

## SALADS

Greek Salad	large \$12.00
Chefs Rocket Mixed Salad (with Avocado Dressing)	large \$15.00

## MAIN COURSES (MEAT & POULTRY)

<b>Assorted Meat Platter</b> (Gyros, Lamb, Chicken Souvlaki, Befteki, Lamb Cutlet & Continental Sausage)	per person \$34.00
<b>Gyros</b> (Tender Spiced Lamb Cooked on Charcoal Spit)	\$32.00
<b>Lamb Cutlets</b> (Char-Grilled)	\$34.00
<b>Lamb Souvlaki</b>	\$33.00
<b>Keftedes Scaras</b> (Traditional Char-Grilled Meat Balls)	\$22.00
<b>Continental Sausages</b> (Char-Grilled)	\$22.00
<b>Chicken Souvlaki</b>	\$28.50
<b>Chicken Troy</b> (Tender Chicken Fillet with Red Capsicum, Spring Onion, White Wine & Thick Creamy Sauce, Served with Rice)	\$30.00
<b>Rib Eye Fillet Steak</b> (Served with Madeira Sauce or Fresh Mushroom Sauce)	\$35.00



## MAIN COURSES (HOT DISHES)

<b>Moussaka</b>	\$25.00
<b>Moussaka</b> (Vegetarian)	\$25.00
<b>Pastitsio</b>	\$25.50
<b>Gemista</b> (Stuffed Tomatoes & Peppers Traditional)	\$25.50

## SEAFOOD (MAIN COURSES)

<b>Assorted Seafood Platter</b> (Prawns, Calamari, Oysters Natural, Scallops, Fillet of Fish, Mussels & Crab)		per person \$34.00
<b>Oysters Natural</b>	1/2 DOZ \$17.00	1 DOZ \$31.00
<b>Oysters Kilpatrick</b>	1/2 DOZ \$19.00	1 DOZ \$36.00
<b>Oysters Mornay</b>	1/2 DOZ \$19.00	1 DOZ \$36.00
<b>Saganaki Prawns</b> (Tomato Sauce, Feta Cheese, Garlic White Wine & Chili Sauce)		\$35.00
<b>Calamari (Char-Grilled)</b>		\$34.00
<b>Stuffed Calamari</b>		\$38.00
<b>Fried Calamari</b>		\$24.00
<b>Grilled Snapper (Served Whole or as Fillet)</b>		\$24.00
<b>Snapper Posher</b> (Lemon Yellow Sauce Signature Dish Whole or Fillet)		\$34.00
<b>King George Whiting (Seasonal)</b>		\$36.00
<b>Rockling</b> (Served as Fillet, Char-Grilled with Olive Oil, Oregano & Lemon Juice)		\$34.00
<b>Blue Eye Fillet or Rockling</b> (*Signature Dish with Mushroom, Garlic, Capsicum, Avacado in Cream Sauce)		\$38.00
<b>Salmon Steak</b>		\$36.00
<b>Flounder (Grilled)</b>		\$34.00



## SIDES

<b>Mixed Vegetables (Seasonal)</b>	\$6.00
<b>Roast Potatoes</b>	\$6.00
<b>Chips</b>	\$7.00
<b>Rice</b>	\$5.00

## SET MENU BANQUET

per head \$48.00  
(\*Dishes Serve 4 people, Min of 2 People)

### ENTRÉE

**Selection of Dips, Dolmades, Saganaki, Fried Zucchini**  
(Served with Home-made Bread, Baked Fresh Daily)

### MAIN COURSE

**Selection of Sumptuous Seafood**  
(Prawns, Calamari, Natural Oysters, White Bait, Fillet of Fish)

#### Char-Grilled Meat Platters

(Gyros, Chicken & Lamb Souvlaki, Befteki & Sausage)

Greek Salad

### DESSERTS

Home-made Deserts & Greek Coffee



### DESSERTS

Assorted Desserts (for 2 People)	\$11.00
Baklava (Layers of Flaky Pastry with a Walnuts & Honey Centre)	\$6.50
Turkish Delight (Jelly Cubes Dusted with Icing Sugar)	\$4.00
Walnut Cake	\$5.00
Semolina Cake (Orange Flavoured Sponge)	\$5.00
Galaktoboureko (Custard Pie, *when available)	\$5.00
Ice Cream (Plain with Chocolate/Strawberry/Caramel Topping)	\$6.50

### HOT DRINKS

Hot Chocolate	\$4.00
Tea & Herbal Teas	\$3.50
Coffee (Greek, Long Black, Short Black, Cappuccino or Latté)	\$3.50

\*Corkage applies on B40 wine - \$3 per bottle

# MENU

## DIPS

(Served with Home-made Bread, Baked Daily)

Pita Bread	\$4.00	Skordalia	\$7.50
Tarama	\$7.50	Hummus	\$7.50
Tzatziki	\$7.50	Spiced Capsicum Dip	\$9.50
Mild Smoked Eggplant Dip (Melitzanosalata)	\$7.50	Tirokafteri	\$9.50
		Mixed Dips	small \$12.00 large \$16.00



## ENTRÉES

Chilli Prawns	\$26.00
Prawn Saganaki	\$26.00
Garlic Prawns	\$26.00
Scallops Provincial (Mushrooms, Capsicums, Garlic, Brandy & Cream Sauce)	\$26.00
Char-Grilled Fresh Calamari	\$24.50
Charcoal Octopus	\$22.00
Marinated Octopus	\$20.00
White Bait (Pan Fried, *when Available)	\$8.00
Dolmades Chialantzi (Vegeterian)	\$8.50
Saganaki (Goats Cheese Grilled with Olive Oil & Lemon)	\$14.00
Bouyourdi (Oven Baked Mixed Vegetables & Fetta)	\$15.00
Fetta Melati (Baked In Filo Pastry with Honey & Ouzo)	\$15.00
Home-made Spanakopita (Spinach Pie)	\$14.00
Horta (Served with Olive Oil & Lemon *when available)	\$9.00
Eggplant (Fried & Served with a Pinch of Garlic)	\$9.50
Zucchini (Fried & Served with a Pinch of Garlic)	\$9.50
Lima Beans (Marinated with Olive Oil, Onion & Parsley)	\$8.00
Beetroot (Home-made Fresh in Olive Oil, Vinegar & Garlic)	\$8.00
Peppers (Home-made & Marinated)	\$9.00