

WELCOME TO YASSAS

At YASSAS, we celebrate the spirit of Greek hospitality – warm, vibrant, and always generous. Our menu brings together the flavours of the Mediterranean, crafted with fresh ingredients and shared in true family style. Sit back, relax, and enjoy a taste of Greece, right here with us.

FEED ME

Let us take care of you!

FEED ME only available from a group of 2 people.

FEED ME must be ordered for the whole table.

Add-on's apply to all.

Extra charge of +\$5pp for each dietary requirement.

Apla Elinika \$69pp

A generous Greek feast including meze, mixed grill, dips, salad, chips & dessert.

Tzatziki & Hummus chargrilled pita

Zucchini Fritters tzatziki
Tiropita honey drizzle

Chicken Kalamaki
Lamb Kalamaki
Bifteki
Salad & Chips

Chef's Choice of Dessert

The YASSAS \$89pp

An indulgent Greek journey with seafood, meats, meze & sweets.

Tzatziki & Hummus chargrilled pita

Zucchini Fritters tzatziki
Tiropita honey drizzle
Lamb Kebabs mint yoghurt

Chicken Gyros from the spit
Chargrilled Prawns garlic oil, chilli
Pan-Fried Barramundi salsa-verde
Salad & Chips

Chef's Choice of Dessert

HOUSEMADE DIPS

All dips are served with chargrilled pita

Trio of Dips 25
Your choice of any three house-made dips.

Tirokafteri gf, veg, nf 16
Whipped feta, capsicum, chilli.

Melitzanosalata gf, v, nf 16
Smoked eggplant, roasted peppers, garlic.

Tzatziki gf, veg, nf 16
Greek yogurt, cucumber, dill, garlic.

Taramosalata gf, nf, df 16
Cured fish roe, lemon.

Hummus gf, v, df 16
Chickpeas, tahini, garlic, lemon, paprika.

Upgrade any pita to garlic (+1 ea) or GF (+3.5 ea)

PITA

Regular Pita Bread nf, df, v 3 ea

Garlic Pita nf, df, v 4 ea

Gluten Free Pita gf, nf, df, v 5 ea

SALADS & SIDES

Chargrilled Broccolini gf, veg 19
Smoked feta, pickled onions, toasted almonds.

Horiatiki (Greek) Salad gf, veg, nf 21
Tomato, cucumber, bell pepper, onion, oregano, olives, feta.

Marouli Salad gf, veg, v(o), nf 21
Lettuce, tomato, cucumber, dill, spring onions, olives, feta.

Grains Salad veg, v(o) 19
Freekeh, lentils, pomegranate, pine nuts, tahini honey labneh, sumac pickled onions.

Lemoni Patates v, gf, nf 15
Mustard, lemon juice, olive oil, herbs.

Chips gf, nf 13.5
Garlic oil, lemon pepper, feta, aioli.

Pilaf gf, v, nf 9
Rice, veg oil, herbs, capsicum, spring onions.

- * 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

MEZE & SMALL PLATES

Oysters 6 pcs. 36
Ouzo mignonette, spring onions, parsley oil.

Fried Seafood | Meze Platter 59
Crispy calamari, whitebait, fish, tobasco dill mayo, aioli.

Beetroot Carpaccio gf, veg, nf(o) 23
Feta mousse, tomato vinaigrette, oranges, candied pistachio.

Chargrilled Cauliflower gf, v(o), nf(o) 25
Lemon rice, creamy hummus, lemon herb yoghurt, dukkah.

Dolmades 3 pcs. gf, v(o) 16
Vine leaves, herbed rice.

Saganaki gf, v, df 19
Grilled kefalograviera cheese, hot honey drizzle, lemon.

Kataifi Halloumi veg, nf 27
Tobasco & dill mayo, pomegranate, honey drizzle.

Zucchini Fritters 3 pcs. gf, veg, nf 19
Zucchini, feta, fresh herbs, tzatziki.

Spanakopita veg, nf 17
Crispy filo pastry, spinach, feta, fresh herbs.

Falafel Bites gf, v 15
Creamy hummus.

Maridaki gf, nf 17
Lightly floured and fried whitebait, lemon, tobasco dill mayo.

Chargrilled Octopus gf, nf 37
Creamy Santorini fava, pickled onions, cherry tomatoes.

Chargrilled Prawns 3 pcs. gf, nf 41
Flame-grilled prawns, garlic, chilli, lemon.

Crispy Calamari gf, nf 24
Fresh lemon, aioli.

Grilled Calamari gf, nf 24
Roasted red pepper puree, parsley oil, lemon.

Pan-Seared Scallops 3 pcs. gf, nf 32
Cherry tomatoes, olives, splash of ouzo.

Loukaniko 23
Beef and leek traditional Greek sausage.

Lamb Kebabs 3 pcs. gf, nf 24
Chargrilled lamb mince kebabs, mint yoghurt.

Chargrilled Lamb Cutlets 3 pcs. gf, nf, df 33
Marinated overnight, lemon, oregano.

Soutzoukakia gf, nf, df(o) 23
Greek-style beef meatballs, rich, aromatic tomato sauce.

SHARING PLATTERS All platters served with side salad, side chips, pita & choice of dip.

SEAFOOD PLATTER

A feast from the Aegean.

\$179

Flame-grilled prawns, calamari, fresh fish, scallops, maridaki, and oysters.

Add chargrilled octopus (+\$20) for the ultimate seafood experience.

MIXED GRILL

For the meat lovers at the table.

\$119

Chicken, lamb, and pork kalamaki, juicy bifteki, and traditional loukaniko sausage.

Add chicken (+10) or lamb (+20) gyros fresh off the spit for the full YASSAS experience.

MEAT PLATTER

The ultimate Greek meat feast.

\$149

Chicken and lamb gyros, tender lamb cutlets, lamb kebabs, juicy bifteki, pork kalamaki, and loukaniko sausage.

SIGNATURE DISHES

Moussaka gf, nf served w' choice of salad or chips 32
Oven-baked eggplant, minced lamb, Bechamel.

Yemista gf, v 29
Baked capsicum & tomato, rice, herbs.

Pan-Fried Barramundi gf, nf 47
Layered rosti, pea puree, arakas (peas & carrots stew).

Garides Saganaki nf 49
Prawns, tomato, garlic, splash of ouzo, feta.

Gyros Tapsi gf*, nf 39
Chicken, Lamb or Mixed Gyros. Served with salad, chips, pita (Garlic +1 / GF +3.5ea), tzatziki. *GF pita extra

Lamb Kleftiko nf served w' chargrilled pita 49
24-hour marinated lamb shoulder.

Lamb Cutlets 4 pcs. gf, nf 47
Potato rosti, salad, tzatziki.

Giouvetsi nf 37
Chicken or mushrooms, orzo, rich tomato sauce.

Seafood Pasta nf 47
Assorted seafood, tagliatelle pasta, housemade napoli.

Kalamaki Tapsi gf*, nf 39
Halloumi, Chicken, Pork or Lamb Skewers. Served with salad, chips, pita (Garlic +1 / GF +3.5ea), tzatziki. *GF pita extra

Dietary: gf - gluten free, veg - vegetarian, v - vegan, df - dairy free, nf - nut free, (o) - optional, gf* - gyros/kalamaki is GF, pita is not

COCKTAILS

SIGNATURE

Greek Mojito	21
Metaxa brandy, mint & lime.	
Santorini Sour	23
Vodka, blue curaçao, lemon juice, sugar syrup.	
Greek Nai-groni	21
Gin, ottos Athens vermouth, campari.	
Aphrodite	23
Rose wine, gin, chambord, lime juice, simple syrup.	
Achilles Heel	23
Midori, malibu, sour monkey, apple juice, lemon & syrup.	

CLASSIC

Kosmos	23
Vodka, cranberry juice, fresh lime.	
Aperol Spritz	18
Aperol, prosecco, soda.	
Espresso Martini	23
Espresso shot, kahlua, vodka.	
Old Fashioned	20
Bourbon, bitters, sugar.	
Margarita (or spicy)	23
Tequila, cointreau, lime juice.	
Greek Island Ice Tea	24
White rum, gin, tequila, vodka, cointreau, lemon juice & coke.	



ENJOY THE
YASSAS EXPERIENCE

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

Only \$32

MOCKTAILS

Sweet Dreams	14
A vibrant fusion of tropical fruit juice, lime, and sparkling water - a refreshing house specialty.	
Virgin 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.	
Helios Limonada	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.	

BEER

Coopers Pale Ale (Sch.)	SA	15
Coopers Lager (Sch.)	SA	15
Mythos - Lager	GR	12
Alfa sea salt	GR	12
Furphy Refreshing Ale	VIC	11
Great Northern Mid Strength	VIC	11
Corona - Lager	MEX	11
Stone & Wood Pacific Ale	AU	12
Somersby Cider - Apple / Pear	DEN	11
Carlton 'ZERO' - Non Alcoholic	AU	9
Hahn - Gluten Free	AU	11

TRADITIONAL OUZO/
TSIPOURO/RAKI

Zeus Ouzo	VIC	11
Ouzo 12	GR	14
Plomari	GR	14
Jivaeri	GR	15
Jivaeri - Triple Distilled	GR	16
Adolo	GR	14
Tsililis (no aniseed)	GR	12
Kretarakimeli (raki+honey)	GR	16
Dark Cave 5yo	GR	15
Jivaeri Tshipouro	GR	12
Skinos Mastiha	GR	12
200 ml. bottles		
Plomari 200 ml	GR	47
Skinos Mastiha 200 ml	GR	47
Katsaros Tshipouro 200 ml	GR	47
Dekaraki Tshipouro 200 ml	GR	47

WHITE WINE

Villa Jolanda Prosecco	IT	16	62
Katogi Rose	GR	17	64
Les Peyrautins Rose	FR	57	
Lost Farm Pinot Noir	TAS	62	
Moët & Chandon Brut	FR	135	
Strofilia Sauvignon Blanc	GR	58	
Lambrook Sauvignon Blanc	SA	16	62
Latitude Sauvignon Blanc	VV	49	
Mt Riley Sauvignon Blanc	NZ	58	
Studio Series Chardonnay	SA	13	46
Water wheel Chardonnay	AUS	14	58
Family Crest Chardonnay	SA	58	
Hollick Bond Chardonnay	AUS	66	
Mt. Riley Pinot Gris	NZ	14	58
Tyrnavou Blanc De Noir	GR	15	62
Paladino Pinot Grigio	IT	56	
Talis Pinot Grigio	IT	59	
Sugar & Spice Moscato	SA	13	44
Basileus Riesling	CV	57	
Katogi Averoff	GR	62	
Theopetra Assyrtiko Organic	GR	79	
Malamatina (500ml) Dry	GR	21	

RED WINE

Domaine Hatzimichalis Cab Sauv	GR	79	
Theopetra Cab Sauv Syrah Org	GR	84	
Costa Lazaridis Cab Merlot	GR	82	
Katogi Averoff	GR	62	
Theopetra Limiona Organic	GR	89	
Studio Series Shiraz	SA	13	44
Water wheel 5 Rounds Shiraz	AUS	17	62
Strofilia Crossroads Shiraz	GR	58	
Basileus Shiraz	AUS	62	
Hollick Shiraz	AUS	66	
The Medhyk Old Vine	AUS	109	
Hollick the bard Cab Sauv	SA	16	59
Rochford Estate Cab Sauv	VV	69	
Peninsula Panorama Pinot Noir	VIC	16	62
Angove Grenache Shiraz	AUS	61	
Angove Tempranillo	AUS	59	
Mt Riley Pinot Noir	NZ	58	
Rochford Estate Pinot Noir	VV	78	
The Anchorage Cab Merlot	SA	14	56

DESSERT WINE

Angove Grand Tawny (500ml)	SA	35	
Hollick Nectar (375 ml)	SA	35	
Muscat of Lemnos	GR	42	

APERITIFS/LIQUERS

Campari / Pimms	10	
Kahlua / Baileys	10	
Chambord / Frangelico	10	
Sambuca	11	
Ottos Vermouth (Greek)	12	

GLS BTL

SINGLE MALTS

Glenfiddich 12yo	14
Macallan 12yo	20
Oban 14yo	22
Lagavulin 16yo	26
Laphroaig 10yo	19
Glenfarclas 15	25
Hakashu	25
Glenfiddich 18yo	28
Hibiki	32

WHISKEY/BOURBON

JW Black	13
JW Dbl Black	15
JW Blue Label	38
Chivas Regal, 12yo	13
Chivas Regal, 18yo	23
Canadian Club	13
Southern Comfort	13
Jameson Irish	14
Jack Daniels	13
Gentleman Jack	15
Maker's Mark	14
Woodford Reserve	17
Maker's Mark - 46	18

VODKA / GIN / RUM

Absolut	12
Grey Goose	14
Belvedere	15
Bombay Sapphire	14
Four Pillars	16
Votanikon (Greek)	17
Hendricks	15
Hayman's Sloe Gin	16
Four Pillars 'Shiraz'	16
Drumshanbo	18
Bacardi white	12
Captain Morgan	13
The Kraken	15
Bundaberg	14
Malibu	12
Havana Club	13

TEQUILA / BRANDY

Jose Cuervo	12
El Jimador	12
Don Julio - Blanco	15
Herradura - Anejo	16
Don Julio - Reposado	19
Metaxa 5*	12
Metaxa 7*	17
Metaxa 12*	21
Hennesey	14
Martell	15

SOFT DRINKS

Loux Cherry/Orange/Lemonade	5.5
Coca-Cola Classic/Coca-Cola Zero	5.5
Sugar/Fanta/Sprite - by glass	
Add Raspberry Cordial to Sprite/Fanta +0.5	
Cascade Ginger Beer/Lemon & Lime Bitters/Peach Ice Tea	6
Pineapple/Apple/Orange/Cranberry	5.5

COFFEE & TEA

Espresso/Greek Coffee	4.5
Cappuccino/Latte/Flat White/	5.5
Chai Latte	5
Hot Chocolate	6
Iced Coffee	6
Freddo/Frappe	6.5
Early Grey/English/Green/	
Peppermint/Chamomile Tea	5.5
Affogato	8.5
Swap to: Lactose Free, Soy, Almond, or Oat Milk +0.7	

DESSERTS &
MILKSHAKES

SWEETS

Baklava <i>veg</i>	16
Layers of crispy filo pastry filled with walnut and honey fig gelato.	
Galaktoboureko <i>veg</i>	16
Crispy phyllo pastry encasing creamy custard with honey fig gelato.	
Ekmek <i>veg</i>	19
Deconstructed pistachio Ekmek with pistachio gelato.	

LOUKOUMADES

All Things Nice <i>veg, nf</i>	11.5
Sugar & Cinnamon	
Bees Knees <i>veg</i>	12.5
Honey, Cinnamon, Walnut (o)	
My Type On Paper <i>veg</i>	13.5
Pistachio	
Double Trouble <i>veg</i>	14.5
Nutella & MnMs	

MILKSHAKES

The God Father (Chocolate)	11
YiasYias' Choice (Vanilla)	11