

KALI OREXI

DIPS & STARTERS

(available all day)

OLIVES GF V Variety of house-marinated green & black olives	14
FETA GF V Greek cheese, served with rubbed oregano & olive oil	10
PITA BREAD V	4.5
GARLIC & HERB PITA BREAD V Home-made, tossed with olive oil	8
FOUR ISLAND Mixed dip platter, served with pita	24
TARAMASALATA Fish roe, served with pita	11
KOPANISTI V Roasted capsicum, mild chili and feta served with pita	11
TZATZIKI V Yoghurt, cucumber & garlic, served with pita	11
SKORDALIA V Potato, garlic & lemon, served with pita	11

MEZÉ

GF - Gluten Free V - Vegetarian

SAGANAKI KEFALOGRAVIERA GF V 18 Grilled Greek cheese, served with roasted cherry tomatoes, lemon & olive oil	MELITZANO DOLMATHES GF V 18 Sliced eggplant, rolled & filled with Haloumi, then baked in our own home-made tomato sauce
HALOUMI GF V 18 Grilled Cypriot cheese, served with roasted cherry tomatoes, mint & olive oil	KROKETTES V 18 Zucchini & cheese croquettes, served with skordalia
SPANAKOPITES V 19 Traditional spinach pie with cheese & herbs, enveloped in a crispy filo pastry	DOLMATHES GF V 18 Home-made herbed rice, wrapped in vine leaves, served with tzatziki & lemon
SIKOTAKIA 18 Chicken livers, pan-fried with sautéed onions & wine, served with grilled village bread	SARDELES 20 Port Lincoln sardine fillets with salsa, on baximathi rusks
LOUKANIKA GF 20 Greek-style pork sausages, flavoured with traditional spices, served with char-grilled, Ouzo-infused oranges	MARITHES 18 Lightly-fried whitebait on rocket and salsa with dill aioli
KEFTEDES 16 Beef meatballs, served on a bed of rice	KALAMARI TIGANITO 25 Lightly-fried calamari, served with a chickpea, capsicum, red onion & parsley salad

FEED ME MENU

If you're looking to embrace the Greek tradition of sharing dishes, we are more than happy to choose a selection for your table.

\$69 p.p.



Don't forget to see our daily specials



This building, and chimney outside, are the only surviving elements of the once busy City Destructor Complex that was established in 1909. The site also included a tin baling press, clinker mill, mortar mill and flagmaking plant.

The furnaces produced so much heat that the surplus of steam-generated power was sold to the city's electricity company, and was also used to disinfect hospital linen on site.

It's hard to imagine now, but the Destructor with its 38m tall chimney, was operating until the early 1950's and worked twenty-four hours a day.

The Greek on Halifax
Ph 08 8223 3336
75 Halifax St, Adelaide
thegreek.com.au

MAINS

GF - Gluten Free V - Vegetarian

SOUVLAKI SKEWERS GF 36

Skewered, char-grilled fillets of lamb, chicken or a mix of both, served on a bed of rice

MYTILINEIKO ARNI GF 37

Lamb shank, slow-cooked in an aromatic red wine & fresh tomato sauce, together with garden fresh beans, served on a potato mash

ORTIKIA TIS SKARAS 37

Char-grilled quails, semi-deboned and marinated with garlic and oregano, served on a village-style couscous

COLOSSUS 42

Char-grilled mix of loukanika, keftedes, lamb yiros & lamb souvlaki, served on a bed of rice, with a side of tzatziki

KATSÍKI STO FOÚRNO GF 44

Slow-roasted tender goat, with lemon potatoes

PAITHAKIA 40

Marinated lamb cutlets, char-grilled and served on a village-style couscous

YIROS 36

Home-style marinated lamb, chicken or a mix of both, served with a fresh mediterranean salad, tzatziki & warm pita

TRADITIONAL MOUSSAKA 37

Rich red wine & fresh tomato beef mince, layered with slices of eggplant & potato, oven-baked with a Greek-style white sauce

VEGETARIAN MOUSSAKA V 35

Layers of eggplant and potato, together with a tomato and lentil sauce, oven-baked with a Greek style white sauce, topped with Kefalograviera

GARIDES SOUVLAKI GF 40

Char-grilled prawns in a mild chilli, herb & garlic marinade, served with a chickpea, capsicum, red onion and parsley salad

MORETON BAY BUGS GF 46

Marinated Moreton Bay Bugs, char-grilled and drizzled with a lemon & olive oil dressing on a herb, garlic, cucumber, mes culin & red onion salad

SEAFOOD METAXA GF 41

Prawns, calamari, fish fillet, Moreton Bay bug & mussels, flamed in Metaxa brandy and finished in a cream sauce, served on a bed of rice

OCTAPOTHI TIS SKARAS GF 44

Char-grilled octopus, served with a chickpea, capsicum, red onion and parsley salad

PLATTERS

Designed for two hungry diners, with a little help from some side dishes these platters can feed even more

THALASSINA SEAFOOD PLATTER

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

145

OLYMPIAN MEAT PLATTER

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

140

MIXED PLATTER

Prawns, whitebait, octopus, lamb yiros, lamb cutlets & chicken souvlakia, served with rice

165

SALADS & SIDE DISHES

HORIATIKI GREEK SALATA GF V 17

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

KOLOKITHO SALATA GF V 20

Roasted pumpkin, green beans, feta, mixed lettuce, cherry tomatoes & roasted pepitas, dressed with lemon & olive oil

PEAR, ROCKET & HALOUMI SALAD GF V 18

Grilled Haloumi, pear and rocket, topped with crumbled walnuts and drizzled with a honey vinaigrette

YIA YIA'S CHIPS GF V 15

Hand cut Greek-style chips with house seasoning - just like yia yia used to make



PSARI TIS IMERAS

Fresh seasonal "fish of the day" (see daily specials)



The Greek is a family owned & operated restaurant, with ancestry from the islands of Rhodes and Kastellorizo, as well as neighbouring Cyprus.