backstrap, capsicum and onion accompanied by patates, pita and tzatziki			
Soutzoukakia	\$19.00	Loukaniko (lf)	\$29.00		
Grilled beef meatballs accompanied by pita and mustard		Traditional Greek sausage filled with pork, spices and herbs accompanied by patates, pita and mustard			
Horiatiki Salata (v) (gf)	\$19.50				
Traditional Greek salad featuring tomatoes, cucumber, feta, capsicum, pickled peppers, parsley, onions, oregano, olives and olive oil					

Paidiko Menou

Chicken Souvlaki	\$15.00
Chicken fillet, capsicum and onion accompanied by patates and pita	
Pork Souvlaki	\$15.00
Pork fillet, capsicum and onion accompanied by patates and pita	
Lamb Souvlaki	\$16.00
Lamb backstrap, capsicum and onion accompanied by patates and pita.	

Available for children 12 years of age and under

Glyka

Baklava	\$14.00
Filo pastry layered with crushed walnuts and cinnamon then drizzled with a sugar honey syrup	
Galaktoboureko	\$14.00
Vanilla custard coated in filo pastry accompanied by a sugar and honey syrup	
Loukoumades	\$14.00
Greek style donuts with your choice of honey or nutella topping with crushed walnuts	

(vg) Vegan (v) Vegetarian (gf) Gluten Free (lf) Lactose Free. Halal meat available. Only extra virgin olive oil used.

Sorry no split bills. *10% discount applied on payment. Free local delivery with minimum order spend. All products sourced from local suppliers and imported from Greece. Menu is subject to change without notice.