



Take Away Menu



Pita (v) (lf) Soft, slightly leavened, baked, flat bread	\$4	Yemista (v) (vg) (gf) (lf) Tomato and capsicum stuffed with rice marinated in garlic and herbs accompanied by oven baked lemon potatoes	\$29	Loukaniko (lf) Traditional Greek sausage filled with pork, spices and herbs accompanied by patates, pita and mustard	\$25
Olives (v) (vg) (gf) (lf) A mixture of marinated Greek olives	\$10	Pastitsio Baked pasta with minced beef accompanied by kefalograviera and bñchamel sauce topped with kefalograviera	\$31	Mixed Grill for Two Chicken souvlaki, lamb souvlaki, pork belly, loukaniko and soutzoukakia accompanied by patates, pita, tzatziki and barbeque sauce	\$79
Feta (v) (vg) Brined curd white cheese made in Greece from a mixture of sheep and goat milk drizzled with olive oil and oregano	\$10	Spaghetti Thalassa (lf) Spaghetti with prawns, calamari and octopus in white wine, tomato and garlic sauce	\$34	Souvlaki Gyros 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	\$25
Olive Tapenade (v) (vg) (gf) (lf) Black Greek olive spread with olive oil	\$9	Vegetarian Moussaka (v) Baked layers of eggplant, zucchini, carrot, capsicum, potato, tomato salsa and bechamel sauce topped with kefalograviera	\$32	Loukaniko Gyros Loukaniko wrapped in pita with tomato, onion, patates and mustard accompanied with a side of patates and mustard	\$25
Tzatziki (v) (gf) Original Greek dip featuring Greek yogurt, cucumber, garlic, mint, dill and olive oil	\$10	Moussaka Baked layers of minced beef, eggplant, potato, tomato salsa and bñchamel sauce topped with kefalograviera	\$34		
Taramosalata (gf) (lf) Authentic Greek dip featuring fish roe, lemon juice and olive oil	\$11	Slow Cooked Lamb (gf) 8 hour slow cooked lamb shoulder accompanied by baked tomato, oven lemon potatoes and tzatziki	\$43		
Melitzanosalata (v) (gf) (lf) Classic Greek dip featuring grilled eggplant, capsicum, shallots, honey, garlic, herbs and olive oil	\$12	Jimmy's Plate (gf) Goat shoulder baked in baking paper marinated in graviera, thyme and gravy accompanied by baked tomato and oven baked lemon potatoes	\$46		
Tirokafteri (v) (gf) Traditional Greek dip featuring feta, chilli, capsicum and olive oil	\$14	Chicken Horiatiko Chicken breast marinated in olive oil and onions topped with bechamel sauce, mushrooms and feta accompanied by broccolini, baked tomato and oven baked lemon potatoes	\$36		
Trio of Dips Select three delicious dips of your choice with pita	\$26	Pork Belly (gf) 9 hour roasted pork belly accompanied by broccolini, baked tomato and oven baked lemon potatoes	\$41		
Patates (v) (gf) Choose between deep fried chips sprinkled with feta and oregano or oven baked lemon potatoes	\$10	Chicken Souvlaki Chicken fillet, capsicum and onion skewer accompanied by patates, pita and tzatziki	\$29		
Spanakopita (v) Traditional Greek filo pastry stuffed with spinach, leek, feta, dill, spring onion and parsley	\$18	Pork Souvlaki Pork fillet, capsicum and onion skewer accompanied by patates, pita and tzatziki	\$32		
Gigantes Plaki (v) (vg) (gf) (lf) Giant Greek beans marinated in a tomato salsa with capsicum, onion and herbs	\$19	Lamb Souvlaki Lamb backstrap, capsicum and onion skewer accompanied by patates, pita and tzatziki	\$34		
Soutzoukakia Grilled beef meatballs accompanied by pita and mustard	\$20				
Horiatiki Salata (v) (gf) Traditional Greek salad featuring tomato, cucumber, feta, capsicum, pickled peppers, parsley, onions, oregano, olives and olive oil	\$22				

Paidiko Menou

Chicken Souvlaki Chicken fillet, capsicum and onion skewer accompanied by patates and pita	\$18
Lamb Souvlaki Lamb backstrap, capsicum and onion skewer accompanied by patates and pita.	\$20
Soutzoukakia Grilled beef meatballs accompanied by patates and pita	\$18
Spaghetti Bolognese Spaghetti accompanied by minced beef in a tomato salsa topped with kefalograviera	\$18

Available for children 12 years of age and under

Glyka

Baklava (lf) Filo pastry layered with crushed walnuts and cinnamon then drizzled with a sugar, cinnamon and orange syrup	\$14
Galaktoboureko Vanilla custard coated in filo pastry accompanied by a sugar and honey syrup	\$14
Loukoumades (lf) Greek style donuts with your choice of honey or nutella topping with crushed walnuts	\$14