

'DOING IT GREEK STYLE'

10 dish sharing menu \$ 69.00pp
Includes your choice of souvlakakia

7 dish sharing menu \$ 49.00pp

'BEND OVER BOX'

Savoury to sweet, quick & fast
(Mon-Fri, lunch only till 3pm) \$ 27.50pp

GAZI DIPS

- Tzatziki
- Taramosalata, prawn crackers
- Beetroot, feta, walnut praline
- Miso eggplant, capers, yoghurt

- All Gazi dips and bread \$ 9.50 each or 3 for \$ 19.00

ETHNIKA VROMIKA HELLENIC DIRTY FOOD

- Kataifi Prawn
Aleppo mayo, smoked almonds \$6.50ea
- Grilled Octopus
Black garlic and orange butter, preserved
lemon and thyme \$12.50
- Manitari
Grilled king brown mushroom, yoghurt,
garlic butter, mizithra cheese. \$14.50
- Moussaka Nachos
Beef, tomato salsa, miso eggplant,
yoghurt, kefalograviera \$15.50
- Greek Pizza
Lamb kofta, mint, coriander, onion,
toasted almonds, lemon yoghurt \$11.50
- Cheese
Saganaki with glyko \$14.50
- Tuna
Yellow fin tuna, radishes, sesame oil \$15.50
- Fava
Chorizo, pickled shallots, koulouraki bites \$13.50

"LET'S DO LUNCH"

(Good food month special)

'Bend Over Box'
+ a drink (glass of wine, Coopers beer,
house made soda, sparkling water)
+ tea or coffee \$38.00pp

MÁTI

The evil eye, also known as μάτι (mati), was a fixture in Greece dating back as far as the 6th century BC, when it commonly appeared on drinking vessels.

The Greeks believe the Mati wards off evil spirits and misfortune caused by the envy of others.

SHOP

- GREEK cookbook \$59.99
- Mati plates by Robert Gordon \$28.00



SOUVLAKAKIA SMALL SOUVAS

- **Chicken**
Chips, parsley, onion, mustard mayo \$11.00
- **Beef**
Caramelized onion, parsley, chips, horseradish tzatziki \$12.50
- **Onion Bhaji**
Lime mayo, golden raisin, apple, mint, coriander \$11.50
- **Crab**
Soft shell, mint, coriander, honey, mayo \$14.00
- **Duck**
Cucumber, daikon, spring onion, mint, coriander, hoisin mayo. \$14.00



WOOD FIRE GRILL

- **Sirloin- 250g, Cape Grim** \$35.00
Horseradish Tzatzik
- **Fish -180g** \$23.50
- **Baby Snapper- 400g, Lakes entrance, Vic** \$28.00
Caper dressing
- **Fresh Local Quail- 200g** \$25.00
Hummus, heirloom carrot salad
- **Corn - tarama, crushed popcorn** \$4.00

WOOD FIRE SPIT

- **Chicken** \$28.00
Tyrokafteri, walnut dressing
- **Pork belly (per slice)** \$25.00
Apple and parsnip skordalia, byzantine dressing

FLINDERS ISLAND ARNI STIFADO (FOR 2)

- Slow braised lamb shoulder, feta onion stifado \$56.00

SALADS, VEGETABLES, PULSES & GRAINS

- **Horiatiki** \$14.00
Village salad
- **Grilled Asparagus** \$10.50
Pastourma butter
- **Marouli** \$13.50
Pastourma crumbs, parmesan, white anchovies and lemon vinaigrette
- **Kolokitha** \$14.50
Roast pumpkin, creme fraiche, toasted nuts, spring onion
- **Lahanosalata** \$14.50
Cabbage, spring onion, mint, kefalograviera, honey, yoghurt dressing
- **Smoked Melitzana** \$13.50
Eggplant, teriyaki, pickled onion, mint, coriander
- **Horta** \$14.50
Wild greens, tomato paste, fried egg
- **Agouri** \$13.50
Smashed cucumber, marinated labneh, miso and sesame
- **Tiganites patates** \$11.00
Chips, oregano, garlic oil, feta

**Too Many Choices?
Let Us Feed You Our
"Doing It Greek Style" Menu**

Please note all dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish. If you have a food allergy and/or sensitivity please inform our staff.

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SWEETS

- Sorbets (3 scoops)
Please ask your waiter for flavours \$ 7.50
- Loukoumades
Honey Nutella, greek coffee ice cream \$10.50
- Pasteli & chocolate mousse
Berries & mint sorbet, fresh raspberries \$16.50
- Chargrilled Pineapple
Spiced spit roasted pineapple, creme fraiche, mint \$14.00
- Bombe metaxa
Yoghurt sorbet, honey ice cream, blood orange jam and italian meringue \$18.50

AFTER DINNER DRINKS

- Skinis Mastiha \$ 8.00
- 2003 Hatzidakis Vinsanto, Santorini, HR \$15.50
- NV Campbells Topague, Rutherglen, VIC \$ 9.00
- NV Campbells Muscat, Rutherglen, VIC \$ 9.00
- 2010 Saint Nicholas Commandaria, Cyprus, HR \$ 8.00

- Coffee
 - Vittoria coffee espresso (*any way*) \$4.50
 - Greek Coffee (*sketo, metrio, glyko*) \$4.50
 - Frappe (*sketo, metrio, glyko, milk, no milk*) \$5.50

- "Have a cup of TEA Love" \$5.00
 - Pure Defense / Dittany, wild rose, wild mint
 - Pure Happiness / Lemon balm, sage, mint
 - Greek Mountain
 - Greek Wild Mint
 - Lemon Verbena
 - English Breakfast
 - French Earl Grey



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Classics

Whiskey Sour

The oldest historical mention of this drink dates back to 1870. Its popularity has risen significantly with the 25th of August being Whiskey Sour Day.
Jamesons, Lemon, Sugar, Egg white

Mint Julep

"A dram of spiritus liquor that has mint steeped in it, taken by Virginians of a morning." - John Davis, 1803
Jack Daniels, Mint, Demerara Sugar

Chrysanthemum

First published in Hugo Ensslin's 1916 "Recipes for Mixed Drinks" This delicate cocktail is all about balance.
Dry Vermouth, DOM Benedictine, Pastis

Cerveise

First called Cerveise back in the Middle ages, A French Classic
House Spiced White Wine, Lemon Juice, Demerara Sugar, IPA



\$18



Twists

Ouzo Sour

Our twist of the sour consists of Plomari ouzo, with spiced pomegranate syrup, lemon juice. Instead of the egg white, we do it Greek style with a Vinsanto lemon foam. It is fruity, sour, with a hint of anise.

Gazi Julep

Combining Mextaxa Greek brandy with Creme de Cassis, mint and lime, with a touch of sugar syrup. Fruity and refreshing. Will surely put a spring in your step.

Pity's

We bravely combined all Greek ingredients together: Hibiscus infused oinomelo wine, skins mastika, ouzo and tartaric acid, creating this well balanced and energising drink

Byra

A Gazi Beer Cocktail with Tequila, Cointreau, Vanilla syrup and our very own Hellenic Ale. This drink is surprisingly smooth and incredibly delicious.

EspressoTini \$6

Gazi version of the Espresso Martini

Blue Cup \$10

Ask our friendly staff about today's special.

Cocktail Jug \$42

It's a ginny in a bottle.



VODKA

- 666 \$9.50
- Belvedere \$13.00
- Grey Goose \$14.50

GIN

- Tanqueray \$9.50
- Bombay Sapphire \$10.50
- Hendricks \$12.50
- Tanqueray no.10 \$13.00
- Four Pillars \$14.00

RUM

- Flor de Cana dry white \$9.50
- Sailor Jerry \$9.50
- Matusalem Clasico \$10.50
- Goslings \$12.50
- Ron Zacapa 23 year \$18.00

TEQUILA

- Jose Cuervo Tradicional Reposado \$11.00
- 1800 Añejo \$12.00

NON ALCOHOLIC

- GAZI JUICE MIXES \$8.50

The mean green
Kale, cucumber, apple and mint

Farmer's Breakfast
Grapefruit, orange, carrot

- HOUSE MADE SODAS \$7.50

White peach, cardamom, star anise
Mango, strawberry, kaffir lime leaves

WHISK(E)Y

- Ardbeg \$13.00
- Jameson \$9.50
- Johnnie Walker Black Label \$9.50
- Monkey Shoulder \$10.50
- Rittenhouse Rye \$12.50
- Tyrconel \$12.00
- Talisker \$13.00
- Singleton \$15.00

BOURBON

- Jack Daniels \$9.50
- Maker's Mark \$10.50
- Woodford Reserve \$11.00

BRANDY & COGNAC

- Mataxa 7 Star Brandy \$9.50
- Metaxa Private Reserve Brandy \$22.50
- V Gontier Calvados \$16.00
- Normandin Mercier Cognac \$19.00

LIQUEURS

- Skinos Mastiha \$9.00
- Kretarakimeli Honey \$10.00
- Mastic Tears, 200ml \$44.00

Melbourne Sparkling Water \$3.00
Per person unlimited

Want an extra kick in your drink?

**Spike your juice or soda with
some booze.**

SPARKLING & CHAMPAGNE

/ Bottle

/ Glass

• 2014 Vinea Marson 'Prosecco', Heathcote, VIC	\$74.00	\$ 16.00
• 2014 Ceretto Moscato D'Asti, Piemonte, Italy (375ml)	\$48.00	\$ 13.50
• NV Agrapart 'Terroirs' Extra Brut Blanc de Blancs, Champagne, France	\$229.00	\$ 34.00
• 2013 Patrizi Moscato D'Asti, Piemonte, Italy	\$67.00	
• NV Tselepos 'Amalia' Brut, Mantinia, HR	\$75.00	
• 2011 Gembrook Hill Blanc de Blancs, Yarra Valley, Vic	\$113.00	
• 2014 Kir-Yianni 'Akakies' Rose, Naoussa, HR	\$65.00	
• NV Kir-Yianni 'Paranga' Brut, Amyndeon, HR	\$69.00	

GREEK WHITE WINE

• 2014 Bosinakis Moschofilero, Mantinia HR	\$67.00	\$ 15.00
• 2016 Jim Barry Assyrtiko, Clare Valley, SA	\$92.00	\$ 21.00
• 2015 Mercuri Estate 'Foloi' Roditis Viognier, Ilias, HR	\$52.00	
• 2014 Syn+ 'White dot' Moschofilero Roditis, Peloponese HR	\$49.00	
• 2013 Sclavos 'Efrantor' Moscatella Vostillidi Cephalonia, HR	\$77.00	
• 2014 Hatzidakis Assyrtiko, Santorini, HR	\$93.00	
• 2012 Hatzidakis Aidani, Santorini, HR	\$82.00	
• 2014 Gentilini Robola, Cephalonia, HR	\$67.00	
• 2014 Gentilini Robola - Cellar Selection, Cephalonia, HR	\$85.00	
• 2012 Hatzidakis 'Nikteri' Assyrtiko, Santorini, HR	\$121.00	

OTHER WHITE WINE

• 2015 Yalumba Roussane, Eden Valley, SA	\$59.00	\$13.50
• 2014 Shaw & Smith 'Incognito' Chardonnay, Coal River, Tas	\$59.00	\$13.50
• 2016 Vickery Riesling, Eden Valley, SA	\$59.00	\$13.50
• 2015 Down to Earth Sauvignon Blanc, Wrattenbully, SA	\$59.00	\$13.50
• 2015 Voyager Sauvignon Blanc Semillon, Margaret River, WA	\$59.00	
• 2014 Crawford River 'Young Vines' Riesling, Henty	\$69.00	
• 2016 Ocean Eight Pinot Gris, Mornington Peninsula, Vic	\$78.00	
• 2015 The Pass Sauvignon Blanc, Marlborough, NZ	\$54.00	
• 2013 Vincent Pinard 'Flores' Sauvignon Blanc, Sancerre, France	\$98.00	
• 2010 Bella Ridge Chenin Blanc, Swan Valley, WA	\$85.00	
• 2015 Dexter Chardonnay, Mornington Peninsula, Vic	\$90.00	
• 2013 Curly Flat Chardonnay, Macedon Ranges, Vic	\$145.00	

ROSE WINE

	/ Bottle	/ Glass
• 2015 Saint Andre De Figuiere 'Le Saint Andre' Cote-De-Provences, France	\$59.00	\$13.50
• 2015 Mercouri 'Lampadias' Rose, Ilias, HR	\$57.00	
• 2014 Miradou '100%' Mediterranee, France	\$59.00	
• 2015 Kir-Yianni 'Akakies', Naoussa, HR	\$59.00	

GREEK RED WINE

• 2012 Dalamara 'Aghechoros' Xinomavro Merlot, Naoussa, HR	\$63.00	\$14.00
• 2015 Mittravelas 'Red on Black' Agiorgitiko, Nemea, HR	\$52.00	\$11.50
• 2013 Syn+ 'Mountain Fish' Agiorgitiko, Peloponese HR	\$49.00	
• 2011 Dalamara 'Paliokalias' Xinomavro, Naoussa, HR	\$87.00	
• 2013 Mercouri 'Antares' Avgoustiatis Mourvedre, Ilias, HR	\$79.00	
• 2011 Mercouri 'Daphne Nera' Mavrodaphne, Ilias, HR	\$92.00	
• 2013 Mercouri 'Domaine Mercouri' Refosco Mavrodaphne, Ilias, HR	\$74.00	
• 2010 Mercouri 'Cava' Refosco Mavrodaphne, Ilias, HR	\$130.00	
• 1999 Skouras 'Megas Oenos' Agiorgitiko Cabernet, Nemea, HR	\$169.00	
• 2000 Skouras 'Megas Oenos' Agiorgitiko Cabernet, Nemea, HR	\$195.00	
• MV Skouras 'Megas Oenos Labyrinth' (1999-2007) Agiorgitiko Cabernet Sauvignon, Peloponnese, HR	\$ 223.00	

OTHER RED WINE

• 2013 Yalumba 'The Strapper' GSM, Barossa Valley, SA	\$54.00	\$12.00
• 2015 The Story 'Intro' Shiraz, Grampians, Vic	\$59.00	\$13.50
• 2013 Outlook Hill Cabernet Merlot, Yarra Valley, Vic	\$59.00	\$13.50
• 2016 Westwood Pinot Noir, Yarra Valley, Vic	\$67.00	\$15.00
• 2011 Curly Flat Pinot Noir, Macedon Ranges, Vic	\$130.00	
• 2014 Ulithorne 'Dona' GSM, McLaren Vale, SA	\$57.00	
• 2013 Saggio Nebbiolo, Gundagai, NSW	\$58.00	
• 2015 Izway 'Rob & Les' Shiraz, Barossa Valley, SA	\$70.00	
• 2013 Syrahmi 'X' Shiraz, Heathcote, Vic	\$118.00	
• 2013 Wild Duck Creek 'Yellow Hammer Hill' Shiraz Malbec, Heathcote, Vic	\$67.00	
• 2015 Ministry of Clouds Tempranillo Grenache, McLaren Vale, SA	\$78.00	

RED WINE MAGNUMS (1.5L)

• 2010 Mercouri 'Domaine Mercouri' Refosco Mavrodaphne, Ilias, HR	\$138.00
• 2012 Gentilini 'Eclipse' Mavrodaphne, Cephalonia, HR	\$175.00
• 2003 Skouras 'Megas Oenos' Agiorgitiko Cabernet, Nemea, HR	\$205.00

**Looking for something more indulgent?
Please ask your waiter.**

BEER

• ON TAP

	<i>/Jug</i>	<i>/Glass</i>
Hargreaves Hill 'Greek Pale Ale'	\$23.00	\$11.00
Two Birds 'Hellenic Ale'	\$21.50	\$10.00

• LOCAL

Coopers Light	\$7.00
Prickly Moses Light	\$9.00
Coopers Pale Ale	\$9.00
Hargreaves Hill E.S.B.	\$13.00
Hargreaves Hill Stout	\$13.00

• IMPORT

Fix Hellas Lager - Athens, HR	\$9.00
Mythos Lager - Thessaloniki, HR	\$10.00
Vergina Red Lager - Komotini, HR	\$11.00
Voreia Pilsner- Serres, HR	\$12.00

• CIDER

Golden Axe cider	\$11.00
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DESSERT WINE

	<i>/ Bottle</i>	<i>/ Glass</i>
• 2003 Hatzidakis Vinsanto 375ml Santorini, HR	\$98.00	\$15.50
• 2014 Ceretto Moscato D'Asti, Piemonte, Italy (375ml)	\$48.00	\$13.50

FORTIFIEDS

• NV Campbells Topaque Rutherglen, VIC	\$ 9.00
• NV Campbells Muscat Rutherglen, VIC	\$ 9.00
• 2010 Saint Nicholas Commandaria, Cyprus, HR	\$ 8.00

OUZO

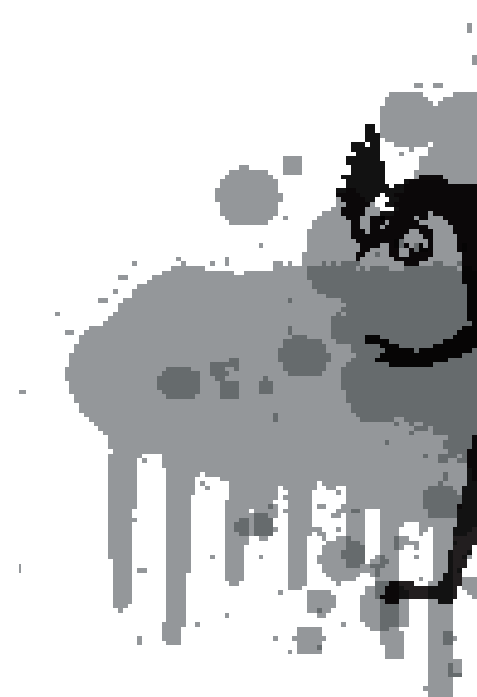
All Ouzo \$9.50

- Barvayanni Green
- Barvayanni Blue
- Barvayanni Black
- Loukatos
- Mini
- Plomari
- Jivaeri triple distilled

• Gazi Ouzo Flight \$17.00
Plomari, Loukatos and Barbavanni Green

200ml karafaki \$45.00

- Plomari
- Loukatos
- Barvayanni Green



- GAZI TAKEAWAY MENU -

Every day from 11.30 till late. Call 03 9207 7446

FAMILY FEAST

Includes: Chicken off the spit, Tiganites Patates.

Agouri, Marouli, Corn (4pcs).

Loukoumades, Galaktobureko,

San Pellegrino Sparkling Water (1L) \$87.00

SOUVLAKIA (Large Souvas)

• Chicken
Chips, parsley, onion, mustard mayo \$12.50

• Pork
Chips, parsley, onion, mustard mayo \$13.50

• Beef
Caramelized onion, parsley, chips,
horseradish tzatziki \$16.50

• Onion Bhaji
Lime mayo, golden raisin, apple, mint,
coriander \$11.50

• Duck
Cucumber, daikon, spring onion, mint,
coriander, hoisin mayo. \$17.50

Paketo: Souva, chips and soft drink.

Chicken \$17, Pork \$18, Beef \$21, Onion Bhaji \$16.50,

Duck \$22

WOOD FIRE SPIT

• Chicken
Tyrokafteri, walnut dressing \$28.00

• Pork belly (per slice)
Apple and parsnip skordalia,
byzantine dressing \$25.00

FLINDERS ISLAND ARNI STIFADO (FOR 2)

Slow braised lamb shoulder, feta,
onion stifado \$56.00

GAZI DIPS

- Tzatziki
- Taramosalata, prawn crackers
- Beetroot, feta, walnut praline
- Cauliflower skordalia, pickled cauliflower
- Miso eggplant, capers, yoghurt

- All Gazi dips and bread \$ 9.50 each or 3 for \$ 19.00

HAVE A SALAD OR SOMETHING!

• Marouli
Cos lettuce, Pastourma crumbs, parmesan,
white anchovies and lemon vinaigrette \$13.50

• Grilled Asparagus
Pastourma butter \$10.50

• Kolokitha
Roast pumpkin, creme fraiche, toasted
nuts, spring onion, pseudo-bacon \$14.50

• Lahanosalata
Cabbage, spring onion, mint, grilled nectarines,
kefalograviera, honey, yogurt dressing \$14.50

• Smoked melitzana
Eggplant, teriyaki, pickled onion, mint,
coriander \$13.50

• Horta
Wild greens, tomato paste, fried egg \$14.50

• Agouri
Smashed cucumber, marinated labneh,
miso and sesame \$13.50

• Tiganites patates
Chips, oregano, garlic oil, feta \$11.00

SWEETS

• Loukoumades
Honey Nutella, hazelnut chocolate ice-cream \$10.50

GAZI SET MENUS

Doing It Greek Style \$49.00pp

7 dish sharing menu

DIPS of the day, with fresh pita
VROMIKA, street food

FISH, from wood fire grill
MEAT, from spit with walnut dressing
SALAD, Chef choice
CHIPS, tiganites patates, oregano, garlic oil,
feta

LOUKOUMADES, nutella honey, hazel
nuts

Doing It Greek Style \$69.00pp

10 dish sharing menu

DIPS of the day, with fresh pita
VROMIKA 1, street food
VROMIKA 2, street food

SOUVLAKI, of your choice

FISH, from wood fire grill
MEAT, from spit with walnut dressing
SALAD, Chef choice
CHIPS, tiganites patates, oregano, garlic oil, feta

LOUKOUMADES, nutella honey, hazelnuts
DESSERT 2, Chef's choice

*PLEASE NOTE THESE ARE SAMPLE MENUS ONLY AND SOME ITEMS MAY CHANGE DUE TO AVAILABILITY AND SEASONALITY.
ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH NOTICE.*