

Small Cold Dishes

Tzatziki – Strained Yogurt Mixed With Grated Cucumber, Garlic And Dill GF	5
Taramosalata – Salty Cod Roe Blended With Bread Crumbs And Lemon Juice	5
Melitzanosalata – Puree Of Baked Eggplant, Bread Crumbs And Garlic	5
Htipiti – Mashed Feta, Ricotta And Red Capsicum With A Hint Of Chili GF	5
Mixed Dips – All Four House Made Dips Served With Our Freshly Baked Bread	10
Pikilia For Two – Mixed Dips, Patzarosalata And Piperies Florinis	17
Gigandes – Pickled Greek Lima Bean Salad With Diced Onion And Capsicum GF	8
Patzarosalata – Diced Beetroot Marinated In Red Wine Vinegar, Oil and Garlic GF	8
Piperies Florinis – Roasted Red Capsicums Marinated In Garlic And Oil GF	8
Feta & Olives – A Block Of Creamy Feta Drizzled With E.V.O Oil And Oregano & A Bowl Of Tasty Kalamata Olives GF	10

Small Hot Dishes

Oktapothi – Marinated Octopus Tentacles Charcoal Grilled, Sliced And Dressed With A Lemon Oil GF	15.5
Ortikia – Marinated Quail Charcoal Grilled And Dressed With A Lemon Oil GF	9
Saganaki – Goat & Sheep's Milk Kefalograviera Cheese Dusted In Flour And Gently Pan Fried Served With Fresh Lemon GF*	8.5
Piperies Saganaki – Baked Feta & Ricotta Filled Sweet Chili, Finished In A Tomato Feta Salsa GF	11
Maritha – White Bait Lightly Floured And Fried	10
Feta Furno – Feta, Fresh Tomato And Sliced Onions Drizzled With E.V.O Oil, Cracked Pepper And Oregano Oven Baked GF	10
Spetsofai – Sliced Sausage With Red Capsicum, Onion And Garlic Slow Cooked In A Red Wine And Tomato Salsa	9.5
Dolmathes – Rice, Beef Mince And Fresh Herbs Wrapped In Vine Leaves Served Hot With A Thick Lemon Sauce	9
Kakavia – Traditional Fishermen's Soup. Light Tomato And Fish Broth With Blue Eye Flakes, Prawn, Scallop And Mussels GF	15

Large Dishes

Gyros Arni – Boneless Forequarter (Shoulder) Lamb Marinated Overnight, Slow Cooked On Spit Over Mallee Root Charcoal, Served With Sliced Onion And Lemon Oil Dressing GF	18
Biftekia – Two Patties Of Beef Mince, Spinach And Kefalograviera Cheese Charcoal Grilled, Topped With Melted Kasseri Cheese, Sliced Onion And Lemon Oil Dressing GF	16
Kotopoulo Souvlakia – Three Skewers Of Marinated Maryland Chicken Fillets Cooked Over Charcoal Served With Sliced Onion And Lemon Oil Dressing GF	16.5
Arni Souvlakia – Three Skewers Of Marinated Lean Lamb Fillets Cooked Over Charcoal, Served With Sliced Onion And Lemon Oil Dressing GF	21
Paithakia – Four French Trimmed Lamb Cutlets Lightly Season Cooked Over Charcoal, Served With Sliced Onion And Lemon Oil Dressing GF	24
Kalamari – Calamari Lightly Floured And Fried Or Marinated In A Garlic Oil, Cooked Over Charcoal, Sliced And Served With A Lemon Oil Dressing GF	22
Garithes – Six Cleaned King Prawns Lightly Marinated In A Garlic Oil, Cooked Over Charcoal And Served With A Lemon Oil Dressing GF	28
Psari Sta Karvouna – Fish Charcoal Grilled... All Served On A Bed Of Shredded Lettuce And Fresh Dill Finished With A Lemon Oil Dressing	
Whole Baby Snapper GF	27
Whole King George Whiting GF	28
Blue Eye Fillet GF	26
Mousaka – Baked Layers Of Eggplant, Zucchini, Potatoes & Beef Ragù Topped With A Golden Buttery Béchamel Sauce	19
Yemista – Two Baked Red Capsicums Stuffed With Rice, Pine Nuts And Fresh Herbs Topped With A Tomato Salsa GF	19

Platters

Meat Platter For Two Or More...

Lamb Gyros, Chicken Souvlakia, Lamb Fillet Souvlakia, Lamb Cutlets And Biftekia

\$27 per person ^{GF}

Plaka Mixed Platter For Two Or More...

Lamb Gyros, Chicken Souvlakia, Lamb Fillet Souvlakia,
Fish Fillet, King Prawns, Octopus And Fried Calamari

\$29 per person ^{GF*}

Seafood Platter For Two Or More...

Grilled King Prawns, Fish Fillet, Scallops, Mussels, Octopus
And Fried Or Grilled Calamari

\$32 per person ^{GF*}

GF = Gluten Free

GF* = Gluten Free Available Upon Request

Sides

	Small	Large
Greek Salad – Lettuce, Tomato, Cucumber, Onion, Red Capsicum, Kalamata Olives & Feta With Vinegar & E.V.O Oil Dressing GF	6	10
Horiatiki Salata – Tomato, Cucumber, Onion, Red Capsicum, Kalamata Olives & Feta With E.V.O Oil Dressing GF	7	12
Fasolakia – Stewed Green Beans In A Light Tomato Salsa With Cracked Pepper And A Hint Of Mint GF	6	10
Spanakorizo – Wilted Spinach & Rice With A Hint Of Lemon GF	6	10
Rizi – Tomato Flavoured Rice With Pine Nuts & Fresh Herbs GF	6	10
Lemoni Patates – Plaka's Famous Hand Cut Potato Wedges Oven Baked In A Lemon Sauce GF	6	10
Chips – 10mm Cut Chips Seasoned Lightly With Chicken Salt	5	7.5
Pita Tiganiti – Grilled Flat Bread	2 Per Pita	

Kids Menu

Chicken Nuggets & Chips	8
Gyros & Chips	9
Chicken Souvlaki Skewer & Chips	9
Lamb Souvlaki Skewer & Chips	10
Calamari & Chips	11
Cutlets & Chips (2 Cutlets)	15
“The Orlando” (Chicken & Lamb Souvlaki, Cutlet & Chips)	19
<p>All Kids Meals Served With Tomato Sauce – Kids Under 12 Only</p>	
Ice Cream – Vanilla Ice Cream w/ Smarties & Snakes	4.5

Children Must Be Seated Quietly And Supervised At All Times

Dessert

Galaktoburiko – Semolina Custard With A Hint Of Citrus Zest Between Flaky Filo Pastry 6

Baklava – Crushed Walnuts Between Layers Of Filo Pastry 6

Karithopita – Traditional Greek Walnut Cake 6

Piataki Glika – Bite Size Pieces Of The Above Cakes 6

All Cakes Served With The House Special Sugar, Cinnamon & Clove Syrup

Yiaourti Me Meli – Yogurt Topped With Milawa Red Gum Honey & Walnuts GF 6

Loukoumathes – Made To Order Warm Greek Doughnuts Drizzled With Milawa Red Gum Honey & Topped With Crushed Walnuts (Four Per Serve) 8

Chocolate Loukoumathes – Made To Order Warm Greek Doughnuts With Chocolate Inside Rolled In Cinnamon Sugar (Four Per Serve) 8

Piatela Fruta – A Platter Of Fresh Fruit GF 10

No Split Bills - BYO Wine Only Corkage Charge \$4 Per Bottle