

# **Tsindos**

Traditional  
Greek Restaurant

**Est. 1970**

# Lunch Menu

<p><b>Gyros</b> Shaved lamb + Chicken from the rotisserie served with Potatoes + Salad</p> <p><b>\$18.50</b></p>	<p><b>Souvlaki Wrap</b> Lamb + Chicken Gyros wrapped in traditional Greek Pita Bread with all of the trimmings. Served with Chips. <u>Spicy or non Spicy</u></p> <p><b>\$16</b></p>
<p><b>Gyros SuperSalad</b> A super tasty Salad of Spinach, Pligouri, Nuts, Currants, Greek Yogurt, Carob Syrup</p> <p><b>\$18.50</b> - without Gyros <b>\$14</b></p>	<p><b>Prawn Saganaki</b> Prawns drowned in a tasty Fetta and Tomato Sauce served in a Saganaki Pan served with Pitta Bread</p> <p><b>\$20</b></p>
<p><b>Spanakopita</b> Homemade traditional Spinach and Cheese Pie</p> <p><b>\$16</b></p>	<p><b>Calamari</b> Calamari rings deep fried and served with Baked Potatoes + Salad</p> <p><b>\$18</b></p>
<p><b>Beetroot Salad</b> Beetroot, Fetta, Onion, Walnuts, + Spinach dressed with EVO Oil + Vinegar</p> <p><b>\$16</b></p>	<p><b>Vegetarian Platter</b> Chef's selection of the day</p> <p>for one <b>\$20</b> for two <b>\$38</b></p>

<p><b>Lunch</b> Set Menu</p>	<p><b>1</b></p>	<p>LUNCH ONLY</p>
		<p>2 PERSONS OR MORE</p>

**\$45**  
per person

- Mixed dips
- Pitta Bread
- Saganaki (Kefalograviera)
- Horta

- Tourlo (Veggie Medly) and Baked Potatoes
- Fried Calamari
- Chicken + Lamb Gyro

# Banquets

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

**\$58**  
per person

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

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

## Dips

- **Melinzanosalata** - Eggplant (V) (House Speciality) 8
- **Tzatziki** - Yoghurt/Garlic/Cucumber (V) 8
- **Tarama** - Caviar 8
- **Tirokafteri** - Spicy Red Capsicum and Fetta (V) 8

**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

**Makedonikes Pipperies - Mixed 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) 4  
Pickled Caper Bush (Cypriot Speciality)

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

**Skoumbri** 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

<b>Saganaki</b> (V)	
Pan fried cheese	
• Greek - Kefalograviera	15
• Cypriot - Halloumi	15
<b>Santorini Sardines</b>	18
Fried Sardines with a refreshing Santorini sauce	
<b>Garides Saganaki</b>	20
Prawns served in a Saganaki Pan with Napoli + Fetta sauce, accompanied with Pita Bread + Pligouri	
<b>Kalamari Tiganito</b>	17
Fried Calimari drizzled with our special seasoning	
<b>Ohtapothi Skaras</b>	20
Grilled large Octopus Tentacles drizzled with EVO Oil and Lemon	
<b>Loukaniko</b>	
• Greek - Spicy	13
• Cypriot - Red Wine + Coriander	13
<b>Gyro</b>	20
Shaved Lamb and Chicken from the rotisserie, served with Tzatziki + a pickled Chilli Pepper	
<b>Koupes</b>	13
<b>Minced Meat</b>	
Traditionally Fried Bulger Wheat Pockets filled with a Cinnamon + Cummin Spice Diced Pork Mince served with Lemon	
<b>Mushroom</b> filled <b>Vegetarian</b> option also available (V)	12.50
<b>Dolmades Avgolemono</b> (V)	12
Vine leaves stuffed with Rice + Herbs, drowned in Avgolemono sauce	
<b>Patates Tiganites</b> (V)	12
Potato Chips, served with a Spicy Fetta + Capsicum Dip, topped with grated Kefalograviera Cheese	
<b>Cypriot Patates Tsakistes</b> (V)	13
Baby Kipfler Potatoes smashed, fried + coated in EVO Oil and Coriander Seeds	
<b>Spanakopita</b> (V)	16
A traditional Spinach Pie with Cheese and Herbs, enveloped by crispy, flaky Filo Pastry	
<b>Bouyiourdi</b> (V)	16
3 Greek Cheese Fondue. Spicy, amazingly tasty! <b>A masterpiece! Highly recommended!</b>	
<b>Zucchini Keftedes</b> (V)	15
Zucchini, Fetta and fresh Herbs rolled into balls, coated in Bread Crumbs and fried	
<b>Hot Mixed Platter</b>	36
Spanakopita, Zucchini Keftedes, Sausage, Koupes, Rice, 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** 30  
A combination of the Moussaka + Casserole of the Day +  
Grilled Rissolle. Served with Tournou + 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** 16  
Cooked Tuna, Diced Tomato, Parsley + Onion,  
drizzled with EVO Oil + Lemon

**Tournou** (V) 10  
Oven Baked Medly of Vegetables

# Psarika

## - from the Ocean

### **Baked Fish Spetsiota** 36

*Father Freddy's Favourite!*

King George Whiting Fillet baked with White Wine , Garlic, + a Napoli Sauce, garnished with Parsley + served with Pligouri + Veg

### **Seafood Saganaki** 38

Mixed Seafood cooked in Napoli + Fetta White Wine sauce served in a Saganaki Pan with Pligouri + Pita

### **Garides** 36

Prawns drizzled with Garlic, served on a bed of Pligouri and a side of marinated Chilli Peppers.

### **Calamari** 34

Grilled then drizzled with Lemon + Oil

OR

Lightly floured and fried Loligo Calamari

### **Seafood Platter\*** \$36 or for 2 \$70

Santorini Sardines, grilled Prawn, fried Calamari + grilled Fish Fillet

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

### **Lefkathitiki** 58

#### **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

<b>Steki</b>	<b>34</b>
Grass fed Scotch Fillet, massaged + loved topped with our special Mushroom sauce	
<b>Hirino Souvlaki</b>	<b>30</b>
Pork Souvlaki skewers served with tzatziki	
<b>Paidakia</b>	<b>36</b>
Tender Marinated Lamb Cutlets Char-Grilled	
<b>Biftekia</b>	<b>28.50</b>
Grilled Rissoles stuffed with Fetta, topped with a red sauce + Greek Greek Yogurt	
<b>Gyros</b>	<b>31</b>
Mouth watering marinated Chicken and Lamb shaved off the rotisserie	

### **Mixed Grill** **\$34 or for 2 \$64**

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** **34**

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

### **Halva with Honey**

**12**

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**

**12**

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

### **Home-made Rizzogalo**

**12**

Greek style Rice Pudding warmed + dusted  
with cinnamon

### **Yiaourti**

**12**

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

### **Ek Mek Kataifi**

**12**

Delicious Greek Desert made of shredded Pastry,  
Cream + Pistachios - highly recommended

### **Mixed Dessert Sharing Tower**

**12 per person**

A selection of desserts

min 2 people



Kali Orexi