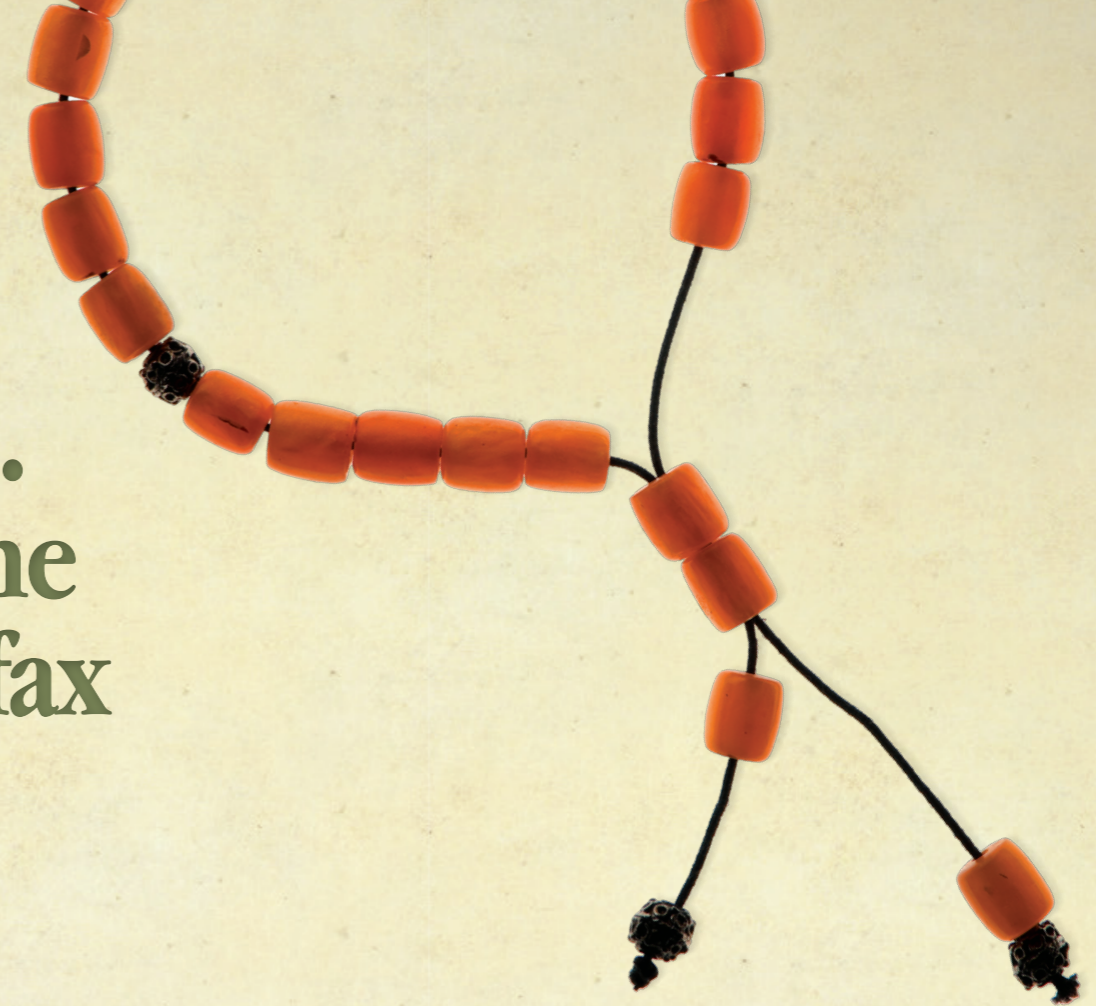




MAINS

GF	SOUVLAKI Skewered, char-grilled fillets of lamb, chicken or a mix of both, served on a bed of rice	32
	PAITHAKIA Marinated lamb cutlets, char-grilled and served on a village-style couscous	32
GF	MYTILINEIKO ARNI Lamb shank, slow-cooked in an aromatic red wine & fresh tomato sauce, together with garden fresh beans, served on a potato mash	29
	ORTIKIA TIS SKARAS Char-grilled quails, semi-deboned and marinated with garlic and oregano, served on a village-style couscous	29
	COLOSSUS Char-grilled mix of loukanika, keftedes, lamb yiros & lamb souvlaki, served on a bed of rice, with a side of tzatziki	34
GF	KOKKINISTO Tender goat, slowly braised in a red wine & tomato sauce, served on a potato mash	32
	YIROS Home-style marinated lamb, chicken or a mix of both, served with a fresh mediterranean salad, tzatziki & warm pita	27
	TRADITIONAL MOUSSAKA Rich red wine & fresh tomato beef mince, layered with slices of eggplant & potato, oven-baked with a Greek-style white sauce	32
V	VEGETARIAN MOUSSAKA Layers of eggplant and potato, together with a tomato and lentil sauce, oven-baked with a Greek style white sauce, topped with Kefalograviera	30
GF	AEGEAN CHICKEN Chicken breast, stuffed with pine nuts, feta, sundried tomatoes & spinach served on traditional potato, pea and tomato braise	30
GF	GARIDES SOUVLAKI Char-grilled prawns in a mild chilli, herb & garlic marinade, served with a chickpea, capsicum, red onion and parsley salad	30
GF	MORETON BAY BUGS Marinated Moreton Bay Bugs, char-grilled and drizzled with a lemon & olive oil dressing on a herb, garlic, cucumber, mesculin & red onion salad	39
GF	SEAFOOD METAXA Prawns, calamari, fish fillet, Moreton Bay bug & mussels, flamed in Metaxa brandy and finished in a cream sauce, served on a bed of rice	35
GF	OCTAPOTHI SOUVLAKI Char-grilled octopus, served with a chickpea, capsicum, red onion and parsley salad	34
	KALAMARI TIGANITO Lightly fried calamari, served with a chickpea, capsicum, red onion and parsley salad	32
	PSARI TIS IMERAS Fresh seasonal "fish of the day" (see daily specials)	POA

kali orexi... welcome to the greek on halifax



PLATTERS (PLATTER SERVES TWO)

THALASSINA SEAFOOD PLATTER Prawns, calamari, octopus, fish & Moreton Bay bugs, served with a garden salad	PER PLATTER 125
OLYMPIAN MEAT PLATTER Lamb yiros, chicken souvlakia, quail, lamb cutlets, loukanika & keftedes, served with rice	PER PLATTER 120
MIXED PLATTER Prawns, calamari, octopus, lamb yiros, lamb cutlets & chicken souvlakia, served with rice	PER PLATTER 140

SALADS & SIDE DISHES

HORIATIKI GREEK SALATA GF·V Traditional Greek village salad, with tomato, red onion, cucumber, feta & Kalamata olives, dressed with lemon & olive oil	14
KOLOKITHO SALATA GF·V Roasted pumpkin, green beans, feta, mixed lettuce & flaked almonds, dressed with lemon & olive oil	14
FAKÉS SALATA GF·V Beetroot, red onion, lentils, baby spinach, coriander & feta, finished with a white balsamic dressing	14
YIA YIA'S GREEK STYLE CHIPS GF·V Greek-style chips, seasoned with our own spice blend	12

GF - Gluten Free V - Vegetarian





WATER

San Pellegrino Mineral Water 250mL	4
San Pellegrino Mineral Water 750mL	9
Acqua Panna Still Water 750mL	9
San Pellegrino Fruit Drinks 200mL Chinotto, Lemon, Mandarin, Red Orange	4
San Pellegrino Iced Tea 330mL Lemon, Peach	4

JUICES

Apple, Orange, Orange & Mango, Pineapple, Tomato	GLASS 4.5
--	-----------

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Lemonade, Tonic, Dry Ginger	BOTTLE 5
---	----------

BEER & CIDER

Volkan Santorini Blonde Pilsner GREECE	9
Volkan Santorini Black Wheat Lager GREECE	9
Mythos GREECE	9
Fix Hellas GREECE	9
Cascade Light	7
Coopers Pale Ale	8
James Boag's Premium Lager	9
Corona	9
Heineken	9
Cider	9.5

SPARKLING WINE

Woodside Park Chardonnay Pinot Noir ADELAIDE HILLS	10 / 42
Bird in Hand Sparkling Pinot Noir ADELAIDE HILLS	42
Deviation Road Loftia Brut ADELAIDE HILLS	60
Croser Vintage Pinot Noir Chardonnay PICCADILLY VALLEY	65
Moët & Chandon NV Brut FRANCE	95
Shingleback 'Black Bubbles' Shiraz MCLAREN VALE	9.5 / 38

WHITE WINE

'The Greek' House White	8 / 34
Malamatina 'Retsina' 500mL THESSALONIKI, GREECE	5 / 15
Alpha Estate 'Axia' Malagouzia FLORINA, GREECE	38
Goose Island Moscato MCLAREN VALE	8 / 34
Paulett's 'Polish Hill River' Riesling CLARE	10 / 42
Mesh Riesling EDEN VALLEY	49
Riposte Pinot Gris ADELAIDE HILLS	9.5 / 38
Zonte's Footstep Pinot Grigio LANGHORNE CREEK	9 / 36
Scarpantoni Sauvignon Blanc MCLAREN VALE	36
Tomich Hill Sauvignon Blanc ADELAIDE HILLS	10 / 40
Wirra Wirra 'Hiding Champion' Sauvignon Blanc MCLAREN VALE	44
Shaw + Smith Sauvignon Blanc ADELAIDE HILLS	52
Kalleske Chenin Blanc BAROSSA	42
Serafino 'Belissimo' Vermentino MCLAREN VALE	37
Oliver's Taranga Fiano MCLAREN VALE	46
Hugh Hamilton 'The Scallywag' Chardonnay MCLAREN VALE	40
Barristers Block Chardonnay ADELAIDE HILLS	11 / 45
Shaw+Smith M3 Chardonnay ADELAIDE HILLS	76

ROSÉ

Claymore Whole Lotta Love Rose CLARE	9 / 36
Rockford 'Alicante Bouchet' BAROSSA VALLEY	10 / 42

RED WINE

'The Greek' House Red	8 / 34
Alpha Estate 'Axia' Syrah Xinomavro FLORINA, GREECE	10 / 42
Totino Estate Sangiovese ADELAIDE HILLS	36
Hugh Hamilton 'The Mongrel' Sangiovese MCLAREN VALE	49
Tomich Hill Pinot Noir ADELAIDE HILLS	48
Riposte 'The Dagger' Pinot Noir ADELAIDE HILLS	42
Walter Pinot Noir ADELAIDE HILLS	10 / 42
Tim Smith 'Bugalugs' Grenache BAROSSA	44
Kalleske 'Old Vine' Grenache BAROSSA	70
Primo Estate 'Merlesco' Merlot MCLAREN VALE	42
Geoff Merrill Merlot MCLAREN VALE	38
TeAro Estate 'Charging Bull' Tempranillo BAROSSA	42
Coriole Barbera MCLAREN VALE	54
Paulett's Cabernet Merlot CLARE	46
Mr Riggs 'Outpost' Cabernet COONAWARRA	49
Serafino Cabernet Sauvignon MCLAREN VALE	45
Leconfield Cabernet Sauvignon COONAWARRA	56
Petaluma 'The Hundred Line' Cabernet Sauvignon COONAWARRA	11 / 46
TeAro Estate 'Two Charlies' GSM BAROSSA	36
Rockford 'Moppa Springs' GSM BAROSSA	54
Scarpantoni 'School Block' Shiraz Cabernet Merlot MCLAREN VALE	10 / 42
Elderton Shiraz Cabernet Sauvignon BAROSSA	35
Henschke 'Henry's Seven' Shiraz Gren Viognier BAROSSA	62
Kalleske 'The Buckboard' Durif BAROSSA	48
Pikes Shiraz Tempranillo CLARE	45
Teusner 'Joshua' Grenache Mataro Shiraz BAROSSA	54
John Duval 'Plexus' Shiraz Grenache Mourvedre BAROSSA	65
Henschke 'Keyneton Euphonium' Shiraz Cab Sauv BAROSSA	80
Kingston Estate 'Echelon' Petit Verdot RIVERLAND	48
Shingleback 'South Coast' Shiraz MCLAREN VALE	38
d'Arenberg 'Original' Shiraz Grenache MCLAREN VALE	46
The Hedonist Shiraz MCLAREN VALE	10 / 42
Elderton Shiraz BAROSSA	12.5 / 54
St Hallet 'Garden Of Eden' Shiraz BAROSSA	52
Langmeil 'The Long Mile' Shiraz BAROSSA	46
Moonvine Shiraz MCLAREN VALE	40
Glaetzer 'Bishop' Shiraz BAROSSA	65
God's Hill 'Menzel' Shiraz BAROSSA	80
Rockford 'Basket Press' Shiraz BAROSSA	115
d'Arenberg 'The Dead Arm' Shiraz MCLAREN VALE	105
Elderton 'Command' Shiraz BAROSSA	110

DESSERT WINE

Samos Vin Doux 375mL SAMOS, GREECE	9 / 34
------------------------------------	--------

DIPS & STARTERS (available all day)

GF·V	Olives - Variety of house-marinated green and black olives	6.5
GF·V	Feta - Greek cheese, traditionally served with rubbed oregano & olive oil	6.5
V	Pita bread	3.5
V	Home-made garlic and herb pita bread, tossed with olive oil	6
	Four Island - mixed dip platter, served with pita	18
	Taramasalata - fish roe, served with pita	7
V	Pantzarosalata - beetroot, coriander, cumin & yoghurt, served with pita	7
V	Tzatziki - yoghurt, cucumber & garlic, served with pita	7
V	Skordalia - potato, garlic & lemon, served with pita	7

MEZÉ

	TOUR OF GREECE MEZÉ Dolmathes, pickled vegetables, keftedes, feta, olives, dips & pita bread	24
GF·V	SAGANAKI KEFALOGRAVIERA Grilled Greek cheese, served with roasted cherry tomatoes, lemon & olive oil	15
GF·V	HALOUMI Grilled Cypriot cheese, served with roasted cherry tomatoes, lemon & olive oil	15
V	SPANAKOPITES Traditional spinach pie with cheese & herbs, enveloped in a crispy filo pastry	15
	SIKOTAKIA Chicken livers, pan-fried with sautéed onions & wine, served with grilled village bread	15
GF	LOUKANIKIA Greek-style pork sausages, flavoured with traditional spices, served with char-grilled, Ouzo-infused oranges	15
	KEFTEDES Beef meatballs, served on a bed of rice	15
GF·V	MELITZANO DOLMATHES Sliced eggplant, rolled & filled with Haloumi, then baked in our own home-made tomato sauce	16
V	KROKETTAS Zucchini & cheese croquettes, served with skordalia	15
GF·V	DOLMATHES Home-made herbed rice, wrapped in vine leaves, served with tzatziki & lemon	15
	KALAMARI TIGANITO Lightly fried calamari, served with a chickpea, capsicum, red onion and parsley salad	20

GF - Gluten Free V - Vegetarian