

(v) denotes vegetarian option.



Appetisers (Mezethes)

Choice of Dips <i>Tzatziki (v), Taramasalata, Eggplant (v), Spicy Capsicum with Fetta (v).</i>	Each \$8.00	Loukaniko <i>Grilled spicy pork and leek sausages.</i>	\$14.50
Mixed Dips <i>A selection of our delicious home-made dips. Served with warm, crusty bread.</i>	\$17.50	Biftekia <i>Beautiful, light, home-style beef rissoles.</i>	\$15.50
Saganaki (v) <i>Greece's famous pan-fried Kefalograviera cheese. A must!</i>	\$15.50	Octopus <i>Mouth-watering charcoal-grilled octopus, traditionally marinated.</i>	\$18.50
Dolmathes (v) <i>Warm vine leaves stuffed with rice and aromatic herbs.</i>	\$14.50	King Prawns <i>Charcoal-Grilled on hot coals and drizzled with a lemon and herb marinade.</i>	\$18.50
Kolokithokeftethes (v) <i>Greek-Style zucchini fritters.</i>	\$14.50	Calamari <i>Lightly seasoned, deep-fried, fresh calamari.</i>	\$18.50



Sides

Rizi (v) <i>Steamed aromatic rice.</i>	\$7.00	Lemon-Baked Potatoes (v) <i>The title says it all!</i>	\$8.50
Warm Crusty Bread (v) <i>Yes, we can get you more!</i>	\$6.00	Hot Chips (v) <i>Greek-Style, thick-cut chips, sprinkled with salt and oregano.</i>	\$8.50
Pita Bread (v) <i>Served warm.</i>	\$5.00		
Skorthalia (v) <i>A sumptuous garlic and potato puree.</i>	\$8.00		



(v) denotes vegetarian option.



Mains

Yemista (v) \$24.50

Stuffed seasonal vegetables packed full of rice and herbs, served with a fetta & tomato salsa, and accompanied by a serving of lemon-baked potatoes.

Moussaka \$25.50

Layers of potato, eggplant and zucchini covered with a hearty, meaty sauce. Topped by creamy béchamel, and oven baked in its own terracotta pot.

Gyros Platter \$28.50

A combination of sliced lamb and chicken cut straight from the charcoal spit, a serving of warm pita bread and tzatziki dip, all accompanied by our Home-Style chips and a side of Greek salad.

Lamb Souvlaki \$30.50

Traditionally marinated lamb fillet skewers helped along by a serving of warm pita bread and tzatziki dip, all accompanied by our Home-Style chips and a side of Greek salad.

Paidakia \$32.50

Five traditionally marinated, charcoal-grilled lamb cutlets, accompanied by a generous serving of lemon-baked potatoes and a side of Greek salad.

Calamari \$30.50

Lightly floured, deep-fried fresh calamari, complemented by a lemon and dill aioli. Served with Home-Style chips and side of Greek salad.

Blue-Eye Fillet \$33.50

Charcoal-Grilled to bring out a full and robust flavour, and served on a thick bed of garlic potato puree (Skorthalia), completed by an ancient grain salad.

Prawns Saganaki \$34.50

Five king prawns, gently pan-fried in a freshly made fetta, tomato salsa, presented on a bed of aromatic steamed rice.



Platters for Two

Meat Platter \$65.00

Mixed combination of charcoal-grilled lamb, chicken, and pork from the spit, lamb cutlets, loukaniko, biftekia, warm pita bread, complemented with a serving of lemon-baked potatoes and Greek salad.

Seafood Platter \$75.00

Pan-Fried calamari, charcoal-grilled blue-eye fillet, charcoal-grilled rockling fillet, king prawns, scallops & mussels saganaki, Moreton Bay bugs, accompanied by Greek-Style chips and Greek salad.



(v) denotes vegetarian option.



Salads

Greek Salad (v) <i>Lettuce, tomato, cucumber, onion, capsicum, fetta, and olives, sprinkled and with olive oil.</i>	\$13.50	Ancient Grain Salad (v) <i>Freekeh, lentils, kale, fetta, and spring onion mixed through a coriander and cumin dressing.</i>	\$14.50
Beetroot, Fetta and Rocket Salad (v) <i>Drizzled in a light olive oil vinaigrette.</i>	\$14.00		



For the Kids

Meat Selection <i>Selection of Lamb, chicken or pork sliced off the spit, served with Home-Style Greek chips.</i>	\$13.50
Biftekia <i>Beautiful, light, home-style beef rissoles, served with Home-Style Greek chips.</i>	\$13.50
Blue-Eye Fillet <i>Grilled Blue-Eye fish fillet, served with Home-Style Greek chips.</i>	\$15.50
Calamari <i>Lightly-floured, deep-fried calamari, served with Home-Style Greek chips.</i>	\$15.50



Drinks

Soft Drinks <i>Coke / Diet Coke / Coke No Sugar / Sprite / Fanta / Lift</i>	Glass \$4.00 / Jug \$12.00	Milkshakes <i>Chocolate / Banana / Strawberry / Blue Heaven / Caramel / Vanilla</i>	\$6.00
Coke <i>Glass Bottle 330ml</i>	\$4.00	Beer <i>Various</i>	
Kid's Juice	\$3.50	Cocktails <i>Various</i>	
Hot Drinks	\$4.00		



Desserts

View our extensive assortment of desserts displayed at the front counter.



The Greek Place

(v) denotes vegetarian option.



The Banquet

For a minimum of 4 people

\$60 per person

Entrée

Mixed Dips
Saganaki
Octopus, charcoal-grilled
Loukaniko
Dolmathes

Mains

Seafood Platter

Fried Calamari
Lightly floured and seasoned calamari
Fresh King Prawns
Char-Grilled over hot coal
Blue-Eye Fillets
Lightly seasoned, charcoal-grilled fillets
Greek Salad

Meat Platter

Mixed Combination
Lamb, chicken and pork sliced straight off the charcoal spit
Paidakia
Seasoned lamb cutlets, charcoal-grilled
Biftekia
Greek-Style beef rissoles, charcoal-grilled
Home-Style, Thick-Cut Chips

Dessert

Assorted cakes
Choice of tea or coffee



The Greek Place