



# Take Away Menu



AN EPICUREAN JOURNEY

<b>Pita</b> (v) (vg) (lf) Soft, slightly leavened, baked, flat bread	\$5	<b>Garides Saganaki</b> Prawns in ouzo, tomato, feta, garlic, herbs and olive oil accompanied by sourdough	\$32	<b>Loukaniko</b> (lf) Traditional Greek sausage filled with pork, spices and herbs accompanied by patates tiganita, pita and mustard	\$29
<b>Sourdough</b> (v) (lf) (vg) Sourdough slightly toasted with oregano & olive oil	\$7	<b>Horiatiki Salata</b> (v) (gf) Traditional Greek salad featuring tomato, cucumber, feta, capsicum, pickled peppers, parsley, onions, oregano, olives and olive oil	\$22	<b>Mixed Grill for Two</b> Chicken souvlaki, lamb souvlaki, pork belly, loukaniko and soutzoukakia accompanied by patates tiganita, pita, tzatziki and barbeque sauce	\$99
<b>Olives</b> (v) (vg) (gf) (lf) A mixture of marinated Greek olives	\$10	<b>Yemista</b> (v) (vg) (gf) (lf) Tomato and capsicum stuffed with herb infused rice accompanied by oven baked lemon potatoes	\$29	<b>Souvlaki Gyros</b> Choose any one souvlaki of chicken or lamb wrapped in pita with tomato, onion, patates and tzatziki accompanied with a side of patates and tzatziki	\$25
<b>Feta</b> (v) (vg) Brined curd white cheese made in Greece from a mixture of sheep and goat milk drizzled with olive oil and oregano	\$10	<b>Pastitsio</b> Baked pasta with minced beef and bechamel sauce topped with kefalograviera	\$31	<b>Loukaniko Gyros</b> Loukaniko wrapped in pita with tomato, onion, patates and mustard accompanied with a side of patates and mustard	\$25
<b>Olive Tapenade</b> (v) (vg) (gf) (lf) Black Greek olive spread with herbs and olive oil	\$10	<b>Spaghetti Thalassa</b> Prawns, calamari and octopus in a cream and metaxa sauce	\$34		
<b>Tzatziki</b> (v) (gf) Original Greek dip featuring Greek yoghurt, cucumber, herbs and olive oil	\$10	<b>Vegetarian Moussaka</b> (v) Baked layers of eggplant, zucchini, carrot, capsicum, potato, tomato salsa and bechamel sauce topped with kefalograviera	\$32		
<b>Taramosalata</b> (lf) Authentic Greek dip featuring fish roe and olive oil	\$11	<b>Moussaka</b> Baked layers of minced beef, eggplant, potato, tomato salsa and béchamel sauce topped with kefalograviera	\$34		
<b>Melitzanosalata</b> (v) (gf) (lf) Classic Greek dip featuring smoked eggplant, capsicum, honey, garlic, herbs and olive oil	\$12	<b>Arni Sto Fourno</b> (gf) 9 hour roasted lamb shoulder accompanied by oven baked lemon potatoes and glazed baby carrots	\$43		
<b>Tirokafteri</b> (v) (gf) Traditional Greek dip featuring feta, chilli, capsicum and olive oil	\$14	<b>Chicken Horiatiko</b> Marinated chicken breast topped with bechamel sauce, mushrooms and feta accompanied by oven baked lemon potatoes and glazed baby carrots	\$36		
<b>Trio of Dips</b> Select three delicious dips of your choice with pita	\$26	<b>Pork Belly</b> (gf) 9 hour roasted pork belly accompanied by oven baked lemon potatoes and glazed baby carrots	\$43		
<b>Patates Tiganita</b> (v) (gf) Deep fried chips sprinkled with feta	\$12	<b>Chicken Souvlaki</b> Chicken fillet skewer accompanied by patates tiganita, pita and tzatziki	\$29		
<b>Patates Sto Fourno</b> (v) (gf) (lf) Oven baked lemon potatoes	\$12	<b>Lamb Souvlaki</b> Lamb backstrap skewer accompanied by patates tiganita, pita and tzatziki	\$34		
<b>Tiropita</b> (v) Puff pastry stuffed with feta	\$16				
<b>Spanakopita</b> (v) Puff pastry filled with spinach, feta and herbs	\$18				
<b>Gigantes Plaki</b> (v) (vg) (gf) (lf) Giant Greek lima beans marinated in tomato, capsicum, onion and oregano	\$19				
<b>Soutzoukakia</b> (lf) Grilled beef meatballs accompanied by mustard	\$20				

## Paidiko Menou

<b>Chicken Souvlaki</b> Chicken fillet skewer accompanied by patates tiganita and pita	\$18
<b>Lamb Souvlaki</b> Lamb backstrap skewer accompanied by patates tiganita and pita	\$20
<b>Spaghetti Bolognese</b> Spaghetti accompanied by minced beef in a tomato salsa topped with kefalograviera	\$18

*Available for children 12 years of age and under*

## Glyka

<b>Baklava</b> (v) Filo pastry layered with crushed walnuts and cinnamon glazed in syrup	\$14
<b>Galaktoboureko</b> (v) Vanilla custard coated in filo pastry glazed in syrup	\$14
<b>Loukoumades</b> (v) Greek style donuts with your choice of honey (lf) or nutella topping with crushed walnuts	\$14

(vg) Vegan (v) Vegetarian (gf) Gluten Free (lf) Lactose Free. Pick up only. 10% discount applied on payment. Halal meat available. All Dairy Products are pasteurised. Only extra virgin olive oil used. Sorry no split bills. All products sourced from local suppliers and imported from Greece. Menu is subject to change without notice.

