

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



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		



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Mains

Yemista (v) \$24.50

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

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 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.

Paithakia \$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 \$75.00

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

Seafood Platter \$89.00*

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.

*Pricing of Seafood Platter may vary subject to market price



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For the Kids

Meat Selection \$13.50

A choice of lamb or chicken off the spit, served with home-style Greek chips.

-or-

A choice of a lamb or pork skewer, served with home-style Greek chips.

Biftekia \$13.50

Beautiful, light, home-style beef rissoles, served with home-style Greek chips.

Blue-Eye Fillet \$15.50

Grilled Blue-Eye fish fillet, served with home-style Greek chips.

Calamari \$15.50

Lightly-floured, deep-fried calamari, served with home-style Greek chips.



Drinks

Soft Drinks Glass \$4.00 / Jug \$12.00

*Coke / Diet Coke /
Coke No Sugar / Sprite / Fanta / Lift*

Coke \$4.00
Glass Bottle 330ml

Kid's Juice \$3.50

Hot Drinks \$4.00

Milkshakes \$6.00

*Chocolate / Banana / Strawberry /
Blue Heaven / Caramel / Vanilla*

Ice Cream Scoop Per Scoop \$2.00

Beer
Various

Cocktails
Various



Desserts

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



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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 and chicken straight off the charcoal spit
Paithakia
Seasoned lamb cutlets, charcoal-grilled
Biftekia
Beautiful, light, home-style beef rissoles, charcoal-grilled
Home-Style, thick-cut chips

Dessert

Assorted cakes
Choice of tea or coffee



The Greek Place