

HOUSEMADE DIPS

Dips served w' chargrilled pita (GF +3.5).

Trio of Dips 23	Hommus gf, v 11
Your choice of any three dips served w' chargrilled pita (GF +3.5).	Chickpeas blended with tahini, garlic, lemon, and paprika.
Melitzanosalata gf, v, nf 11	Tzatziki gf, veg, nf 11
Smoked eggplant with roasted peppers and garlic.	Greek yoghurt with cucumber, dill, and garlic.
Taramasalata gf, nf, df 11	Tirokafteri gf, veg, nf 11
Creamy caviar emulsion with a hint of lemon.	Spicy feta dip with capsicum and chilli.

UPGRADE ANY PITA Swap to garlic (+1) or GF (+3.5)

MEZE (STARTERS)

Saganaki gf, veg, nf 17	Chicken Skewers 2 pcs. gf, nf 16
Grilled kefalograviera cheese seasoned w' lemon & oregano.	Chargrilled marinated chicken skewers.
Dolmades gf, v(o) 16	Bifteki 3 pcs. gf, nf 17
Vine leaves stuffed with rice, herbs, & served w' mint yoghurt.	Traditional Greek beef patties seasoned w' herbs & spices.
Zucchini Wedges gf, v(o), nf 14	Lamb Kebabs 3 pcs. gf, nf 19
Crispy zucchini wedges served w' sweet chilli & dill mayo.	Chargrilled lamb kebabs served w' tzatziki.
Zucchini Fritters gf, veg, nf 16	Lamb Skewers 2 pcs. gf, nf 21
Crispy zucchini and feta fritters served w' tzatziki.	Chargrilled lamb skewers served w' tzatziki.
Halloumi Chips gf, veg, nf 18	Soutzoukakia gf, nf 19
Crispy halloumi served w' house-made dill mayo.	Oven-baked beef meatballs in a rich tomato & cumin sauce.
Crispy Cauliflower veg, nf 16	Kataifi Prawns 3 pcs. nf 21
Cauliflower lightly coated w' herbs.	Prawns wrapped in shredded phyllo, served w' chilli mayo.
Tiropita 3 pcs. veg, nf(o) 14	Crispy Calamari gf, nf 21
Feta stuffed phyllo, glazed w' honey & sesame.	Golden-fried calamari served w' lemon & aioli.
Spanakopita veg, nf 16	Pan-seared Prawns 6 pcs. gf, nf 24
Flakey pastry filled w' spinach & feta.	Prawns marinated w' garlic, mint, cream & herbs.
	Loukaniko 17
	Beef and leek sausage, chargrilled with herbs & served w' tzatziki.

SHARING PLATTERS

All platters served w' 2pcs chargrilled pita (GF +3.5ea.), chips, choice of salad & a housemade dip.

GYROS PLATTER FOR 2/3

Chicken Gyros	65/90
Mixed Gyros	+10
Lamb Gyros	+20

MEAT PLATTER FOR 2/3

Chicken Gyros, Loukaniko, Lamb Kebabs & Bifteki	72/99
Add 200 grams of Lamb Gyros	+20

VEG PLATTER FOR 2

Saganaki, Crispy Cauliflower, Dolmades & Zucchini Fritters	75
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MAKE VEGAN: Swap Saganaki & Zucchini Fritters for Falafel & Zucchini Wedges.

YASSAS FEED ME

Only \$49PP

Must be ordered for whole table - min 2 people to order. Add on's apply to all. GF option available (+5 each)

Appetiser

Choice of 2 Housemade Dips
Served w' chargrilled pita.

Meze

Pick any 2 Meze's

Kataifi Prawns
Tiropita
Zucchini Fritters

Mains

Mixed Grill

Chicken Gyros, Bifteki & Lamb Kebabs
Served w' salad & chips.

Dessert

Loukoumades

Choice of sugar/cinnamon or nutella

KÝRIO PIÁTO (MAINS)

Mousakka gf, nf 29	Soutzoukakia gf, nf 27
Traditional baked layers of eggplant, seasoned beef mince, potatoes & creamy béchamel sauce. <i>Served w' chips or salad.</i>	Greek-style beef meatballs in rich Napoli sauce, topped with feta. <i>Served w' side salad & choice of pita, pilaf, or chips.</i>
Yemista v, gf 28	Prawn Pasta nf 32
Capsicum and tomato stuffed with fragrant rice, herbs, currants & pine nuts.	Penne with prawns, chilli, cherry tomato & house-made Napoli sauce.
Pan-fried Fish gf, nf 34	Crispy Calamari gf, nf 34
Marinated fish fillet served w' arakas, a pea & potato stew.	Golden-fried calamari w' Greek salad, chips & aioli.
Lamb Kebabs gf, nf 29	Chicken Pasta nf 29
Chargrilled mince lamb kebabs served w' tzatziki, pita, chips & salad.	Penne with tender chicken in a spiced tomato & cream sauce.
Horiatiki Salad gf, veg, nf 17	Grains Salad veg, v(o) 17
Classic Greek salad w' tomato, cucumber, bell pepper, onion, oregano, olives & feta.	Freekeh, lentils, pinenuts, pomegranate & lemon w' a honey-cinnamon yoghurt.

TRADITIONAL PLATES

Open feasting plate w' protein, chips, pita (GF +3.5), salad & tzatziki (swap dip +1).

TAPSI

Chicken Gyros gf	30
Lamb Gyros gf	35
Mixed Gyros gf	35
Housemade Falafels gf, v(o)	25

KALAMAKI

Chicken Skewers gf	27
Lamb Skewers gf	34
Halloumi Skewers gf, veg	30

Swap pita to garlic (+1) or GF (+3.5)

PROTEIN BOWL

Protein, pilaf, tomatoes, beetroot, cucumber, feta & choice of dip.

Chicken Gyros gf	24
Lamb Gyros gf	29
Mixed Gyros gf	29
Housemade Falafels gf, v(o)	22

SOUVLA'S

Pita wrap (GF +3.5) w' protein, lettuce, onions, chips, tomatoes & tzatziki. *Served w' a side of salad or chips.*

Chicken Gyros gf	25
Lamb Gyros gf	27
Mixed Gyros gf	27
Housemade Falafels gf, v(o)	21

EXTRAS

Chips w' Feta gf, veg, nf	13
Regular Pita 2 pcs v, nf	6
Gluten Free Pita gf, v, nf	5.5
Garlic Pita 2 pcs v, nf	8
Lemoni Patates gf, v, nf	12
Pilaf gf, v, nf	8
Side Dips	3.5
Side Sauce	1
Tomato, BBQ, Sweet Chilli, Aioli, Chipotle Mayo, Sriracha, Mustard, Chilli.	



All card transactions incur a surcharge · No itemised split billing allowed · 15% public holiday surcharge applies · 10% weekend surcharge applies · All our meat is sourced from HALAL-certified butchers

Dietary: gf - gluten free, veg - vegetarian, v - vegan, df - dairy free, nf - nut free, (o) - optional

COCKTAILS

Greek Mojito	21
Our signature Mojito with a Greek twist - Metaxa brandy, fresh mint & lime for a refreshing start to your meal.	
Greek Nai-groni	21
A bold, bittersweet blend of gin, Otto's Athens vermouth & Campari - a Hellenic take on a classic Negroni.	
Aphrodite	23
A delicate fusion of rosé wine, gin, Chambord, & lime juice, balanced with a touch of simple syrup for a light, floral finish.	
Achilles Heel	23
A vibrant mix of Midori, Malibu, Sour Monkey, & apple juice, lifted with lemon & a simple syrup for a sweet-tart kick.	
Espresso Martini	23
Rich espresso shaken with Kahlua & vodka for the perfect coffee-lovers' cocktail.	
Aperol Spritz	18
A sparkling and refreshing blend of Aperol, Prosecco, and soda - light and citrusy.	
Old Fashioned	20
A timeless mix of bourbon, bitters, & sugar, stirred to silky perfection.	
Fresko	23
A fresh, zesty blend of Midori, Mastiha Skinos (or vodka), lime & mint.	
Margarita	23
A classic margarita with tequila, Cointreau, and lime juice - tangy & smooth.	
Greek Island Ice Tea	24
Our twist on a Long Island - white rum, gin, tequila, vodka, Cointreau, lemon juice, & Coke for a powerful, citrusy punch.	

ENJOY THE YASSAS EXPERIENCE

2 shots of ouzo or tsipouiro, served with your choice of **saganaki** or **tiropita**

Only
\$32

WINES

BY THE GLASS

Stonegate Sparkling	SA	9
Long Row Rose	AUS	9
Long Row Sauv Blanc	AUS	9
Long Row Pinot Grigio	AUS	9
Long Row Moscato	AUS	9
Long Row Shiraz	AUS	9
Long Row Cabernet Sauv	AUS	9

BY THE BOTTLE

Stonegate Sparkling	SA	36
Les Peyrautins Rose	FR	40
Studio Series Chardonnay	SA	32
Malamatina	GR	20
Paladino Pinot Grigio	SA	34
Lambrook Sauv Blanc	SA	48
Studio Series Shiraz	SA	32
Basileus Shiraz	SA	46
Penninsula Pinot Noir	VIC	48
Angove GSM	SA	48

SPIRITS

Vodka (House)	11
Gin (House)	11
Bourbon (House)	11
JW Black Label	12
Glenfiddich	15
Jameson Irish	12
Jack Daniels	12
Canadian Club	11
Kraken Rum	14
Bacardi Rum	10
Malibu Coconut	10
Jose Cuervo	10

GREEK SPIRITS

Ouzo 12	VOLOS	12
Plomari Ouzo	MITIL	12
Ottos Vermouth	GR	10
Skinos Mastiha	GR	11
Metaxa 5*	GR	10

MOCKTAILS

Sweet Dreams	14
A vibrant fusion of tropical fruit juice, lime, and sparkling water - a refreshing house specialty.	
Mythos Mojito	14
An organic blend of lime, mint, & Oz simple syrup, with sparkling for a crisp, cooling sip.	
Lychee Strawberry Nojito	14
Juicy lychee and fresh strawberries muddled with mint and finished with sparkling water - fruity & fragrant.	
Mint Refresher	14
Muddled cucumber and mint with a squeeze of lemon juice, lifted with a sparkling finish.	
Helios Limondada	14
Apple juice with a hint of cinnamon, orange peel & sparkling water - subtly sweet with a warming spice.	
Aegean Sunrise	14
A bright, uplifting blend of orange juice & cherry drizzle, with sparkling & mint garnish.	

BEERS

Mythos (Lager)	GR	11
Furphy Refreshing Ale	VIC	11
Great Northern Mid Strength	VIC	11
Corona (Lager)	MEX	11
Carlton ZERO (Non Alc)	AUS	10
Stone & Wood Pacific Ale	AUS	12
Somersby Cider (Apple)	DEN	10

APERITIFS/LIQUERS

Campari	10
Pimms	10
Kahlua	11
Baileys	11
Chambord	11
Frangelico	11
Sambuca	12

MILKSHAKES

Berry Muse	11
Strawberry Milkshake	
The God Father	11
Chocolate Milkshake	
YiasYias' Choice	11
Vanilla Milkshake	
Olympus Gold	11
Caramel Milkshake	
Swap to: Soy, Almond, or Oat Milk	+1

COFFEE & TEA

Espresso/Greek Coffee	4.5
Cappuccino/Latte/Flat White/Mocha	5.5
Freddo/Frappe	6.5
Chai Latte	5
Early Grey/English/Green/Peppermint/Chamomile Tea	5.5
Affogato	8
Swap to: Soy, Almond, or Oat Milk	+0.7

SOFT DRINKS

Loux Cherry/Orange/Lemon	5.5
Coca-Cola Classic/Coca-Cola Zero Sugar/Fanta/Sprite	5
Lemon & Lime Bitters/Ginger Beer/Peach Ice Tea	5.5
Apple/Orange Juice	5.5

DESSERTS

All Things Nice veg, nf	11.5
Sugar & Cinnamon Loukoumades	
The Bees Knees veg	12.5
Honey, Cinnamon, Walnut(o) Loukoumades	
My Type On Paper veg	14.5
Pistachio Loukoumades	
Double Trouble veg	14.5
Nutella & MnMs Loukoumades	
Baklava Crispy phyllo layered with walnuts & sweetened w' honey veg	9
Galaktouboureko Creamy custard in crispy phyllo soaked in sweet syrup veg	9
Ravani Semolina cake soaked in syrup veg	9