

KÝRIO PIÁTO (Mains)

From the Grill / Spit

LAMB CUTLETS (4 PCS.) gf, nf 49
Chargrilled lamb cutlets, rosemary potatoes & salad

LAMB & BEETROOT SALAD gf, nf(o) 39
Chargrilled lamb fillet, beetroot, parmesan, rocket, walnuts

GRILLED / CRISPY CALAMARI gf, nf 35
Greek salad, chips, aioli
GRILLED IS DRESSED WITH OLIVE TAPENADE

CHARGRILLED CUTTLEFISH gf, nf 39
Chargrilled cuttlefish served with couscous salad & citrus dressing

PAN-FRIED FISH gf, nf 42
Served with sautéed grains, grilled asparagus & pepper saltsa



Traditional Tapsi

SERVED WITH CHIPS, TZATZIKI, SALAD & PITA. (SWAP PITA TO GARLIC OR GLUTEN FREE FOR EXTRA CHARGE)

CHICKEN GYROS 29
LAMB GYROS 34
MIXED GYROS 34
FALAFELS 25

Traditional Kalamaki

CHARGRILLED SKEWERS SERVED WITH CHIPS, TZATZIKI, SALAD & PITA. (SWAP PITA TO GARLIC OR GLUTEN FREE FOR EXTRA CHARGE)

CHICKEN (2 PCS) 29
PORK (2 PCS) 31
LAMB (2 PCS) 34
MIXED MEAT (1 EA) 38
HALLOUMI & VEG (2 PCS) 29



Meat From The Grill

CHICKEN GYROS gf, nf, df 28
LAMB/ MIXED GYROS gf, nf, df 38

- 🍷 ALL CARD TRANSACTIONS INCUR A SURCHARGE
- 🍷 NO SPLIT BILLING ALLOWED
- 🍷 15% PUBLIC HOLIDAY SURCHARGE APPLIES
- 🍷 10% WEEKEND SURCHARGE APPLIES
- 🍷 gf - gluten free, veg - vegetarian, v - vegan, df - dairy free, nf - nut free

Signature Dishes

YEMISTA gf, v, veg 27
Stuffed capsicum & tomato, rice, herbs, currants & pine nuts

MUSHROOM KRITHAROTO v(o), nf 32
Combination of mushrooms cooked with orzo pasta

LAMB KLEFTIKO nf, df 42
Slow cooked lamb shoulder in parchment paper with potatoes & peppers, served with pita

HOUSEMADE MOUSAKKA gf, nf 32
Layered eggplant, bolognese (beef mince), potatoes & béchamel sauce. served with choice of chips or salad

SOUTZOUKAKIA (main) gf, nf 29
Greek style meatballs with napoli sauce & feta, served with side salad & choice of pita / pilaf or chips

CHICKEN GIOUVETSI nf 34
Chicken with orzo pasta in a rich tomato based sauce

SEAFOOD KRITHAROTO nf 42
Assorted seafood cooked with orzo pasta in onion, tomato, garlic

GARIDES SAGANAKI gf (o), nf 42
Prawns cooked in traditional way with napoli & feta, served with sourdough

Salads

COUSCOUS SALAD v, nf 16
Couscous, capsicum, spring onions, dill, mint, citrus dressing

GRAINS SALAD veg, v, (o) 16
Freekeh, lentils, pinenuts, pomegranate, capers, lemon dressing topped with honey cinnamon yoghurt

BEETROOT SALAD gf, veg 19
Rocket, roasted beetroot, parmesan, cheese & citrus dressing

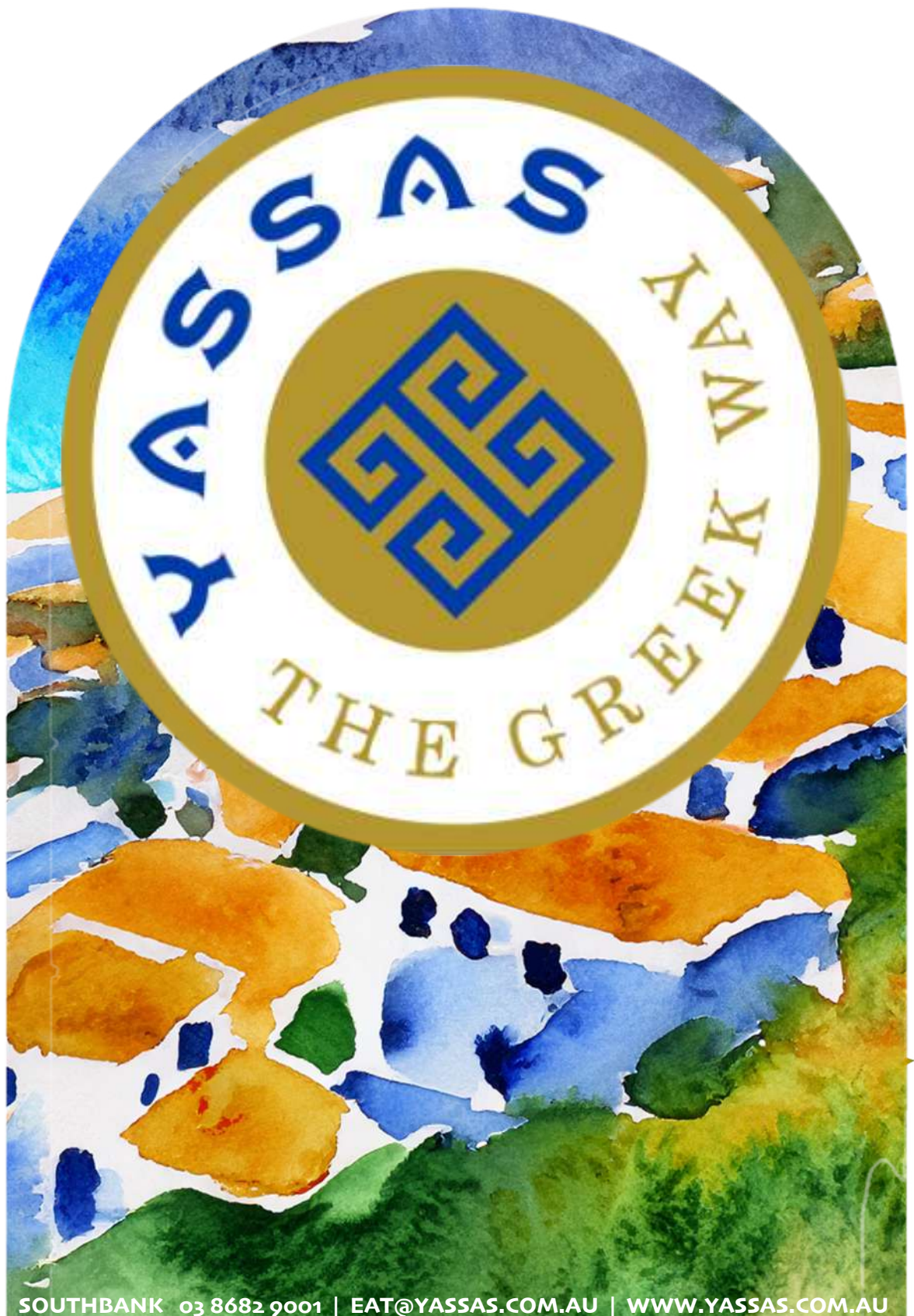
GREEK SALAD gf, nf, v(o) 16
Cucumber, tomato, olive, onion, capsicum & feta

ROCKET SALAD gf, nf 16
Rocket, tomato, cucumber, onion & lemon dressing

Dessert

ASK YOUR SERVERS ABOUT OUR DESSERT SELECTION





SOUTHBANK 03 8682 9001 | EAT@YASSAS.COM.AU | WWW.YASSAS.COM.AU

YASSAS kindly asks guests with food allergies or specific dietary needs to inform their server before placing an order. While we strive to accommodate your dietary preferences, we cannot guarantee the absence of allergen traces. Please be aware that all credit card payments will be subject to a surcharge, and a public holiday / weekend

WELCOME TO YASSAS

Experience the essence of Greece with our authentic Greek street food, crafted from the freshest locally sourced ingredients of the highest quality. Immerse yourself in the lively atmosphere of Greece, infused with Melbourne's unique charm, and let us treat you to the ultimate YASSAS experience.

FEED ME

THE 'FEED ME' OPTIONS MUST BE SELECTED FOR THE ENTIRE TABLE

FEED ME - DIETARY REQUIREMENTS CAN BE ACCOMMODATED.

MIN. 2 PPL TO ORDER

Aplá Elliniká

APPETISER

Trio Dips & Pita

MEZE

Saganaki

Tiropita

Zucchini Fritters

MAINS

MIXED GRILL

Chicken kalamaki, Pork kalamaki, Lamb kalamaki

Served with Tzatziki, Salad & Chips

DESSERT

Loukoumades

\$69⁰⁰

THE YASSAS

APPETISER

Trio Dips & Pita

MEZE

Saganaki

Tiropita

Zucchini Fritters

Crispy Calamari

MAINS

MIXED PLATTER

Lamb Gyros from the spit, Chicken Kalamaki, Grilled Fish, Kataifi Prawns, Mussels Saganaki

Served with Tzatziki, Aioli, Salad & Chips

DESSERT

Loukoumades

\$89⁰⁰

SHARING PLATTERS

FOR 2/3 PEOPLE

Seafood Platter

Chargrilled Octopus, Pan-fried Fish, Crispy Calamari, Maridaki, Grilled Cuttlefish, Mussels Saganaki, Chargrilled Prawns.

Served with rocket salad, lemoni patates, tarama & aioli.

139/189

Meat Platter

Lamb cutlets, chicken gyros from the spit, bifteki, pork kalamaki, loukaniko.

Served with salad, chips, tzatziki, and pita

ADD LAMB GYROS + 15

99/139

Mixed Grill

Lamb cutlets, chicken kalamaki, pork kalamaki, bifteki, loukaniko.

Served with salad, chips, tzatziki, and pita

89/129

SIDES

CHIPS W' FETA

Seasoned with feta, parsley, oregano & lemon pepper

gf, veg, nf

12

LEMONI PATATES

Herbs, mustard, olive oil, parsley

gf, v, nf

12

GARLIC PITA (2 PCS.)

Garlic, lemon herbs, parsley, olive oil

v, veg, nf

8

PILAF

Rice, veg oil, herbs, capsicum, spring onions

gf, v, nf

7.5

SIDE DIPS

5 ea.

SIDE SAUCE

1 ea.

HOUSEMADE DIPS



Hommus

BLENDED CHICKPEAS WITH TAHINI, GARLIC, LEMON & PAPRIKA. gf, v, df
12



Taramasalata

CAVIAR EMULSION. gf, nf, df
12



Tirokafteri

FETA BLENDED WITH CAPSICUM, CHEESE & CHILLI. gf, veg, nf
12



Melitzanosalata

SMOKED EGGPLANT, PEPPERS & GARLIC. gf, v, nf, df
14



Tzatziki

GREEK YOGHURT, CUCUMBERS, DILL, GARLIC. gf, veg, nf
12

\$25

Trio of Dips

TZATZIKI, TARAMA, TIROKAFTERI. SERVED WITH CHARGRILLED PITA.

MEZE (Starters)

YASSAS OUZOU EXPERIENCE

2 shots of ouzo or tsipouro served w' choice of saganaki or tiropita

29

CHEFS SAMPLE PLATE

Grilled halloumi, crispy calamari, dolmades, zucchini fritters, tiropita, bruschetta, marinated olives, choice of 2 dips, pita

79

SPANAKOPITA

Spinach & feta pie

veg, nf

15

TIROPITA (3 pcs)

Feta stuffed in phyllo, glazed w' honey & sesame

veg, nf (o)

15

GREEK BRUSCHETTA

Tomatoes, onions, olives, garlic, basil, feta

veg, nf

15

SOUTZOUKAKIA

Greek style meatballs w' napoli sauce & feta

gf, nf, df(o)

19

SAGANAKI

Kefalograviera cheese, fig salsa

gf, veg, nf

17

LOUKANIKO

Chargrilled beef & leek sausage served w' mustard mayo

17

STUFFED PEPPERS

Baked pepper stuffed w' feta & cheese

veg, nf

16

GRILLED OCTOPUS

Chargrilled, fava, confit tomatoes, olive oil & lemon dressing

gf, nf, df

29

STUFFED MUSHROOMS

Baked mushrooms w' onions, capsicum, olives & cheese

veg, nf

21

EGGPLANT ROLLS

Green prawns rolled in eggplant, baked in tomato saltsa

gf, nf

27

DOLMADES

Vine leaves, herbs, rice & mint yoghurt

gf, veg, v (o)

17

MARIDAKI (white bait)

Served with dill & capers mayo

gf, nf

16

ZUCCHINI FRITTERS

Served with Tzatziki

gf, veg, nf

19

CRISPY CALAMARI

Lemon pepper, oregano

gf, nf

23

HALLOUMI CHIPS

Served with Sweet chilli mayo

veg, nf

18

STUFFED CALAMARI Grilled

stuffed with feta, peppers, lemon pepper, olive tapenade

gf, nf

25

MARINATED OLIVES

Marinated olives, tirokafteri (spicy feta) dip & pita

gf, veg, nf

18

PRAWN KATAIFI (3 pcs)

Prawns wrapped in shredded phyllo, served w' chilli mayo

nf

23

GRILLED HALLOUMI

Served with capsicum & tomato chutney

gf, veg, nf

21

CHARGRILLED PRAWNS (4 pcs)

King prawns marinated w' garlic, chilli, olive oil, lemon

gf, nf, df

39

ASK YOUR SERVERS ABOUT THE SOUP OF THE DAY