

Tsindos

Traditional
Greek Restaurant

Est. 1970

Banquets

Lunch Set Menu	1	LUNCH ONLY
		2 PERSONS OR MORE

\$36
per person

- Mixed dips
- Pitta Bread
- Saganaki (Kefalograviera)
- Horta
- Fasolakia and Baked Potatoes
- Fried Calamari
- Chicken + Lamb Gyro
- Greek Yogurt with Honey + Walnuts

Boss' Set Menu	2	
		2 PERSONS OR MORE

\$55
per person

- Start with a glass of Ouzo

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- Gavrous Marinated
 - Capari
 - Olives
 - Pipperies
 - Marinated Artichokes
 - Bread

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- Fetta
 - Fasolakia
 - Horiatiki
 - Pligouri
 - Patates Fournos
 - Chefs Home-Style Casserole of the day

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- Mastiha Liquor
 - Greek Coffee
 - Sweet of the Spoon

Your "Standard Greek Tavern" Set Menu	3	2 PERSONS OR MORE

\$58
per person

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| <ul style="list-style-type: none"> • Mixed dips • Pita Bread • Saganaki (Kefalogravera) • Grilled Octopus • Grilled Sausage | <ul style="list-style-type: none"> • Seafood Platter • Horiatiki Salad • Baked Potatoes • Meat Platter |
| <ul style="list-style-type: none"> • Greek Coffee | <ul style="list-style-type: none"> • Mixed Sweets |

Want to Impress Set Menu	Zeus Set	4	4 PERSONS OR MORE
			PAY IN ADVANCE EFT AVAILABLE - 20% DEPOSIT REQUIRED TO CONFIRM BOOKING

\$80
per person

PRE-ORDER ONLY - Min 3 days
But ask just in case we can...

- Start with a glass of Ouzo

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| <ul style="list-style-type: none"> • Gavrous • Grilled Octopus | <ul style="list-style-type: none"> • Capari • Mixed Olives • Tarama Dip | <ul style="list-style-type: none"> • Bread • Pickled Peppers |
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| <ul style="list-style-type: none"> • Horta • Horiatiki Salata • Pligouri | <ul style="list-style-type: none"> • Patates Tsakistes • Grilled Prawns | <ul style="list-style-type: none"> • Grilled Calamari • Whole Snapper in the oven |
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| <ul style="list-style-type: none"> • Mastiha Liquor | <ul style="list-style-type: none"> • Greek Coffee | <ul style="list-style-type: none"> • Mixed Sweets |
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Cold Mezedes

Dips

- **Melinzanosalata** - Eggplant (V) (House Speciality) 7
- **Tzatziki** - Yoghurt/Garlic/Cucumber (V) 7
- **Tarama** - Caviar 7
- **Tirokafteri** - Spicy Red Capsicum and Fetta (V) 7

Mixed Dips 14

Pita Bread (V) 2.5
Traditional Greek flat Bread

Crusty Bread (V) **Small** 4
Large 8
Served with EVO Oil + Olive Tapenade

- Olives** (V)
- **Cypriot** - Green, Coriander 10
 - **Volos** - Black, Round and Juicy 10
 - **Kalamata** - Only the best, black and volumptous 10
 - **Makedonikes** - Sun-dried, extremely tanned 10

Mixed Olives (V) 12

Dolmades Avgolemono (V) 12
Vine leaves stuffed with Rice + Herbs,
drowned in Avgolemono sauce

Makedonikes Pipperies - Mild or Hot (V) 10
Marinated Chili Peppers (Mild or hot), great with Ouzo or a Beer

Greek Fetta - From the Epirus Region (V)
Have your choice of Fetta drizzled with EVO Oil +
sprinkled with Greek Oregano

- **Karalis** (Sheep) - Region - Epirus 11
- **Dodoni** (Ewe + Goat) - Region - Epirus 11
- **Chelmos** (Goat) - Region - Achaea Peloponnese 11
- **Chelmos** Barrel Aged 6mths (Sheep + Goat)- Region - Achaea Peloponnese 12

Marinated Artichokes (V) 12
Artichoke Hearts marinated in EVO Oil + Vinegar

Gavrous Marinated 10
Marinated white Anchovies in a vinegearette
-great with ouzo

Capari (V) 5
Pickled Caper Bush (Cypriot Speciality)

Pipperies Kerata (V) 12
Grilled Spicy Bull Horn Peppers
drizzled with Garlic, EVO Oil + Vinegar

Skoubri 14
Smoked Mackerel topped with diced Tomato, Onion,
Parsley and Peppers drizzled with EVO Oil and Lemon

Sharing Tower 28
A selection of cold appetisers accompanied with Bread

Hot Appetisers

Saganaki (V)	
Pan fried cheese	
• Greek - Kefalograviera	14
• Cypriot - Halloumi	14
Santorini Sardines	16
Fried Sardines with a refreshing Santorini sauce	
Garides Saganaki	20
Prawns served in a Saganaki Pan with Napoli + Fetta sauce, accompanied with Pita Bread + Pligouri	
Kalamari Tiganito	15
Fried Calimari drizzled with our special seasoning	
Ohtapothi Skaras	18
Grilled large Octopus Tentacles drizzled with EVO Oil and Lemon	
Loukaniko	
• Greek - Spicy	13
• Cypriot - Red Wine + Coriander	13
Gyro	18
Shaved Lamb and Chicken from the rotisserie, served with Tzatziki + a pickled Chilli Pepper	
Koupes	12
Minced Meat	
Traditionally Fried Bulger Wheat Pockets filled with a Cinnamon + Cummin Spice Diced Pork Mince served with Lemon	
Mushroom filled Vegeterian option also available (V)	12.50
Pligouri me Yiaourti (V)	10
Cypriot Rice (Bulgar Wheat cooked with a touch of Tomato, served with Greek Yogurt)	
Patates Tiganites (V)	10
Potato Chips, served with a Spicy Fetta + Capsicum Dip, topped with grated Kefalograviera Cheese	
Cypriot Patates Tsakistes (V)	12
Baby Kipfler Potatoes smashed, fried + coated in EVO Oil and Coriander Seeds	
Spanakopita (V)	14
A traditional Spinach Pie with Cheese and Herbs, enveloped by crispy, flaky Filo Pastry	
Bouyiourdi (V)	14
3 Greek Cheese Fondue. Spicy, amazingly tasty! A masterpiece! Highly recommended!	
Zucchini Keftedes (V)	14
Zucchini, Fetta and fresh Herbs rolled into balls, coated in Bread Crumbs and fried	
Hot Mixed Platter	34
Spanakopita, Zucchini Keftedes, Sausage, Koupes, Pligouri, Fasolakia and Potatoes	

Traditional home-style cooking

Moussaka 28
Layers of Eggplant, Beef Mince + Potato,
topped with a Bechamel sauce served in a
Ramekin dish with Fasolakia

Vegeterian Gemista (V) 28
Vegetables stuffed with Rice + Herbs
served with Fasolakia

Combination 28
A combination of the Moussaka + Casserole of the Day +
Grilled Rissolle. Served with Fasolakia + Baked Potato

Salates

Beetroot Salad (V) 18
Beetroot, Fetta, Onion, Walnuts, + Spinach
dressed with EVO Oil + Vinegar

Horta (V) 10
Boiled Greens (A staple of the Greek diet)
with Cretan EVO Oil + Lemon Juice

Traditional Greek Salad - Horiatiki (V) 16
Tomatoes, Cucumber, Onion, Fetta + Olives
with Cretan EVO Oil + Vinegar dressing topped with Greek
Oregano

Tuna Salad 15
Cooked Tuna, Diced Tomato, Parsley + Onion,
drizzled with EVO Oil + Lemon

Fasolakia (V) 10
String Beans, Onions + Potatoes
cooked in a Tomato based sauce

Psarika

- from the Ocean

Baked Fish Spetsiota	32
<i>Father Freddy's Favourite!</i>	
King George Whiting Fillet baked with White Wine , Garlic, + a Napoli Sauce, garnished with Parsley + served with Pligouri + Veg	
Seafood Saganaki	36
Mixed Seafood cooked in Napoli + Fetta White Wine sauce served in a Saganaki Pan with Pligouri + Pita	
Garides	34
Prawns drizzled with Garlic, served on a bed of Pligouri and a side of marinated Chilli Peppers.	
Calamari	32
Grilled then drizzled with Lemon + Oil	
OR	
Lightly floured and fried Loligo Calamari	

Seafood Platter* \$35 or for 2 \$68
Santorini Sardines, grilled Prawn,
fried Calamari + grilled Fish Fillet

* *Main Dishes served with baked Potato & boiled Horta*

Lefkathitiki **48**
Psarosoupa

Traditional Fishermans Soup

In the island of Lefkatha, they make this famous soup...
It's all about family + sharing, one big pot filled with the days catch from the ocean...
With Vegetables thrown in to make a traditional fishermans soup
The end result is amazing...
We give you the option of adding a touch of Chilli.

**\$48 feeds 2 as a main
or 4 as an entree.**

20 mins wait as its cooked fresh!

Kreatika - Meats

Steki	34
Grass fed Scotch Fillet, massaged + loved topped with our special Mushroom sauce	
Hirino Souvlaki	30
Pork Souvlaki skewers served with tzatziki	
Paidakia	34
Tender Marinated Lamb Cutlets Char-Grilled	
Biftekia	28.50
Grilled Rissoles stuffed with Fetta, topped with a red sauce + Greek Greek Yogurt	
Gyros	29.50
Mouth watering marinated Chicken and Lamb shaved off the rotisserie	

Mixed Grill **\$32 or for 2 \$62**

Meat platter of Chicken Gyro, Pork skewer, Keftedes, Lamb Cutlet + Sausage

* *All dishes are served with Tzatziki, Baked Potatoes, Boiled Horta + Pickled Chilli Pepper*

Klefitiko - Lamb **32**

The origin of Klefitiko dates back to the early 19th century.

It is a traditional cooking method that has been modified into modern day cooking + stems from a method used during the Ottoman Empire's occupancy of Greece.

The Greek fighters who dwelled in the mountains where forced to prepare the stolen meat secretly so that no one could either see the smoke or smell the food.

They devised an ingenious way of baking the meat in specially designed pottery buried underground + sealing airtight so that no aromas escaped.

**Available Wednesday,
Friday + Saturday
Limited - so get in quick!**

Glika - Desserts

Thiples - Honey Rolls 10

Thiples are a Greek dessert from the Peloponnese, made of thin sheet-like dough. The dough is rolled into long, thin strips, fried and folded in hot oil and then dipped in a sugar or honey syrup.

Halva with Honey 10

Traditional Greek sweet made from Tahini (pulped Sesame Seeds), with the unique aroma and the sense of Cocoa, drizzled with Honey + Cinnamon. It is an excellent companion to Coffee or Tea.

Home-made Baklava 10

Rolled Pastry with Almonds + Walnuts
in rich syrup with Ice-cream

Home-made Rizzogalo 10

Greek style Rice Pudding warmed + dusted
with cinnamon

Yiaourti 10

Greek style Greek Yogurt drizzled with Honey +
sprinkled with crushed Walnuts and crowned with a Strawberry

Mixed Dessert Sharing Tower 10 per person

A selection of desserts

min 2 people



Kali Orexi