

## Salads

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**Greek Garden Salad**

9  
€

## Desserts

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**Homemade Rice Pudding**

4  
€



**Homemade Baklava**

6  
€



**Homemade Galaktoboureko**

5  
€



**Dessert Platter**

17  
€

## Non alcoholic drinks

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**Tonic Water**

3  
€

## Alcoholic Drinks

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**Johnnie Walker Red Label**

6  
€



**Smirnoff Vodka**

7  
€

## Appetizers

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**Homemade Hommus**

4 €



**Homemade Tarama**

4 €



**Homemade Melitzanosalata**

4 €



**Homemade Tyrokafteri**

4 €



**Homemade Mixed Dips**

9 €



**Saganaki**

10  
9 €



**Homemade Dolmadakia**

8 €



**Homemade Spanakopita**

8 €



**Chickory (Horta)**

5 €



**Warm Flat Pita Bread**



**Cheese**

## Uncategorized

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**Lamb Giros Souvlaki**

11  
€



**Chicken Giros Souvlaki**

11  
€



**Mixed Giros Souvlaki**

11  
€



**Lamb Souvla on Skewer**

26  
€



**Mixed Souvla on Skewer**

26  
€



**Chicken Souvla on Skewer**

26  
€



**Homemade Cabbage Rolls**

18  
€



**Epsa Greek Mineral Water**

3  
€



**Mythos Lager, Greece**

6  
€

## Soups

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**Lettuce soup**

## Pasta

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**Noodles beef**

10

## Pizza

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**American**

8



**Greek**



**Garlic**



**Meat Pizza**



**Tomate**

## Mains

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**Large Kalamari Platter**



**Meat Platter for 5**

## Primi

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**Meat Platter**

## Side dishes

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**Patatas**

## Dipping sauce

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**Gluten Free Pita Bread**

3  
€

## Salad

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Salad with pecan nuts

9

## Extras

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Extra Cheese

## Snacks

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Quesadilla Chips

14

## Sandwiches

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Fillet Skewer

8  
€

## Breakfast

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**Australian Morning**

11  
€



**Rich Breakfast**

11  
€

## Drinks

---



**Pure Orange Juice**

4  
€



**Fuze Ice Tea**

3  
€



**Victorian Bitter**

6  
€

## Lamb

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**Lamb**

9

## Side Orders

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**Traditional Horiatiki Salad**

10  
€



**Baked Potatoes In Tomato Sauce**

4  
€



**Greek Bifteki**

6  
€

## Chicken

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**Fried chicken**

14

## Vegetarian dishes

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**Pita**



**Vegetarian Dish**

9

## Appetizer

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**Homemade Tzatziki**

4  
€

## Banchan

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## Sides

## Indian specialties

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**Chai tea mixture**

9  
3  
€

## Gratinated dishes

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**Souvlaki**

10

## Little things

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**Zucchini**

## Starters

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**Appetizer Platter**



**Home Baked Bread**

3  
€

## Cocktails

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**Plomari Ouzo**

8  
€

## Spirits

---



**Jim Beam Bourbon**

6  
€



**Kahlua**

6  
€



**Americano**

1



**Gordons Gin**

6  
€

## Saucen, Chutneys & Extras

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**Gravy**

## Platters

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**Quails**

27  
€

## Omelette

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**Special Omelette**

11  
€

## Lunch Specials

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**Hot Sausages**

8  
€

## Gyros

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**Gyros**

10

## Wine

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**St Huberts The Stag Pinot Noir, Victoria**



**Squealing Pig Rosé, Marlborough, NZ**

## White wine

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**Seppelt the Drives Chardonnay, Heathcote, VIC**



**821 South Sauvignon Blanc, Marlborough, NZ**



**Leo Buring Riesling, Clare Valley, SA**



**Cape Schanck Pinot Grigio, Mornington Peninsula, VIC**

## Greek specialties

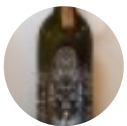
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**Kalamari Platter**

## Imbis&Co

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**Dips**

## Carni di Manzo - vom Rind

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**Mixed Grill**

25  
€

## Fleisch, Fisch und Geflügel

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**Kalamari**

27  
€

## Souvlaki

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**Sausage Souvlaki**

10  
€

## Whiskey

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**Johnnie Walker Black Label**

9  
€

## Water\*

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**Mineral Water**

3  
€

## Bread

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**Bread**

## Beverages

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**Coffee by Genovese**

3  
€



**Bottled Spring Water**

3  
€



**Greek Sparkling Mineral Water**

## Hot drinks

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**Eye Opener**

9  
€

## All Day Breakfast

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**Breakfast souvlaki**

10  
€

## Bakery

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**Bar**

## Sharing Platters

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**Vegetarian Platter**

## Dessert And Beverages

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**Homemade Crème Caramel**

4  
€

## Entrees

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**Mixed Dips**

## Red Wine

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**T'gallant Tempranillo Graciano Shiraz, Victoria**



**Seppelt The Drives Shiraz, Heathcote, VIC**



**Penfolds Max's Shiraz Cabernet, South Australia**

## Beer & Cider

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**Coopers Pale Ale**

6  
€



**Fix Hellas, Greece**

7  
€

## Popular Items

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**Spanakopita**

## Whites

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**Squealing Pig Sauvignon Blanc, Marlborough, NZ**



## Sparkling

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**T'gallant Prosecco, Victoria**

## Brunch Menu

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**Bifteki Souvlaki**

11  
€

## Traditional Dishes

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**Lamb Cutlets**

27  
€

## Sparkling Wine

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**Yellowglen Yellow Piccolo, South Eastern Australia**

## Beers on Tap

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**Peroni Nastro Azzurro, Italy**

7  
€

## Imported

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**Blue Island, Greece**

6  
€

## Cheese

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**Feta Cheese and Kalamata Olives**

8  
€

## On Tap

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**Carlton Draught**

6  
€

## Platters to Share

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**Lamb Giro Platter**



**Chicken Giro Platter**



**Mixed Giro Platter**

## Liquor

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**Canadian Club**

6  
€

## Coffee / Tea

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**Greek Coffee**

3  
€

## Hot Drink

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**Hot Chocolate**

3  
€

## Lager

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**Corona Extra, Mexico**

7  
€

## Aberdeenshire Highland Beef, Banchory

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**Grass Fed Rump Steak**

25  
€

## Soft Drinks and Juices

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**Cranberry Juice**

3  
€

## Wraps & Gyros

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**Gyro**

## By Single Origin Roasters – Killer Bee Blend

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**Iced Coffee or Iced Chocolate**

4  
€

## Delectables

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**Vanilla Bean Ice Cream**

4  
€

## **Traditional Afternoon Tea**

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**Pot of Loose Leaf Tea**

3  
€

## **Australian Beer**

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**Cascade Premium Light**

6  
€



**Crown Lager**

6  
€



**Pressmans Cider**

6  
€

## **Cabernet & Blends**

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**Wynns the Gables Cabernet Sauvignon, Coonawarra, SA**

## **Other Varietals**

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**T'gallant Juliet Moscato, Mornington Peninsula, VIC**

## Tastes Of Greece

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**Homemade Moussaka**

18  
€

## Softs & Mixers

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**Fruit Juice**

3  
€

## Salads and Side Orders

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**Pita Bread**

2  
€

## Starters and Breads

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**Bowl of Chips**

## Mains & Grills

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**Vegetarian Souvlaki**

8  
€

## SOUVLAKI STATION (the photo is indicative)

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**Chicken Souvlaki**

## Local Beer – Bottled

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**Pure Blonde (Low Carb)**

6  
€

## Ranges Wine List 2014

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**Pepperjack Shiraz, Barossa Valley, SA**

## Premium Brand Package

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**Makers Mark Bourbon**

8  
€

## **Giros Main**

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**Lamb Giro**

21  
€



**Chicken Giro**

21  
€



**Mixed Giro**

21  
€

## **Traditional Greek Soups**

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**Homemade Bean Soup (Fasolada)**

9  
€



**Homemade Fish Soup (Psarosoupa)**

10  
€

## **Our Famous Stalactites Souvlakis**

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**Grilled Lamb Fillet Souvlaki**

12  
€





**Grilled Chicken Fillet Souvlaki**

12  
€

## Grills Main

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**Greek Biftekia**

21  
€



**Grass Fed Porterhouse Steak**

26  
€



**Grass Fed T-Bone Steak**

28  
€

## Dimitra's Home Cooking

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**Dimitra's Traditional Home-Cooking**

18  
€



**Homemade Gemista**

17  
€



**Homemade Beef Kokinisto**

17  
€

## Greek Beverages

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**Epsa Greek Soda Water**

3  
€

## Imported Greek White Wine

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**Lafazanis Classic Dry White, Cleones, Greece**



**Alpha Estate Axia, Malagouzia, Florina, Greece**



**Malamatina Retsina, Thessaloniki, Greece ½ Bottle 500ml)**



**Malamatina Retsina, Thessaloniki, Greece**

## Imported Greek Red Wine

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**Katogi Averoff Rose Xinomavro, Peloponnesse, Greece**



**Alpha Estate Axia, Xinomavro Syrah, Florina, Greece**



**Lafazanis Classic Dry Red, Cleones, Greece**



**Tsantali Imiglikos, Halkidiki, Greece**

## Pasta - Plain

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**Gluten Free**

## Something Special (Breakfast)

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**Light Breakfast**

7  
€

## Senza categoria

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**Dolmadakia**

3



**Moussaka**



**Grilled Herbed Snapper**

29  
€