

DIPS

Taramasalata ~ Delicate fish roe (red caviar) dip	}	5
Tzatziki ~ A refreshing garlic, cucumber & yoghurt dip		
Skordalia ~ Roasted fresh garlic & potato dip		
Bread ~ Fresh crusty bread, great with dips		3
Greek Pita Bread ~ Lightly grilled		5

PLATTERS FOR 2

Hellenic Meat Platter

Souvlakia ~ Lamb Cutlets ~ Kefthetes	
Chicken ~ Loukanika ~ Quails ~ served with Chips	40

Hellenic Seafood Platter

Calamari ~ Fresh Prawns ~ Char-Grilled Octopus	
Fish Pieces ~ Whitebait ~ Oysters ~ served with Chips	45

MEZETHAKIA (APPETIZERS / ENTRÉES)

Fetta & Olives ~ drizzled with olive oil & sprinkled with oregano	8
Melitzanes ~ lightly fried eggplant served with a tomato salsa	8
Greek Salad ~ traditional salad with fetta cheese and olives	10
Souvlaki ~ skewers of barbequed tender lamb, served with lemon	8
Kefthetes ~ meatballs with salsa	8
Haloumi ~ pan fried Greek Cypriot cheese	8
Loukaniko ~ char-grilled sausage	8
Dolmades ~ ground beef & rice stuffed into rolled cabbage leaves	8
Spinach & Cheese Triangles ~ spinach & cheese in filo pastry	8
Chicken Livers ~ pan fried, served with lemon	8
Whitebait ~ lightly pan fried, served with lemon	8
Calamari ~ lightly pan fried & tender	10
Garlic Prawns ~ pan fried prawns served in a creamy garlic sauce	10
Octopus ~ marinated in garlic, vinegar and olive oil	12
Char-Grilled Octopus ~ with a tangy lemon vinaigrette dressing	12



MAINS

Mousaka ~ Traditional Greek dish with layers of eggplant, potato, minced beef & béchamel sauce, with salad.....	16
Pastitsio ~ Layers of pasta, ground beef & béchamel sauce, with salad.....	16
Souvlakia ~ Barbequed skewers of marinated tender lamb, on a bed of rice with a splash of salsa	16
Grilled Fish ~ Fresh daily market selection of a whole fish with endives in a lemon sauce, served with chips	<i>varies</i>
Dolmades ~ Rice and seasoned ground beef stuffing, wrapped in steamed cabbage leaves, with salsa	17
Vegetarian Dish ~ Oven baked vegetables with rice & salsa	12
Calamari ~ Lightly pan fried with chips & salad	18
Grilled Chicken ~ Tender grilled chicken fillet served with a lemon sauce, with chips & salad	18
Chicken Aegean ~ Tender grilled chicken fillet on a bed of rice, in a traditional Hellenic style salsa sauce	18
Mixed Seafood Plate ~ Calamari, prawn cutlets, seafood stick, cocktail fish, with chips, salad, tartare sauce & lemon	20
Skara Combination ~ tender chicken fillet & lamb cutlets barbequed in a lemon marinade, with chips & salad	22
Lamb Cutlets ~ barbequed in a lemon marinade, with chips & salad	22

BANQUET 1

\$32 per head

Serves 4

Bread ~ Greek Salad
Haloumi ~ Assorted Dips

CHOICE OF MAINS:

Grilled Chicken ~ Chicken Aegean
Souvlakia ~ Pastitsio ~ Mousaka
Calamari ~ Vegetarian

BANQUET 2

\$32 per head

Serves 4

Bread ~ Fetta Cheese ~ Olives
Assorted Dips ~ Haloumi
Calamari ~ Greek Salad
Meatballs *or* Whitebait
Lamb Cutlets ~ Grilled Chicken
Souvlakia

CHILDREN'S MENU

Lamb Souvlaki ~ Calamari ~ Fish or Chicken Nuggets

All served with Chips

Bowl of Spaghetti Bolognaise..... 6 Bowl of Chips

DESSERTS

Galaktoboureko ~ Karithopita ~ Baklava ~ Melomakarona *or*
Kourambiethes

Dessert Platters ~ for 4 or more starting at..... 20

Ice cream ~ choice of topping (Chocolate, Strawberry or Caramel)..... 3

COFFEE

Greek *or* Espresso



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