

KIDS MENU

\$14.50

KIDS SOUVLAKI

FISH & CHIPS

LAMB CUTLETS

CHICKEN IN PITA BREAD

CALAMARI & CHIPS

All Kids Meals are served with Salad and Chips or Lemon Potatoes.

All Kids Meals include a Soft Drink and Ice-Cream for Dessert.

DESSERTS

BAKLAVA

\$9.95

Layered Filo Pastry and Walnuts drizzled with a Honey Sugar Syrup.

GALAKTOBOUREKO

\$10.95

Baked Semolina Custard in Filo Pastry with a Honey Sugar Syrup.

KATAIFI

\$11.95

Baked Shredded Pastry topped with Vanilla Custard & Chantilly Cream.

MIL0 PITA

\$11.95

House Made Apple Pie.

COFFEES

REG \$3.50 LGE \$4.50

CAPPUCCINO

CAFÉ LATTE

FLAT WHITE

MOCHACCINO

HOT CHOCOLATE

LONG BLACK

SHORT BLACK

MACHIATTO

GREEK COFFEE

VIENNA

\$5.50

AFFOGATO

\$5.50

LIQUEUR COFFEES

\$8.50

PORTS & DESSERT WINES See Drinks Menu.

KLEFTIKO: THE STOLEN MEAT

Kleftiko (The Stolen Meat) was a meal cooked by the Klephts, who would cook their stolen meat in sealed earth ovens, to mask the smell and smoke.

This is how the Klepht freedom fighters cooked their food in 1821. The most famous of them was Theodoros Kolokotronis, a Greek General and the pre-eminent leader of the Greek War of Independence.

So in his memory we bring you this dish "Kolokotronis Kleftiko" - and hope we have done him proud!



THEODOROS
KOLOKOTRONIS



Phone Orders & Reservations Welcome

4818 0312

Open ~ Monday to Saturday, 10am till late

LUNCH

LAMB OR CHICKEN SOUVLAKI

Served on a Salad with Warm Pita Bread and House Made Tzatziki.

\$15.95

PRAWN SOUVLAKI (GF)

Served with Greek Salad and House Made Aioli.

\$15.95

CHICKEN YIROS

Tender Chicken marinated and cooked with Caramelised Onion, served on an Open Pita Bread with Greek Salad and our House Made Tatziki.

\$15.95

CHICKEN GREEK SALAD

Greek Salad with Grilled Chicken.

\$15.95

FISH AND CHIPS

See Staff for Fish of the Day - Battered Fish served with Chips and Salad.

\$14.95

GRILLED HALLOUMI SALAD (GF)

Grilled Halloumi served on a Salad with Basil Infused Oil.

\$15.95

DIPS

- **TZATZIKI** - Yoghurt and Cucumber
- **TARAMASALATA** - Greek Style Caviar
- **HOUMOUS** - Chickpea, Lemon, Garlic
- **BEETROOT SCORDALIA** - Roasted Beetroot and Garlic
- **MELITZANA** - Eggplant, Garlic and Herbs

TRIO OF DIPS

Your Choice of Three Dips served with Garlic Pita Bread.

\$13.95

GREEK SALAD (GF)

Tomato, Cucumber, Olives, Feta and Onions dressed with Lemon Olive Oil and Imported Greek Oregano.

\$8.50

XORIATIKI (GF)

Chunky Tomatoes, Onions, Capsicum, Cucumber, Olives and Feta.

\$8.50

SOUP

See Staff for Soup of the Day.

\$8.50

VEGETARIAN

SPANAKOPITA

Fluffy Filo Pastry Triangles filled with Herbs, Spinach and Ricotta.

\$27.95

VEGETARIAN MOUSAKA

Layered Potatoes, Eggplant, Zucchini, Sweet Potato with a Rich Tomato Salsa - Baked with Bechamel Sauce.

\$29.95

YEMISTA

Fresh Vegetables filled with a Herbed Rice, baked till tender and served with our House Made Garlic Yoghurt Dressing.

\$22.95

MELITZANA SAGANAKI

Baked Eggplants Filled with a Tomato Herbed Feta then baked to perfection.

\$19.95

MEZETHES (TAPAS) \$15.50 EACH

SAGANAKI - GREECE'S FAVOURITE CHEESE

Grilled Kefalograviera Cheese topped with Sliced Tomatoes Drizzled with Olive Oil.

DOLMATHES (GF)

Vine Leaves stuffed with Herbed Rice.

FETA & OLIVES (GF)

Marinated Feta and Olives - *perfect with a glass of Ouzo.*

HALLOUMI

Grilled Halloumi flamed with Ouzo.

OCTAPODI TOURSI (GF)

Marinated Pickled Octopus.

OCTAPODI (GF)

Succulent Grilled Octopus.

SIKOTAKIA (GF)

Tender Chicken Livers cooked with Onions Red Wine and Oregano.

LOUKANIKO (GF)

House Made Spicy Greek Sausage grilled and served with Lemon Aioli - *a must try.*

KOLOKITHOKEFTEDES

Old Greek Favourite - Pumpkin and Herb Croquettes. Lightly Spiced.

YARIDES (GF)

Sauteed Succulent Prawns flamed in Ouzo and finished in a Tomato Herb Salsa topped with Crumbled Feta.

KEFTEDES

Spicy Greek Meat Balls cooked in a Rich Herb and Tomato Salsa.

MARITHES

White Bait lightly dusted in Seasoned Flour served with Fresh Lemon and a Garlic Aioli Dipping Sauce.

TIROKAFTERI

Chili Spiced Feta Balls, Crumbed and Lightly Fried.

KALAMARI

Kalamari dusted in Seasoned Flour, fried and served with Lemon Aioli.

KREATA (MEAT)

KOLOKOTRONIS KLEFTIKO

Slow Baked Lamb and Herbed Root Vegetables - *just like they did in 1821!*

\$29.95

SOUVLAKI (GF)

Lamb or Chicken served with Crispy Lemon Potatoes, Salad and House Made Tzatziki.

\$29.95

LAMB CUTLETS (GF)

Lemon Oregano Lamb served with Salad and Crispy Lemon Potatoes.

\$29.95

ORTIKIA (GF)

Marinated Quails Char-Grilled and served with Crispy Lemon Potatoes and Salad.

\$32.95

MOUSAKA

Traditional Mousaka, Layered Potatoes, Eggplants, Zucchini and a Aromatic Mince Sauce finished with Kefalograviera Bechamel. With Salad on the side.

\$29.95

BRIZOLA KRASATO (GF)

300gm Rib Fillet cooked to your liking, served with Crispy Potatoes, Sautéed Spinach and finished with a Fig and Red Wine Jus.

\$32.95

KEFTEDES

Spicy Meatballs cooked in a Rich Herb and Tomato Salsa, served with Crispy Lemon Potatoes and Salad.

\$24.95

THALASINA (SEAFOOD)

OCTAPODI (GF)

Grilled Octopus served with our House Made Lemon Chilli Dipping Sauce and Salad.

\$29.95

MAKARONIA TIS THALASSA

Thalassino Fresh Mussels, Kalamari, Prawns, Scallops and Fish, cooked in a Basil Oil with Tomato Salsa and drizzled with a hint of House Made Chilli Oil. Served on a Bed of Pasta.

\$32.95

YARIDES TIS MANAS

Fresh Prawns sauteed and flamed in Ouzo with Garlic Herbs and Olive Oil. Served with Lemon Potatoes and Greek Salad.

\$32.95

TIS MANAS TO PSARI

Chef's Choice of Local Fresh Fish cooked to perfection. Served with Crispy Lemon Potatoes and Greek Salad, as well as our Home Made Aioli.

\$32.95