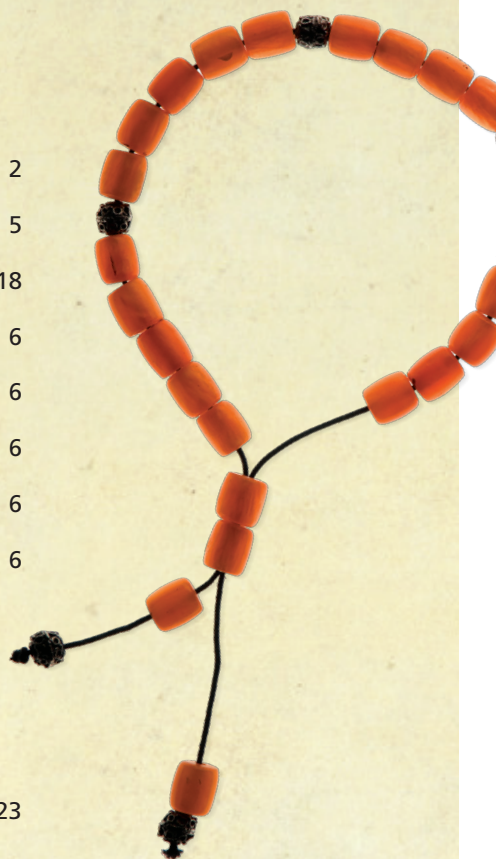


PITA & DIPS

Pita bread	2
Home-made pita bread, tossed with olive oil, herbs & garlic	5
Four Island - mixed dip platter, served with pita	18
Taramasalata - fish roe, served with pita	6
Banzarosalata - beetroot, coriander, cumin, & yoghurt, served with pita	6
Tzatziki - yoghurt, cucumber & garlic, served with pita <small>GLUTEN FREE</small>	6
Melinzanosalata - smokey roasted eggplant & garlic, served with pita	6
Skordalia - potato, garlic & lemon, served with pita <small>GLUTEN FREE</small>	6

MEZÉ

TOUR OF GREECE MEZÉ	
Dolmathes, pickled octopus, keftedes, feta, olives, dips & pita bread	23
SAGANAKI KEFALOGRAVIERA <small>GLUTEN FREE</small>	
Grilled Greek cheese, served with roasted cherry tomatoes, lemon & olive oil	15
HALOUMI <small>GLUTEN FREE</small>	
Grilled Cypriot cheese, served with roasted cherry tomatoes, lemon & olive oil	15
SIKOTAKIA	
Chicken livers, pan-fried with sautéed onions & wine, served with grilled village bread	15
MELIZANO DOLMATHES <small>GLUTEN FREE</small>	
Sliced eggplant, rolled & filled with haloumi, then baked in our own home-made tomato sauce	16
MARIDES	
Fried whitebait, served with crispy green onion & roasted red capsicum	16
REVITHOPITES	
Home-style chickpea, red capsicum & fresh herb patties, served with a coriander, cumin & yoghurt dipping sauce	15
KROKETTES	
Zucchini & cheese croquettes, served with skordalia	15
SPANAKOPITES	
Spinach & cheese filo triangles, served with a tomato & basil dipping sauce	15
OCTAPOTHI TOURSI <small>GLUTEN FREE</small>	
Pickled octopus, served on a mesculin salad	20
KALAMARI TIGANITO	
Lightly fried calamari, served with wild rocket, cherry tomato & red onion	18
LOUKANIKA	
Greek sausages, made to our own recipe, char-grilled with Ouzo-marinated oranges	15
KEFTEDES	
Beef meat balls, served on a bed of rice with a tomato & basil dipping sauce	15
DOLMATHES <small>GLUTEN FREE</small>	
Home-made herbed rice, wrapped in vine leaves, served with tzatziki & lemon	15



MAINS

PSARI TIS IMERAS Fresh seasonal "fish of the day"	POA
MORETON BAY BUGS <small>GLUTEN FREE</small> Marinated Moreton Bay Bugs, char-grilled and drizzled with a lemon & olive oil dressing	38
OCTAPOTHI SOUVLAKI <small>GLUTEN FREE</small> Char-grilled octopus, served with wild rocket, cherry tomato & red onion	29
GARIDES SOUVLAKI <small>GLUTEN FREE</small> Char-grilled prawns in a mild chilli marinade, served with wild rocket, cherry tomato & red onion	27
KALAMARI TIGANITO Lightly fried calamari, served with wild rocket, cherry tomato & red onion	27
KOTA HTIPIDI <small>GLUTEN FREE</small> Char-grilled chicken breast stacked with char-grilled vegetables, together with a mild chilli & feta sauce	27
ORTIKIA TIS SKARAS <small>GLUTEN FREE</small> Char-grilled quails, drizzled with lemon & olive oil dressing, served on spinach	27
HIRINO <small>GLUTEN FREE</small> Slow-roasted pork belly with a beetroot & potato bake, together with grilled asparagus and finished with a fennel relish	28
YIROS Home-style marinated lamb, chicken or a mix of both, served with a traditional fresh salad, tzatziki & pita	23
SOUVLAKI <small>GLUTEN FREE</small> Skewered char-grilled fillets of lamb, chicken or a mix of both, served on a bed of rice	25
PAITHAKIA Marinated lamb cutlets, char-grilled and served on lemon & pistachio bligouri (cracked wheat), finished with a coriander & cumin yoghurt	26
COLOSSUS Char-grilled mix of loukanika, keftedes, lamb yiros & lamb souvlaki, served on a bed of rice and a serving of tzatziki	27
MYTILINEIKO ARNI <small>GLUTEN FREE</small> Lamb shanks, slow-cooked in an aromatic red wine & fresh tomato sauce, together with garden fresh beans, served on a potato mash	27
KOKINISTO <small>GLUTEN FREE</small> Young tender goat, slowly braised in a red wine & tomato sauce, served on a potato mash	28
MOUSSAKA Rich red wine & fresh tomato beef mince, layered with slices of eggplant & potato, oven-baked with a Greek style white sauce	25
VEGETARIAN MOUSSAKA Layers of vegetables, together with a tomato & basil sauce, oven baked with a Greek style white sauce	24



PLATTERS (PLATTER SERVES TWO)

THALASSINA SEAFOOD PLATTER

Prawns, calamari, octopus, fish & Moreton Bay bugs,
served with a garden salad

PER PLATTER 110

OLYMPIAN MEAT PLATTER

Lamb yiros, lamb & chicken souvlakia, quail, loukanika & keftedes,
served with rice

PER PLATTER 90

MIXED PLATTER

Prawns, calamari, octopus, lamb yiros, lamb & chicken souvlakia,
served with rice

PER PLATTER 100

SALADS & SIDE DISHES

SPANAKI GLUTEN FREE

Sautéed spinach, garlic & herbs, dressed with lemon & olive oil

12

HORIATIKI ELINIKI SALATA GLUTEN FREE

Traditional Greek village salad, with tomato, red onion, cucumber, feta & Kalamata
olives, dressed with lemon & olive oil

14

KOLOKITHO SALATA GLUTEN FREE

Roasted pumpkin, green beans, feta, rocket & flaked almonds, dressed with lemon &
olive oil

14

FAKKES SALATA GLUTEN FREE

Lentil, red onion, beetroot, baby spinach, coriander & feta salad, finished with a
white balsamic dressing

14

YIA YIAS TIGANIDES PADADES GLUTEN FREE

Greek style chips, seasoned with house spices

10

FETA BOWL GLUTEN FREE

Feta cheese, traditionally served with rubbed oregano & olive oil

6.5

OLIVE BOWL GLUTEN FREE

Variety of house-marinated olives

6.5

kali orexi...
welcome to the
greek on halifax



WHITE WINE

'The Greek' Chardonnay	7 / 27
The Lane Unwooded Chardonnay ADELAIDE HILLS	9 / 36
Woodstock Chardonnay MCLAREN VALE	34
Seven Hill 'Inigo' Riesling CLARE	32
Pauletts 'Polish Hill River' Riesling CLARE	9 / 36
Serafino 'Belissimo' Vermentino MCLAREN VALE	30
Riposte Pinot Gris ADELAIDE HILLS	9 / 36
Vinaceous 'Sirenya' Pinot Grigio ADELAIDE HILLS	9 / 36
Stefano Lubiana Pinot Grigio TASMANIA	42
Tomich Hill Sauvignon Blanc ADELAIDE HILLS	9 / 36
Shaw + Smith Sauvignon Blanc ADELAIDE HILLS	45
Cape Jaffa Semillion Sauvignon Blanc MOUNT BENSON	9 / 36
Grant Burge 'Lily Farm' Frontignac BAROSSA	8 / 34
Boutari 'Santorini' GREECE	28
Malamatina 'Retsina' 500mL GREECE	5 / 15
Grant Burge Moscato BAROSSA	7 / 30

RED WINE

'The Greek' Cabernet Shiraz	7 / 27
Tomich Hill Pinot Noir ADELAIDE HILLS	9.5 / 38
Riposte 'The Sabre' Pinot Noir ADELAIDE HILLS	44
Totino Estate Sangiovese ADELAIDE HILLS	32
Gemtree 'Luna Roja' Tempranillo MCLAREN VALE	36
Kalleske 'The Buckboard' Durif BAROSSA	36
Te-Aro Estate 'Two Charlies' GSM BAROSSA	34
Rockford 'Moppa Springs' GSM BAROSSA	50
Geoff Merrill Merlot MCLAREN VALE	9.5 / 38
Wilkie Estate Cabernet Merlot (Organic) ADELAIDE PLAINS	32
Henschke 'Abbotts Prayer' Merlot Cab Sauv ADELAIDE HILLS	90
Haselgrove 'Bella Vigna' Cabernet Sauvignon COONAWARRA	8.5 / 35
Serafino Cabernet Sauvignon MCLAREN VALE	38
Leconfield Cabernet Sauvignon COONAWARRA	42
Henschke 'Henry's Seven' Shiraz Gren Viognier BAROSSA	50
Vinaceous 'Red Right Hand' Shiraz Grenache Temp MCLAREN VALE	35
The Hattrick Shiraz Grenache Tempranillio MCLAREN VALE	60
Scarpantoni 'School Block' Shiraz Cabernet Merlot MCLAREN VALE	9.5 / 38
Henschke 'Keyneton Estate' Shiraz Cab Sauv BAROSSA	60
Woodstock 'Pilot's View' Shiraz MCLAREN VALE	9 / 36
Elderton Shiraz BAROSSA	11 / 52
St Hallet 'Garden Of Eden' Shiraz BAROSSA	48
Glaetzer 'Bishop' Shiraz BAROSSA	55
God's Hill 'Menzel' Shiraz BAROSSA	70
Rockford 'Basket Press' Shiraz BAROSSA	110
d'Arenberg 'The Dead Arm' Shiraz MCLAREN VALE	105
Elderton 'Command' Shiraz BAROSSA	110



SPARKLING WINE

Bridgewater Mill Pinot Noir Chardonnay ADELAIDE HILLS	10 / 44
Croser Vintage Pinot Noir Chardonnay PICCADILLY VALLEY	65
Bird in Hand Sparkling Pinot Noir ADELAIDE HILLS	9 / 38
Moët & Chandon NV Brut FRANCE	95
Shingleback 'Black Bubbles' Spk Shiraz MCLAREN VALE	9 / 38
Grant Burge Moscato BAROSSA	7 / 30

ROSÉ

Crabtree 'Bay of Biscay' CLARE VALLEY	8.5 / 35
Rockford 'Alicante Bouchet' BAROSSA VALLEY	40

DESSERT WINES

De Bortoli 'Noble One' Botrytis Semillon 375mL	8.5 / 42
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FORTIFIED & LIQUEURS

Keo 'St John' Commandaria	6
De Bortoli 'Old Boys' 21 Year Old Tawny	6.5
Valdespino Pedro Ximenez El Candado	6.5
De Bortoli 'Black Noble' Liqueur	7
Baileys 'Founder Series' Liqueur Tokay	7
De Bortoli 'Show' Liqueur Muscat	7
Penfolds Grandfather Port	12

BEER & CIDER

Cascade Light	7
Coopers Pale Ale	7.5
Coopers Clear (low carb)	7.5
Crown Lager	7.5
James Boag's Premium Lager	7.5
Corona	8
Heineken	8
Mythos	8.5
Stella Artois	8
Peroni Nastro Azzurro	9
Kelly Brothers Sparkling Cider	8.5

WATER

San Pellegrino Mineral Water 250mL	3.5
San Pellegrino Mineral Water 750mL	8
Acqua Panna Still Water 750mL	8
San Pellegrino Fruit Drinks 200mL Chinotto, Grapefruit, Lemon, Mandarin, Red Orange	4
San Pellegrino Iced Tea 330mL Lemon, Peach	4

JUICES

Apple, Orange, Orange & Mango, Orange & Passionfruit, Pineapple	GLASS 4
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SOFT DRINKS

Coke, Diet Coke, Lift, Sprite	GLASS 3.5
Coke, Diet Coke, Coke Zero, Tonic, Dry Ginger	BOTTLE 4

