

GREEK'N OUT

BREAKFAST (8:00AM-11AM)

HEALTHY GREEK

GREEK YOGHURT, FRESH SEASONAL BERRIES, GRANOLA TOPPED WITH HONEY

17

TIROPITA

FILO PASTRY FILLED WITH GREEK FETA CHEESE.

10

SPANAKOPITA

FILO PASTRY FILLED WITH BABY SPINACH AND GREEK FETA CHEESE.

10

KREATOPITA

FILO PASTRY FILLED WITH SEASONED BEEF MINCE

10

EGGS ON TOAST

YOUR CHOICE OF EGGS SERVED WITH 2 PIECES OF TOASTED SOURDOUGH.

12

GET SMASHED

2 POACHED EGGS SERVED WITH SMASHED AVOCADO, GREEK FETTA, SALMON, DUKKAH SPICE, SERVED ON TOASTED SOURDOUGH.

26

THE BIG GREEK

YOUR CHOICE OF EGGS, GRILLED TOMATO, HALLOUMI, BACON, MUSHROOMS, AND HASH BROWN SERVED ON SOURDOUGH.

28

TOAST

2 PIECES OF TOASTED SOURDOUGH WITH A SIDE OF BUTTER AND CHOICE OF STRAWBERRY, APRICOT JAM OR VEGEMITE.

6

EXTRAS

GLUTEN FREE BREAD SLICE	3	GRILLED TOMATO	3
SOURDOUGH BREAD SLICE	3	MUSHROOMS	4
EGG	3	HASH BROWN	5
SALMON	8	AVOCADO	5
BACON	6	GREEK FETA	5
HALLOUMI	4		

SALADS

VILLAGE SALAD

TOMATO, CUCUMBER, SPANISH ONION, CAPSICUM TOPPED WITH GREEK FETA AND KALAMATA OLIVES, DRIZZLED WITH OLIVE OIL VINEGAR DRESSING.

15

POWER SALAD

LAMB OR CHICKEN GYRO, TOMATO, CUCUMBER, SPANISH ONION, CAPSICUM TOPPED WITH GREEK FETA AND KALAMATA OLIVES, DRIZZLED WITH OLIVE OIL VINEGAR DRESSING.

16

HALOUMI SALAD

HALOUMI, TOMATO, CUCUMBER, SPANISH ONION, CAPSICUM TOPPED WITH GREEK FETA AND KALAMATA OLIVES, DRIZZLED WITH OLIVE OIL VINEGAR DRESSING.

16

MEZE/STARTERS

TRIO OF DIPS VEG

TARAMA, TZATZIKI, SPICY FETA SERVED WITH WARM PITA BREAD.

18

SAGANAKI VEG, GF

TRADITIONAL PAN FRIED KEFALOGRAVIERA CHEESE SERVED WITH LEMON.

16

CRISPY SAGANAKI CHEESE VEG

CRUMBED SAGANAKI CHEESE, PAN-FRIED AND TOPPED WITH HONEY AND SESAME SEEDS.

21

ZUCCHINI CHIPS VEG

CHUNKY ZUCCHINI CHIPS SERVED WITH A MINTED YOGHURT DIP.

15

HALOUMI 3 PER SERV GF, VEG

GRILLED TO PERFECTION AND SERVED WITH RED GRAPES MARINATED IN RED WINE VINEGAR, SEA SALT AND HONEY.

17

DOLMADES 4 PER SERV GF, VEG

VINE LEAVES STUFFED WITH RICE AND HERBS SERVED WITH MINT YOGHURT.

11

SHEFTALIA 4 PER SERV GF

HOMEMADE CYPRIOT SAUSAGE SERVED WITH DICED TOMATO, CAPSICUM, RED ONION, PARSLEY, OREGANO, DRIZZLED WITH A OLIVE OIL VINEGAR DRESSING

21

SOUVLAKI

GLUTEN FREE PITA ADD 2

MARY'S LITTLE LAMB

LAMB GYROS SERVED WITH LETTUCE, TOMATO, ONION AND TZATZIKI.

18

THERA'S WAY

CHICKEN GYROS SERVED WITH LETTUCE, TOMATO, ONION AND TZATZIKI.

17

ARTEMIS

MIXED LAMB AND CHICKEN GYROS WITH LETTUCE, TOMATO, ONION AND TZATZIKI.

19

GREEK STYLE

LAMB, CHICKEN OR MIXED GYROS SERVED WITH TOMATO, ONION, TZATZIKI AND HOT CHIPS INSIDE.

19

TASTE OF CYPRUS

GRILLED HALLOUMI, ROCKET, SPANISH ONION, TOMATO AND BEETROOT TZATZIKI.

17

FALAFEL SOUVA

FALAFEL SERVED WITH LETTUCE, TOMATO, ONION AND TZATZIKI.

17

POSEIDON SOUVLAKI

FRIED CALAMARI SERVED WITH LETTUCE, TOMATO, ONION AND TZATZIKI.

18

SKEWERS

SERVED WITH PITA BREAD & CHIPS

LAMB

MARINATED IN EXTRA VIRGIN OLIVE OIL, GARLIC AND GREEK HERBS.

24

CHICKEN

MARINATED IN EXTRA VIRGIN OIL, SWEET PAPRIKA AND GARLIC SERVED WITH A SIDE OF CHILLI MAYO.

20

VEGGIE

MARINATED ZUCCHINI, PORTOBELLO MUSHROOM, EGGPLANT, CAPSICUM AND SPANISH ONION WITH SIDE OF TZATZIKI.

17

PORK

MARINATED IN EXTRA VIRGIN OIL, GARLIC, SMOKED PAPRIKA SERVED WITH CHILLI MAYO.

20

SEAFOOD

OCTOPUS

CHARGRILLED SERVED WITH TRADITIONAL OLIVE OIL, LEMON AND OREGANO DRESSING.

42

PRAWNS SAGANAKI

CHARGRILLED SERVED WITH TRADITIONAL OLIVE OIL, LEMON AND OREGANO DRESSING.

36

BABY CALAMARI

SEASONAL CALAMARI, LIGHTLY FLOURED, SHALLOW FRIED AND SERVED WITH A HOMEMADE TARTARE SAUCE.

19

KING PRAWNS

4 CHARGRILLED KING PRAWNS TOPPED WITH GREEK HERBS AND A LEMON OLIVE OIL DRESSING.

37

BLACK MUSSELS

PAN-FRIED MUSSELS DEGLAZED WITH OUZO SERVED IN A RICH TOMATO SAUCE WITH DIPPING BREAD.

22

SEAFOOD LINGUINE

MUSSELS, PRAWNS, SCALLOPS, CALAMARI, FISH PIECES WITH CHILLI, GARLIC COOKED IN A TOMATO AND PARSLEY SAUCE.

40

PLATTERS

MEAT PLATTER

2PPL 70 4PPL 140

2 SKEWERS, LAMB, CHICKEN OR PORK, SHEFTALIA, LAMB AND CHICKEN GYRO, MILD CYPRIOT SAUSAGE, SMOKED LOUKANIKO SERVED WITH TZATZIKI SAUCE AND PITA BREAD.

16

SEAFOOD PLATTER

2PPL 74 4 PPL 148

FROM OUR OCEAN, MIX OF SARDINES, FRIED CALAMARI, KING PRAWNS, SAGANAKI PRAWNS, MUSSELS, FISH FILLET SERVED WITH TARTARE.

21

SIDES

CHIPS

SEASONED WITH SALT & OREGANO.

7

FETA CHIPS

CHIPS SEASONED WITH GREEK HERBS AND TOPPED WITH GREEK FETA.

12

KIDS MENU

SOUVLAKI AND CHIPS

14

CALAMARI AND CHIPS

15

LINGUINE

12