

COCKTAILS

Greek Mojito our signature cocktail with metaxa brandy, mint & lime	15
Espresso Martini espresso shot, kahlua, vodka blend together to create a creamy pleasure	15
Mimosa Yassas Style malibu, prosecco and pineapple juice	15
Fresko midori melon Liqueur, mastiha skins or vodka, lime and mint	15
Greek Negroni gin, ottos Athens vermouth, campari, garnished with orange peel	15

MOCKTAILS

Shirley Temple ginger ale, grenadine, maraschino cherries, orange juice	9
YASSAS - Sweet Dreams our signature mocktail - fusion of fruits, lime & sparkling water	9

OUZO/Tsipuro/Raki

Ouzo 12	Volos	9
Plomari Ouzo	Mitilene	9
Jivaeri 'Classic'	Tyrnavos	10
Barbayanni (Blue/Green/Black)	Mitilene	11
Jivaeri 'Triple Distilled'	Tyrnavos	11
Adolos Ouzo 'Triple Distilled'	Mitilene	11
Samos	Giokarrini	9
San Rival	Athens	9
Katsaros Black (no aniseed)	Tyrnavos	10
Hunkar	Turkey	9

SOFT DRINKS / JUICES

Soft Drink Bottles	4.5
Soft Drink Cans	3
Soda / Tonic water	4.5
Cascade (Assorted)	4.5
Fuze Ice Tea (Assorted)	4.5
Raspberry Sprite	4
Kerri Juices (Assorted)	4.5
Mt Franklin Still / Sparkling	3.5

BEER ON TAP

Peroni	Italy	12
YASSAS Lager Sch. / Jug	VIC	10/ 25

BEERS

Mythos (Lager)	GR	9
Alfa (Lager)	GR	9
Sommersby Cider (Apple)	Denmark	8
Sommersby Cider (Pear)	Denmark	8
Heineken (Lager)	Holland	9
150 Lashes (Pale Ale)	NSW	9
Cricketres Arm (Pale Ale)	VIC	9
James Boags Light (Lager)	VIC	8
Furphy Refreshing Ale	VIC	9
Mountain Goat Hightail (Dark Ale)	VIC	9
Asahi Black (Dark Ale)	Japan	9

WINES

	G	Sml.	B
Sparkling Cuvee (Angove)	SA		8.5
Sauv Blanc (Organic)	SA		8.5
Moscato (Long Row)	SA		8.5
Rose (Organic)	SA		8.5
Cab Sauv (Long Row)	SA		8.5
Prosecco (Villa Jolanda)	Italy		48
Chardonnay (Studio series)	SA	9	38
Pinot Grigio (Paladino)	Veneto		44
Sauvignon Blanc (Mondiale)	NZ		42
Sauvignon Blanc (Amethystos)	GR		48
Retsina Malamatina (500ml)	GR		12
Shiraz (Studio series)	SA	9	38
Pinot Noir (Mt. Riley)	NZ		50
Averoff Rose (Katogi Rose)	GR		48
Syrah - Agirotitiko (Strofilia)	GR		46

* small bottles (187ml)

TEA & COFFEE

Greek Coffee	3.5
Espresso / Ristretto	3
Double Espresso / Long Black	4
Cafe Latte / Cappuccino / Flat White / Latte	4
Hot Chocolate / Mocha	4
Ice Chocolate	7
Tea (Ask server for choices)	4
Frappe / Freddo	6
Affogato	7
Decaf / Soy / Almond	0.5



MEZES (small plates)

Housemade dips		8
served w' chargrilled pita (GF Pita + \$2.50)		
tzatziki	veg, gf	
hommus	veg, gf, v	
spicy feta		
taramosalata	veg, gf	
Trio Dips		19
pick your choice of 3 dips, served w' pita		
Pikilia - sample plate to share	veg	36
zucchini fritters, halloumi chips, dolmades, saganaki, olives, pita & choice of dip		
Ouzo sampler		26
choice of dip, pita, olives & 2 shots of any ouzo		
Dolmades (4 pcs.)	veg, gf	11
rolled vine leaves w' rice & herbs		
Marinated olives & feta	veg, gf	12
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Zucchini fritters (4 pcs.)	veg, gf	18
served w' tzatziki		
Spanakopita	veg	11
housemade spinach & feta pie		
Grilled Saganaki	veg, gf (o)	15
kefalograviera cheese, lemon, parsley & olive oil		
Grilled Halloumi	veg, gf (o)	17
toasted figs & honey		
Halloumi chips	veg, gf	17
served w' sweet chilli mayo		
Chips	veg, gf	9
seasoned w' oregano & salt		
add feta		
Lemoni Patates	veg, gf, v	10
baked w' mustard, oregano & salt		
Soutzoukakia	gf	16
Greek style meat balls in tomato base w' feta		
Bifteki (3 pcs.)	gf	18
beef & lamb mince, mustard mayo		
Loukaniko (contains pork)		12
caramelized onions & mustard mayo		
Crispy Calamari	gf	18
served w' greens & ouzo aioli		

SALATES (salads)

Grains	veg, v(o)	14
freekeh, lentils, currants, pinenuts, onions, pomegranate, capers & honey yoghurt		
Greek	veg, gf, v (o)	12
cucumbers, tomatoes, olives, feta & onion		
Roasted Beetroot	veg, gf, v (o)	14
roasted beetroot, walnuts, feta, rocket & mixed leaves		



KYRIA (mains)

Housemade Mousakka	gf	19
add side of greens salad or chips +5		
Vegan Mousakka	gf	19
add side of greens salad or chips +5		
Yemista	veg, gf, v	21
pine nuts, currants, stuffed capsicum, tomato & baked potatoes		
Crispy calamari (main)	gf	26
garden salad, chips & ouzo aioli		
Traditional Souvlaki Plate - 2 skewers, pita, tzatziki, salad & chips		
		skewer plate
Chicken	gf	7 22
Lamb/Mixed**	gf	9 26
Pork	gf	8 24
Halloumi & vegetables*	veg, gf	7 22
Seafood*	gf	10 28
* plate - served w' rice, marouli salad		
**Mixed Souvlaki - only available as plate		
Skepasti		
club sandwich pita with choice of meat, cheese, tomato, onions and special sauce (contains peppers) served w' chips		
Falafels		20
Chicken		22
Lamb / Mixed		24

PLATTERS TO SHARE

Meat Platter for two	69
lemon lamb, chicken gyro, bifteki, pork souvlaki, loukaniko (contains pork), served w' Greek salad, chips, pita & tzatziki	
No Pork Option (3 chicken skewer)	
Seafood Platter for two	89
fish, chargrilled prawns, calamari, octopus*, served w' mixed salad, & chips *octopus - depends on availability	

FOR KIDS (12 & under)

Wrap		
chicken gyro, lettuce, chips, tomato	gf (o)	9
sauce		
lamb gyro, lettuce, chips, tomato		9
sauce		
Chicken nuggets		9
chicken nuggets, chips & tomato sauce		

DINE-IN GYRO

served w' salad, pita, chips & tzatziki*		
Falafels	gf	22
Chicken	gf	25
Lamb / Mixed		28
** GF Pita		2.5
any dip in-place of tzatziki		1.5

GYRO SNACK PACK

famous HSP with a twist		
meat / falafels on bed of chips, topped with cheese / feta		
Falafels	veg, gf	13
Chicken	gf	15
Lamb / Mixed		18
pick any 2 sauce (check dipping sauce for options)		

SOUVLA'S

wrap - pita with lettuce, onion, chips, tomato, tzatziki		
Chicken	gf	14
Lamb		15
Mixed (pick any 2-chicken/lamb/falafel)		15
Fish		14
Falafels	veg, gf, v (o)	13
Halloumi	veg, gf	15
Loukaniko (contains pork)		15

**Extra replace tzatziki with any dip for \$.50 / *gf pita extra \$2.50 / add cheese / feta \$1 / sauces +\$.50 (check dipping sauce for options)

MAKE IT A COMBO

Chips & Can	Chips & Bottle	Chips & Beer
\$5	\$6	\$7

GREEK HEALTHY BOWL

grains salad w' beetroot, cucumbers, tomatoes & honey yoghurt		
Falafels	veg, gf	15
Chicken	gf	16
Lamb / Mixed		18

FEAST

(for min 2 or more people)

Aplá Elliniká - Simply Hellenic Style \$49 per person
dips & pita, saganaki, dolmades, meat platter w' choice of Greek / grains salad & chips, dessert

Yassas - Ultimate in feasting \$69 per person
dips & pita, saganaki, dolmades, meat & seafood platter (mixed gyro, bifteki, loukaniko (contains pork), crispy calamari, fish, prawns) w' choice of Greek / grains salad & chips dessert

--Ask server for kids feast options

BOTTOMLESS BRUNCH

(for min 2 or more people)

available fri/sat & sun 11:30am-3pm (non PH)

Aplá Theïkó - Simply Divine - 1 \$49 per person
saganaki to share, dine-in gyro (falafel/meat) for mains pick any one option - bottomless for 1.5 hr. ouzo, beer, wine (red / white / sparkling), gin & tonic, Aperol spritz, soft drinks

Aplá Theïkó - Simply Divine - 2 \$69 per person
dips & pita, saganaki to share, mousakka/yemista for mains pick any one option - bottomless for 1.5 hr. ouzo, beer, wine (red / white / sparkling), gin & tonic, Aperol spritz, soft drinks

add dessert & coffee \$5 per person

SIDES

Rice		5
Pita	veg	2
GF Pita	veg, gf, v	4
Garlic Pita	veg, gf(o)	3
Feta	veg	3
Dipping Sauce		1
tomato, chilli, mustard, tzatziki, bbq, ouzo aioli, sriracha, sweet chilli		

GLYKA (desserts)

Baklava / Galaktouboureko	veg	8
Loukoumades (8 pcs.)	veg, v	10
Honey & Cinnamon		
Sugar & Cinnamon		
Honey, walnuts & Cinnamon		
Nutella and M&M's		
Ice Cream		

