

Sorry, no separate accounts

GF Gluten Free

PITA & DIPS

Pita bread	2
Home-made pita tossed with olive oil, herbs & garlic	5
Four Island - mixed dip platter with pita	18
Taramasalata - fish roe, served with pita	6
GF Kolokithosalata - roasted pumpkin, coriander & pistachio, served with pita	6
GF Tzatziki - yoghurt, cucumber & garlic, served with pita	6
Banzarisalata - beetroot & yoghurt, served with pita	6
Skordalia - potato, garlic & lemon, served with pita	6

MEZÉ

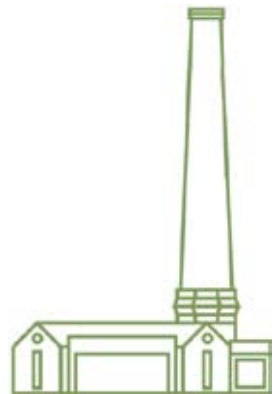
TOUR OF GREECE MEZÉ	
Dolmathes, pickled octopus, keftedes, feta, variety of olives, dip and pita	23
GF OCTAPOTHI TOURSI	
Pickled octopus, served on a mesculin and julienne capsicum salad	18
MARIDES	
Fried whitebait with crispy green onion and roasted red capsicum	13
KALAMARI TIGANITO	
Lightly fried calamari, served with wild rocket, cherry tomato & red onion	14/25
GARIDES SYMMIATIKA	
Fresh whole soft shell school prawns lightly fried together with spring onion tossed with rocket and roasted capsicum	15
GF SAGANAKI KEFALOGRAVIERA	
Greek grilled cheese, served with roasted cherry tomatoes, lemon & olive oil	13
GF HALOUMI	
Grilled Cypriot cheese with roasted cherry tomatoes, lemon & olive oil	13
SPANAKOPITES	
Spinach and cheese filled triangles, served with tomato & basil dipping sauce	13
KROKETTAS	
Zucchini and cheese croquettes, served with skordalia	13
GF DOLMATHES	
Home made herbed rice, wrapped in vine leaves, served with tzatziki and lemon	12
KOUPES	
Aromatic beef mince encased in pligouri, served with a tahini & yoghurt sauce	16
SOUZOUKAKIA	
Seasoned beef meat balls braised in rich tomato sauce, served on a bed of rice	15
LOUKANIKA	
Greek style pork sausages, char-grilled with Ouzo-marinated oranges	12
KEFTEDES	
Beef meat balls, served with a tomato & basil dipping sauce	13
GF SIKOTAKIA	
Chicken livers pan fried with sautéed onions & wine, served with herbed croutons	15

SALADS & SIDE DISHES

GF Seasonal roast vegetables	12
GF Greek salad	10
GF Roast pumpkin, green bean, feta, rocket & flaked almond salad	13
GF Broad bean, artichoke and dill salad	11
GF Village style spinach, dressed in lemon, shaved garlic & olive oil	10
GF Lentil, red onion, beetroot, baby spinach, coriander and feta salad dressed in with balsamic dressing	13
Greek style chips seasoned with house spices	8
GF Feta bowl - feta cheese traditionally served with rubbed oregano & olive oil	6.5
GF Olive bowl - variety of marinated olives	6.5



THE GREEK
ON HALIFAX



MAINS

PSARI TIS IMERAS Fresh seasonal fish	P.O.A.
SEAFOOD METAXA Prawns, calamari, fish fillet, Moreton Bay bug tail & mussels, flamed in Metaxa brandy and finished in a cream sauce, served on a bed of rice	30
GF SAGANAKI GARIDES Pan fried prawns served in a tomato & basil sauce with gratinated feta	26
GF MORETON BAY BUGS Char-grilled and drizzled with a lemon and olive oil dressing	P.O.A.
GF OCTAPOTHI SOUVLAKI Char-grilled octopus, served with wild rocket, cherry tomato and red onion	29
GF GARIDES SOUVLAKI Char-grilled prawns in a mild chilli marinade, served with rocket, cherry tomato and red onion	26
MEDUSA'S FILAKISMENO Chicken breast rolled & stuffed with kefalograviera, pine nuts & basil, wrapped in a light kataiffi parcel, served with seasonal oven roasted vegetables, finished with a grain mustard garlic dill & lemon sauce	28
GF ORTIKIA TIS SKARAS Char-grilled quails, drizzled with a lemon and olive oil dressing, served on Horta	25
SOFRITO TIS KERKIRAS Pan fried aromatic veal in white wine, caramelised onion, garlic and bay leaves, served with smashed chat potatoes & baby carrots	26
VEGETARIAN MOUSSAKA Layers of vegetables, together with a tomato & basil salsa, oven baked with a béchamel topping	21
GF KOKINISTO Young tender goat slowly braised in a red wine & tomato sauce with aromatic herbs & spices (subject to availability)	27
GF MYTILINEIKO ARNI Lamb shanks, slow cooked in an aromatic red wine and fresh tomato sauce together with garden fresh beans and mash potato	26
HILOPITTES ME KOKKINISTO KREAS Home made egg noodles tossed through brown butter and parmesan cheese topped with 'The Greek's' special red wine and aromatic beef mince sauce	22
MOUSSAKA Rich beef mince in a red wine & fresh tomato salsa, with layers of eggplant & potato, oven baked with a béchamel topping	24
BRIZZOLA Marinated fillet steak, char-grilled to your liking, served on a parsley, semi-dried tomato, feta cheese & olive mash, finished with a red wine jus	30
GF PAITHAKIA Marinated, char-grilled lamb cutlets, served on a country style couscous	25
COLOSSUS Char-grilled mix of loukanika, keftedes, yiros and souvlaki, served on a bed of rice	27
SOUVLAKI Skewered, char-grilled fillets of lamb, chicken or a mix of both, served on a bed of rice	24
YIROS Home style marinated lamb, chicken or a mix of both, served with fresh salad, tzatziki & pita	21

PLATTERS (platter serves two to three)

THALASSINA SEAFOOD PLATTER Prawns, calamari, octopus, fish & Moreton Bay bugs, served with a garden salad	per platter 100
OLYMPIAN MEAT PLATTER Lamb yiros, lamb & chicken souvlakia, quail, loukanika & keftedes, served on rice	per platter 80
MIXED PLATTER Prawns, calamari, octopus, lamb yiros, lamb & chicken souvlakia, served on rice	per platter 90





WHITE WINE

'The Greek' Chardonnay	6 / 25
Scarpantoni Unwooded Chardonnay - McLaren Vale	8 / 33
Paulette's Polish Hill Riesling - Clare Valley	8 / 33
Mesh Riesling - Eden Valley	36
Primo Estate 'La Biondina' Colombar - Adelaide Plains	30
Riposte Pinot Gris - Adelaide Hills	8 / 33
Stefano Lubiana Pinot Grigio - Tasmania	40
d'Arenberg 'The Hermit Crab' Marsanne Viognier - McLaren Vale	7.5 / 30
Wildfox Sauvignon Blanc (Organic) - Adelaide Plains	30
Shaw+Smith Sauvignon Blanc - Barossa Valley	36
Tomich Sauvignon Blanc - Adelaide Hills	7.5 / 33
Riposte Sauvignon Blanc - Adelaide Hills	32
3 Witches Sauvignon Blanc Semillion - Limestone Coast	7.5 / 33
Grant Burge 'Lily Farm' Frontignac - Barossa Valley	7 / 30
Retsina - Greece	6 / 25
Boutari 'Santorini' - Greece	28

RED WINE

'The Greek' Cabernet Shiraz	6 / 25
De Bortoli 'Gulf Station' Pinot Noir - Yarra Valley	7.5 / 33
Riposte 'The Sabre' Pinot Noir - Adelaide Hills	42
Geoff Merrill Merlot - McLaren Vale	8.5 / 35
Wild Fox Merlot - Adelaide Plains (Organic)	30
Totino Sangiovese - Adelaide Hills	32
Serafino Tempranillo - McLaren Vale	30
Amicus Blend Shiraz Cabernet Malbec - Langhorne Creek	32
Heartland Cabernet Sauvignon - Limestone Coast	36
Vinrock Cabernet Sauvignon - McLaren Vale	8 / 34
Serafino Cabernet Sauvignon - McLaren Vale	38
Henschke 'Henry's Seven' Shiraz Gren Viognier- Barossa Valley	50
Scarpantoni 'School Block' Cab Shiraz Merlot - McLaren Vale	8.5 / 35
Rockford 'Moppa Springs' GSM - Barossa Valley	47
Leconfield Cabernet Sauvignon - Coonawarra	35
Henschke 'Keyneton Estate' Shiraz Cab Sauv - Barossa Valley	60
Henschke 'Abbotts Prayer' Merlot Cab Sauv - Barossa Valley	90
d'Arenberg Love Grass Shiraz	8 / 34
Pauletts 'Polish Hill River' Shiraz - Clare Valley	35
Elderton Shiraz - Barossa Valley	45
Glaetzer 'Bishop' Shiraz - Barossa Valley	52
Rockfords 'Basket Press' Shiraz - Barossa Valley	98
God's Hill 'Menzel' Shiraz - Barossa Valley	65
d'Arenberg 'The Dead Arm' Shiraz - McLaren Vale	95
Elderton 'Command' Shiraz - Barossa Valley	99
Boutari 'Goumenisa' - Greece	25

SPARKLING WINE

'The Greek' Brut Cuvee	6 / 25
Tete a Tete Sparkling Shiraz NV	8 / 34
Grant Burge Moscato	25
Bird in Hand Sparkling Pinot Noir - Adelaide Hills	8 / 35
Bottega Prosecco Brut Sparkling	55
Croser Pinot Noir & Chardonnay - Piccadilly Valley	65
Moët & Chandon NV Brut	125

ROSÉ

Crabtree 'Bay of Biscay' - Clare Valley	8 / 30
Rockfords 'Alicante Bouchet' - Barossa Valley	35

DESSERT WINES

Woodstock Botrytis	28
DeBortoli 'Noble One' Botrytis Semillion	8.5 / 42

FORTIFIED & LIQUEURS

Old Boys 21 Y.O. Tawny Port	6.5
DeBortoli 'Black Noble' Liqueur	7
Valdespino Pedro Sol Jerek	6.5
Commandaria	6
Bailey's Tokay	7
DeBortoli Muscat	7
Penfolds Grandfather Port	12

SPIRITS

From	6.5
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BEER

Cascade Light	6
Coopers Pale Ale	6
Coopers Sparkling Ale	6.5
Peroni Leggera (low carb)	7
Peroni Nastro	8.5
James Boag's	6.5
Crown Lager	6.5
Pure Blonde (low carb)	6.5
Mythos	7
Corona	7
Heineken	7
Stella Artois	7

WATER

Mount Franklin Spring Water	3
San Pellegrino Mineral Water 250ml	3.5
San Pellegrino Mineral Water 750ml	8
San Pellegrino	
Lemon, Mandarin, Orange, Chinotto, Grapefruit, Lemonade & Red Orange	3.5

JUCICES

Orange, Orange & Mango, Apple, Orange & Passionfruit, Pineapple	glass 3.5
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SOFT DRINKS

Coke, Diet Coke, Lift, Sprite	glass 3
Coke, Diet Coke, Tonic, Dry Ginger	bottle 3.5