

## MEZES (small plates)

<b>Housemade dips</b>	9
served w' chargrilled pita (GF Pita + \$2.50)	
tzatziki	veg, gf
hommus	veg, gf, v
spicy feta	veg, gf
taramosalata	gf
<b>Trio Dips</b>	19
pick your choice of 3 dips, served w' pita	
<b>Pikilia - sample plate to share</b>	36
zucchini fritters, halloumi chips, dolmades, saganaki, olives, pita & choice of dip	
<b>Ouzo sampler</b>	26
choice of dip, pita, olives & 2 shots of any ouzo	
<b>Marinated olives &amp; feta</b>	12
marinated olives & feta	
<b>Psaro Keftedes (3 pcs.)</b>	18
Greek style fish croquettes served w' housemade tartar	
<b>Zucchini fritters (3 pcs.)</b>	18
served w' tzatziki	
<b>Spanakopita</b>	15
housemade spinach & feta pie	
<b>Grilled Saganaki</b>	15
kefalograviera cheese, lemon, parsley w' housemade fig sauce	
<b>Grilled Halloumi</b>	17
toasted figs & honey	
<b>Halloumi chips</b>	17
served w' sweet chilli mayo	
<b>Chips</b>	10
seasoned w' oregano & salt	
add feta	
<b>Lemoni Patates</b>	10
baked w' mustard, oregano & salt	
<b>Soutzoukakia</b>	16
Greek style meat balls in tomato base w' feta	
<b>Bifteki (3 pcs.)</b>	18
beef & lamb mince, mustard mayo	
<b>Lamb Kebabs (3 pcs.)</b>	18
lamb mince, mint yoghurt	
<b>Crispy Calamari</b>	18
served w' greens & ouzo aioli	
<b>SALATES (salads)</b>	
<b>Grains</b>	14
freekeh, lentils, currants, pinenuts, onions, pomegranate, capers & honey yoghurt	
<b>Ancient Quinoa</b>	14
quinoa, corn, pomegranate, currants, nuts, lentils, herbs & honey yoghurt	
<b>Greek</b>	14
cucumbers, tomatoes, olives, feta & onion	
<b>Roasted Beetroot</b>	16
roasted beetroot, walnuts, feta, rocket & mixed leaves	

## KYRIA (mains)

<b>Housemade Mousakka</b> (vegan available) gf	21
choice of side - salad (w' feta) or chips	
<b>Pastitsio - Greek Lasagne</b> gf	21
choice of side - salad (w' feta) or chips	
<b>Yemista</b> veg, gf, v	21
pine nuts, currants, stuffed capsicum, tomato & baked potatoes	
<b>Eggplant &amp; Chickpea caponata</b> veg, gf, v	18
Greek style stew served w' salad & choice of rice or pita	
<b>Crispy calamari (main)</b> gf	26
garden salad, chips & ouzo aioli	
<b>Traditional Souvlaki Plate</b> - 2 skewers, pita, tzatziki, salad & chips	
	<b>skewer plate</b>
Chicken	gf 7 24
Lamb/Mixed**	gf 9 28
Pork	gf 8 26
Halloumi & vegetables*	veg, gf 7 24
Seafood*	gf 9 28
* plate - served w' rice, marouli salad	
**Mixed Souvlaki - only available as plate	
<b>Skepasti</b>	
club sandwich pita with choice of meat, cheese, tomato, onions and special sauce (contains peppers)	
Falafels	15
Chicken	17
Lamb / Mixed	20

## PLATTERS TO SHARE

served w' choice of salad, chips, pita & tzatziki	
<b>Meat Platter for two / four</b>	79 / 129
mixed gyro, lamb kebab, bifteki, loukaniko (contains pork)	
<b>Mixed grill for two / four</b>	79 / 129
chicken skewers, pork skewers, lamb kebabs, bifteki	
<b>Seafood Platter for two / four</b>	89 / 149
fish, chargrilled prawns, calamari, octopus*	
*depends on availability	

## FOR KIDS (12 & under)

<b>Wraps</b>	
lettuce, chips, tomato sauce	
lamb gyro / chicken gyro	11 / 9
<b>Chicken nuggets</b>	
chicken nuggets, chips & tomato sauce	10

## 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	14
Chicken	gf	16
Lamb / Mixed		18
pick any 2 sauce - tomato / chilli / bbq / mustard / sweet chilli / sriracha		
tzatziki / tarama / spicy feta / hommus		

## SOUVLAS

<b>wrap</b> - pita with lettuce, onion, chips, tomato, tzatziki		
Chicken	gf (o)	15
Lamb		16
Mixed (pick any 2-chicken/lamb/falafel)		16
Fish		15
Falafels	veg, gf, v (o)	14
Halloumi	veg, gf (o)	15
Loukaniko (contains pork)		14

\*\*Extra replace tzatziki with any dip for \$.50 / \*gf pita extra \$2.50 / add cheese / feta \$1 / sauces +\$0.50 (check dipping sauce for options)

## MAKE IT A COMBO

<b>Chips &amp; Can</b>	<b>Chips &amp; Bottle</b>	<b>Chips &amp; Beer</b>
\$5	\$6	\$8
		

## GREEK HEALTHY BOWL

grains/quinoa/rice salad w' beetroot, cucumbers, tomatoes & honey yoghurt

Falafels	veg, gf	16
Chicken	gf	18
Lamb / Mixed		20

## FEAST

(for min 2 or more people)

**Aplá Elliniká** - Simply Hellenic Style \$59 per person  
meze plate (chef's selection), dips & pita  
meat platter w' choice of salad & chips,  
chef's selection of dessert

**Yassas** - Ultimate in feasting \$79 per person  
meze plate (chef's selection), dips & pita,  
meat & seafood platter (chicken gyro, bifteki, loukaniko,  
crispy calamari, fish, prawns) w' choice of salad & chips  
chef's selection of 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 Theikó** - 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 Theikó** - Simply Divine - 2 \$69 per person  
dips & pita, saganaki to share, meat platter to share  
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)	5
Feta	veg	2
Dipping Sauce		1
tomato, chilli, mustard, tzatziki, bbq, ouzo aioli, sriracha, sweet chilli		

## GLYKA (desserts)

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