



DELIVERY AND TAKE AWAY MENU

Order to us directly for FREE DELIVERY in the CBD and surrounding suburbs

SOUVLAKI MEAL

Greek Souvlaki.....\$15
(MIXED ONLY LAMB AND CHICKEN Gyros wrapped in traditional Greek Pita Bread with tomato, lettuce, onion and tzatziki)

Cypriot Souvlaki.....\$15
(Your choice of pork, lamb or chicken + sheftalies with tomato, onion, parsley and cucumber in Cypriot bread)

Combo 1 - Souvlaki + Chips.....\$18

Combo 2 - Souvlaki + Chips + Soft drink.....\$20
(Can 330ml otherwise others +1,5\$)

BURGERS BY HARRY LONSDALE

Bacon's Beef w/ Chips.....\$20
(Beef patty, bacon, lettuce, tomato, caramelized onion, burger sauce, cheese and pickles in a sesame bun. Served with chips)

Add ons

- +bacon \$2,5
- +cheese \$1
- +caramelised onion \$1
- +Pickles \$1

Add side sauce

- +Spicy mayo \$1,5
- +sweet chilli \$1,5
- +burger sauce \$1,5
- +tomato sauce \$1,5

Nick The Greek w/ Chips.....\$20
(Mouth watering lamb patty, sweet capsicum, fetta cheese, cucumber, caramelized onion, spinach leaves and tzatziki in white plain bun. Served with chips)

Add ons

- +sweet capsicum \$2
- +fetta cheese \$1,5
- +caramelised onion \$1
- +Spinach leaves \$1
- +Tzatziki 2\$

Add side sauce

- +Spicy mayo \$1,5
- +sweet chilli \$1,5
- +burger sauce \$1,5
- +tomato sauce \$1,5

Samoa Joe's (Vegetarian) w/ Chips.....\$18
(Amazing zucchini keftedes patty, Halloumi cheese, slices of beetroot, spicy mayo, lettuce, caramelized onion and in a Matcha green bun. Served with chips)

Add ons

- +Halloumi \$2,5
- +beetroot \$1,5
- +caramelised onion \$1

Add side sauce

- +Spicy mayo \$1,5
- +sweet chilli \$1,5
- +burger sauce \$1,5
- +tomato sauce \$1,5

TRADITIONAL DIPS

Tzatziki (Yoghurt/Garlic/Cucumber) GF/V.....	\$8
Melinzanosalata (Eggplant) GF/V/Vegan.....	\$8
Tirokafteri (Spicy red capsicum and fetta) GF/V.....	\$8
Tarama (Caviar).....	\$8
Skordalia (Garlic,Potatoes) GF/V/Vegan.....	\$8
Mix dips (tzatziki, melinzanosalata, tarama, tirokafteri).....	\$14
Mix dips GF/V (skordalia instead of tarama).....	\$14
Pita Bread (Traditional flat bread).....	\$2,5
GF Pita Bread (Gluten Free Version).....	\$4,5

SKEWERS

Lamb GF.....	\$10
(Marinated and grilled lamb fillet cuts on big skewers. One piece)	
Pork GF.....	\$10
(Marinated and grilled pork cuts on big skewers. One piece)	
Chicken GF.....	\$8
(Marinated and grilled chicken cuts on big skewers. One piece)	
Prawns GF.....	\$12
(Grilled Prawns drizzled with Garlic cuts on big skewers. One piece)	
Zucchini keftedes v.....	\$8
(Zucchini, Fetta and fresh Herbs spheres, coated in Bread Crumbs and fried on stick)	
Saganaki Stick v.....	\$6
(Mouth watering mix of three greek cheese crumbed on a stick. <u>Spicy or not</u>)	

CUPS

Kefthedakia.....\$10

(Delicious pork meatballs served with tzatziki. 8 pcs.)

Koupes Pork.....\$10

(Traditionally Fried Wheat Pockets filled with a Cinnamon + Cummin Spice Diced Pork Mince served with Lemon. 2 pcs.)

Koupes Mushrooms V.....\$10

(Traditionally Fried Wheat Pockets filled with a Cinnamon + Mushrooms served with Lemon. 2 pcs.)

Fried Calamari.....\$10

(Lightly floured and fried calamari.)

Dolmades Avgolemono V.....\$10

(Vine leaves stuffed with Rice + Herbs, drowned in Avgolemono sauce. 6pcs.)

Spanakopita V.....\$14

(Traditional Spinach Pie with Cheese and Herbs, enveloped by crispy, flaky Filo Pastry)

Cypriot potatoes GF/V.....\$10

(Baby Kipfler Potatoes smashed, fried + coated in EVO Oil and Coriander Seeds)

Sheftalies\$14

(Delicious traditional Cypriot pork sausages grilled. 4 pcs.)

Chips GF/V (topped with grated Fetta Cheese + side tirokafteri).....\$6

TRADITIONAL HOME STYLE COOKING

Moussaka.....\$22

(Layers of eggplant, beef mince, potato topped with bechamel. Served with greek salad)

Gemista GF/V.....\$22

(Delicious Tomato, Capsicum and Zucchini stuffed with rice and herbs. Served with greek salad)

Lamb Casserole GF.....\$26

(Delicious slow cooked lamb, beans and potatoes in a tomato sauce with spices. Served with Pita bread)

SOUPS

Fish soup GF..... \$12
(Delicious fish and veggies soup)

Lentil soup GF/V/Vegan.....\$10

SALADS

Beetroot salad GF/V.....\$14
(Beetroot, Fetta, Onion, Walnuts, + Spinach dressed with EVO Oil + Vinegar)

Greek Salad GF/V.....\$12
(Tomatoes, Cucumber, Onion, Fetta + Olives with Cretan EVO Oil + Vinegar dressing topped with Greek Oregano)

Gyros salad GF (Greek salad + Gyros).....\$22

DESSERTS

Loukumades.....\$10

(Greek Donuts dusted with sugar, cinnamon and crusted walnuts)

Baklava.....\$14

(Rolled Pastry with almonds, walnuts in rich syrup. 6 pcs)

DRINKS MENU

SOFT DRINKS

Epsa Sparkling Drinks.....\$4,5

Lemon

Orange

Lemonade

Blood Orange

Cherry

Cans 330ml.....\$3,5

Coca cola

Sprite

Fanta

Lemon Lime Bitters 330ml.....\$4,5

BEERS + CYDER (330ml)

Mythos (Greece - Lager).....\$8

Vergina Red (Greece - Amber Lager).....\$8

Vergina Blue (Greece - Lager).....\$8

Keo (Cyprus - Lager).....\$8

Hix Pale Ale (Victoria).....\$9

Somersby Apple Cider.....\$8

WHITE WINES

Retsina Malamatina (Greek 500ml).....	\$14
Makedonikos White (Greek 750ml).....	\$30
Asher Sauv. Blanc (Heathcote 750ml).....	\$30
Heidenreich Chardonnay (Barossa Valley 750ml).....	\$36

RED WINES

Makedonikos Red (Greek 750ml).....	\$30
Asher Shiraz (Heathcote 750ml).....	\$30
Hatzimichalis Cab. Sauv. (Greek 750ml).....	\$38
Jackal's Run Pinot Noir (Mornington 750ml).....	\$36
Tokar Tempranillo (Yarra Valley 750ml).....	\$38
Gisa Ellipse Reserve Shiraz.....	\$50
(Barossa Valley 750ml)	

ROSE'

Makedonikos Rosé (Greek 750ml).....	\$30
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SPARKLING

Gisa Arc de Blanc (Dry - Adelaide Hills 750ml).....	\$35
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