

MEZES (small plates)

Housemade dips		9
served w' chargrilled pita (GF Pita + \$2.50)		
tzatziki	veg, gf	spicy feta veg, gf
hommus	veg, gf, v	taramosalata gf
Trio Dips		19
pick your choice of 3 dips, served w' pita		
Pikilia - sample plate to share	veg	36
zucchini fritters, haloumi chips, dolmades, saganaki, olives, pita & choice of dip		
Ouzo sampler		26
choice of dip, pita, olives & 2 shots of ouzo		
Dolmades (4 pcs.)	veg, gf	11
rolled vine leaves w' rice & herbs		
Marinated olives & feta	veg, gf (o)	14
olives, feta garnished with olive oil & oregano		
Psaro Keftedes (3 pcs.)	gf	18
Greek style fish croquettes served w' housemade tartar		
Zucchini fritters (3 pcs.)	veg, gf	18
served w' tzatziki		
Housemade Spanakopita	veg	15
housemade spinach & feta pie		
Grilled Saganaki	veg, gf (o)	16
kefalograviera cheese, lemon, parsley		
Grilled Haloumi	veg, gf	17
olive tapenade, toasted figs & honey		
Haloumi chips	veg, gf	17
served w' spicy feta		
Chips	veg, gf	10
seasoned w' oregano & salt		
add feta +2		
Lemoni Patates	veg, gf, v	12
baked w' mustard, oregano & salt		
Soutzoukakia		16
Greek style meat balls in tomato base w' feta		
Bifteki (3 pcs.)	gf	18
traditional beef & lamb mince rissoles		
Crispy Calamari	gf	18
served w' aioli		



KYRIA (mains)

Housemade Mousakka (vegan available)	gf	29
layered eggplant, beef, potatoes & béchamel sauce served w' salad & chips		
Pastitsio - Greek Lasagne	gf	29
served w' salad & chips		
Yemista	veg, gf, v	21
stuffed capsicum, tomato & baked potatoes		
Crispy calamari (mains)	gf	29
garden salad, ouzo aioli, lemon & chips		
Traditional Souvlaki (skewers)		
2 skewers, chargrilled pita, salad, chips & tzatziki		
Chicken	gf	27
Pork	gf	28
Lamb / Mixed	gf	30
Haloumi*	veg, gf	27
Seafood*	gf	30
*served w' salad, rice & dip		
Skepasti		
two pita sandwich with choice of filling, cheese, tomato, onions & special sauce served w' choice of chips / salad		
Falafels		22
Chicken		24
Lamb / Mixed		28

SALATES (salads)

Ancient Quinoa	veg, gf	16
quinoa, corn, pomegranate, currants, nuts, lentil, herbs & honey yoghurt		
Greek	veg, gf, v (o)	14
cucumbers, tomatoes, olives, feta & onion		
Roasted Beetroot	veg, gf	16
Rocket, walnuts, feta, beetroot & balsamic dressing		

PLATTERS TO SHARE

served w' choice of salad, chips, pita & tzatziki

Meat Platter for two / four	79 / 129
mixed (lamb & chicken) gyro, bifteki, lamb kebabs, loukaniko (contains pork)	
Mixed Grill for two / four	79 / 129
chicken skewers, pork skewers, bifteki, lamb kebabs	
Seafood platter for two / four	89 / 149
fish, chargrilled prawns, calamari, fish croquettes, mussels saganaki	

DINE-IN GYRO

traditional Greek tapsi w' chips, tzatziki, salad, pita

Falafels	gf	22
Chicken	gf	25
Lamb / Mixed		28
** GF Pita		2.5
any dip in-place of tzatziki		1.5

Rice		5
Pita	veg	2
GF Pita	veg, gf, v	4
Garlic Pita	veg, gf(o)	6
Feta	veg	3
Dipping Sauce		1
tomato, chilli, mustard, tzatziki, aioli, sriracha		



SAFE CHECK - IN

FEAST

(for min 2 or more people)

Aplá Elliniká - Simply Hellenic Style \$59 per person

dips & pita, saganaki, dolmades, meat platter w' salad & chips, chef's selection of dessert

Yassas - Ultimate in feasting \$79 per person

dips & pita, saganaki, dolmades, meat & seafood platter (chicken gyro, bifteki, loukaniko (contains pork), calamari, fish, prawns) w' salad & chips, chef's selection of dessert

BOTTOMLESS BRUNCH

(for min 2 or more people) available Fri, Sat & Sun 11:30am-3pm

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, meat platter to share 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

FOR KIDS (12 & under)

Wrap		
pita wrapped w' meat, lettuce, chips, tomato sauce		
chicken gyro	gf (o)	11
lamb gyro		13
Chicken nuggets		12
chicken nuggets, chips & tomato sauce		

GLYKA (desserts)

Baklava / Galaktouboureko	veg	10
Loukoumades (8 pcs.)	veg	10
Honey & Cinnamon		
Sugar & Cinnamon	v	
Honey, walnuts & Cinnamon		+1
Nutella and M&M's		+2
Add Icecream		+2

COCKTAILS

Greek Mojito <i>our signature cocktail with metaxa brandy, mint & lime</i>	17
Aphrodite <i>rose wine, gin, cranberry juice, pamplemousse rose</i>	17
Cosmopolis <i>skinis mastiha, vodka, cranberry juice & fresh lime</i>	17
Espresso Martini <i>espresso shot, kalhua, vodka blend together to create a creamy pleasure</i>	17
Mimosa Yassas style <i>malibu, prosecco and pineapple juice</i>	17
Fresko <i>midori melon Liqueur, mastiha skinis or vodka, lime and mint</i>	17
Greek Negroni <i>gin, ottos Athens vermouth, campari, garnished with orange peel</i>	17
Yassas Spritz <i>ottos Athens vermouth, prosecco, soda & orange slice</i>	17
MOCKTAILS	
Virgin Mojito <i>organic blend of lime, mint & Oz simple syrup</i>	10
Shirley Temple <i>ginger ale, grenadine, maraschino cherries, orange juice</i>	10
Yassas - Sweet Dream <i>our signature mocktail - fusion of fruits, lime & sparkling water</i>	12
SOFT DRINKS / JUICES	
Coke / Coke No Sugar / Sprite / Lift (Bottles)	4.5
Coke / Coke No Sugar / Sprite / Fanta (Cans)	3.5
Soda / Tonic water	4.5
Lemon / Soda Lime & Bitters	4.5
Cascade Ginger Beer / Ale / Lemon Lime & Bitters	4.5
Fuze Ice Tea (Assorted)	4.5
Kerri Juices (Assorted)	4.5

BEER

YASSAS Lager (on tap)	Victoria	10	Heineken - Lager	Holland	9
Asahi (on tap)	Japan	13	James Boags Light - Lager	Victoria	9
Mythos / Alfa - Lager	Greece	9	Furphy Refreshing Ale	Victoria	9
Sommersby Cider	Denmark	9	Cricketers Arm - Pale Ale	Victoria	9
			Asahi Black	Japan	10

WINES

HOUSE SELECTION			SPARKLING			
		G B			B	
2018	Studio series - Chardonnay	SA	10	NV	Villa Jolanda Prosecco Veneto, Italy	48
2017	Studio series - Shiraz	SA	10	2013	Wicks estate pamela Adelaide Hills	58
2018	Stonegate Chard. Pinot sparkling	SA	10	ROSE		
2017	Malagouzia White Dot Moschofilero	GR	10	2018	Angove Nine Vines Grenache Shiraz Rose SA	42
2018	Mountain Fish Agiorgitiko	GR	10	2017	Katogi Averoff Rose' xinomavro Naoussa Amynteo, GR	52
2017	Katogi Averoff Rose	GR	12	RED WINES		
WHITE WINES						
NV	Malamatina (500ml)	GR	16	2017	Mt Riley Pinot Noir NZ	52
2018	Angove - Chardonnay	SA	52	2017	The Anchorage Cabernet Merlot SA	45
2014	Hollick Bond Road - Chardonnay	SA	58	2016	Schild Estate Grenache Shiraz Mouvedre SA	56
2016	Napa Valley - Chardonnay	USA	82	2015	Schild Estate Ben Reserve Shiraz SA	72
2018	Mt Riley Sauvignon Blanc	NZ	54	2017	Water Wheels 5 Rounds Shiraz VIC	56
2018	Wicks Estate Sauvignon Blanc	SA	56	2013	Joel Gott Grenache USA	85
2018	Mondiale Sauvignon Blanc	NZ	52	2015	Angove The Medhyk Old Vine Shiraz SA	110
2018	Paladino Pinot Grigio	IT	46	2018	Wicks Estate Pinot Noir SA	56
2018	Sugar & Spice Moscato	SA	45	2016	Hollick The Bard Cabernet Sauvignon SA	48
2018	Koonowla Ringmaster Riesling	SA	48	2017	Tsantali Mavroudi GR	54
2018	Mt Riley Pinot Gris	NZ	54	2012	Katogi Averoff Agiorgitiko Cab Sauv GR	52
2017	Alternatus Vermentino	SA	56	2016	Strofilia Syrah-Agiorgitiko GR	52
2017	Katogi Averoff Chardonnay Roditis	GR	52	2015	Costa Lazaridis Amethystos Cab Agiorgitiko Merlot GR	74
2017	Chateau Julia Assyrtiko	GR	62	2016	Domaine Costa Lazaridi Syrah single vineyard GR	75
2017	Theopetra estate Malagouzia Assyrtiko	GR	70	2015	Domaine Hatzimichalis Cabernet Sauvignon GR	70
2017	Dionysos Mantinia Moschofilero	GR	54	2013	Theopetra estate Limiona organic (ancient greek grape) GR	75
2017	Strofilia Sauvignon Blanc	GR	58	2013	Theopetra Cab Sauvignon Syrah - Limniona GR	75
2018	Amethystos Sauvignon Blanc Assyrtiko	GR	56	DESSERT WINES		
NV	Angove Grand Tawny (500ml)	SA	36	NV	Hollick Nectar (375ml.) SA	36
				2017	Muscat of Lemnos GR	45

OUZO BY THE BOTTLE

Plomari ouzo	Mitilene	200 ml	45
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OUZO BY THE GLASS

Ouzo 12	Volos	10
Plomari ouzo	Mitilene	10
Jivaeri 'Classic'	Tyrnavos	11
Barbayanni - Blue / Green / Black	Mitilene	10
Jivaeri 'Triple Distilled'	Tyrnavos	11
Adolos ouzo Triple Distilled	Mitilene	10
Samos	Giokarrini	9
San Rival	Athens	9

TSIPOURO

Tsililis (no aniseed)	Thessaly	10
Dark Cave 5YO barrel aged		11
Katsaros Black (no aniseed)	Tyrnavos	11

RAKI

Hunkar	Turkey	10
Kretarakimeli (Cretan raki + honey)	Crete	12

SPARKLING / STILL WATER

Bisleri (700 ml.)	7.0
Mt Franklin Sparkling / Still	3.5

TEA & COFFEE

Greek Coffee	3.5
Espresso / Ristretto	3
Double Espresso / Long Black	4
Long Macchiato / Short Macchiato	4 / 3.5
Cafe Latte / Cappuccino / Flat White	SM 4 LG 4.5
Hot Chocolate / Mocha	4
Chai Latte	4
Ice Chocolate	6.5
Tea (English Breakfast / Green / Earl Grey / Peppermint / Chamomile)	4
Frappe / Freddo	6
Affogato	8
Decaf / Soy / Almond	0.5

SPIRITS

Please ask staff for DRINKS menu