

## COCKTAILS

<b>hh Greek Mojito</b>	16
our signature cocktail with metaxa brandy, mint & lime	
<b>Espresso Martini</b>	16
espresso shot, kahlua, vodka blend together to create a creamy pleasure	
<b>hh Mimosa Yassas Style</b>	16
malibu, prosecco and pineapple juice	
<b>Fresko</b>	16
midori melon Liqueur, mastiha skins or vodka, lime and mint	
<b>hh Greek Negroni</b>	16
gin, ottos Athens vermouth, campari, garnished with orange peel	

## MOCKTAILS

<b>Shirley Temple</b>	10
ginger ale, grenadine, maraschino cherries	
<b>YASSAS - Sweet Dreams</b>	12
our signature mocktail - fusion of fruits, lime & sparkling water	

## OUZO/TSIPURO/RAKI

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

## SOFT DRINKS / JUICES

<b>Soft Drink Bottles</b>	4.5
<b>Soft Drink Cans</b>	3
<b>Soda / Tonic water</b>	4.5
<b>Cascade (Assorted)</b>	4.5
<b>Fuze Ice Tea (Assorted)</b>	5.0
<b>Raspberry Sprite</b>	4
<b>Kerri Juices (Assorted)</b>	4.5
<b>Mt Franklin Still / Sparkling</b>	3.5

## READY TO DRINK

	<b>Bottle</b>	<b>Bucket</b>
<b>hh Jim Beam</b>	10	36
<b>hh Canadian Club</b>	10	36

## BEER ON TAP

<b>Peroni</b>	Italy	12
<b>hh YASSAS Lager Sch. / Jug</b>	VIC	10/ 25
<b>BEERS</b>		
<b>Mythos (Lager)</b>	GR	9
<b>Apple / Pear Cider</b>	Denmark	9
<b>hh Heineken (Lager)</b>	Holland	9
<b>hh 150 Lashes (Pale Ale)</b>	NSW	9
<b>hh James Boags Light (Lager)</b>	VIC	9
<b>hh Furphy Refreshing Ale</b>	VIC	9
<b>Asahi Black (Dark Ale)</b>	Japan	11

## WINES

		<b>G</b>	<b>Sml.</b>	<b>B</b>
<b>Sparkling Cuvee (Angove)</b>	SA		9.5	
<b>Sauv Blanc (Organic)</b>	SA		9.5	
<b>Moscato (Long Row)</b>	SA		9.5	
<b>Rose (Organic)</b>	SA		9.5	
<b>Cab Sauv (Long Row)</b>	SA		9.5	
<b>Prosecco (Villa Jolanda)</b>	Veneto			48
<b>hh Chardonnay (Studio series)</b>	SA	9		38
<b>hh Pinot Grigio (Studio series)</b>	SA	9		38
<b>Sauvignon Blanc (Amethystos)</b>	GR			46
<b>hh Shiraz (Studio series)</b>	SA	9		38
<b>Averoff Rose (Katogi Rose)</b>	GR			46
<b>Syrah - Agirotitiko (Strofilia)</b>	GR			45
<b>Roditis - White (Strofilia)</b>	GR			45
<b>Averoff - White (Katogi)</b>	GR			48
<b>Averoff - Red (Katogi)</b>	GR			48
<b>Retsina Malamatina (500ml)</b>	GR			12
* small bottles (187ml)				

## TEA & COFFEE

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

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## WHISKEY/BOURBON

<b>hh Johnnie Walker Red</b>	9
<b>Johnnie Walker Black</b>	11
<b>Johnnie Walker Double Black</b>	12
<b>Chivas 12 yo</b>	11
<b>Jameson</b>	10
<b>Jack Daniels</b>	10
<b>hh Jim Beam</b>	10
<b>Canadian Club</b>	10
<b>Makers Mark</b>	11
<b>Glenfiddich</b>	12

## RUM

<b>hh Bacardi</b>	9	<b>hh Gordon</b>	9
<b>Bundaberg</b>	9	<b>Tanqueray</b>	10
<b>Malibu</b>	9	<b>Hendrick's</b>	11
<b>Captain Morgan</b>	10	<b>Bombay Sapphire</b>	11

## GIN

## VODKA

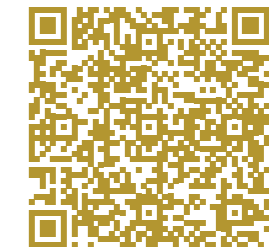
<b>hh Smirnoff</b>	9
<b>Absolut</b>	10
<b>Belvedere</b>	12
<b>Grey Goose</b>	12
<b>Sausage Tree 'Irish'</b>	12

## APERITIF

<b>Campari</b>	10	<b>Frangelico</b>	10
<b>Pimm's No 1</b>	10	<b>Sambuca Black- Galliano</b>	11
<b>Aperol</b>	10	<b>Sambuca White</b>	12
<b>Chambord</b>	10	<b>Cointreau</b>	10
<b>Kahlua</b>	10	<b>Skinos Matiha</b>	10
<b>Baileys</b>	10	<b>Ottos Athens Vermouth</b>	10

## TEQUILA

<b>Jose Cuervo</b>	9
<b>Café Patron</b>	14
<b>Don Julio - Blanco</b>	14



SAFE CHECK - IN

## MEZES (small plates)

<b>Ouzo sampler</b>		26
<i>choice of dip, pita, olives &amp; 2 ouzo shots</i>		
<b>Housemade dips</b>		9
<i>served w' chargrilled pita (GF Pita + \$2.50)</i>		
tzatziki	gf, veg	taramosalata gf
hommos	gf, veg, v	spicy feta gf, veg
<b>Trio Dips</b>		19
<i>pick your choice of 3 dips, served w' pita</i>		
<b>Vegetarian mezes</b>	veg	39
<i>zucchini fritters, halloumi chips, falafels, dolmades, olives, pita &amp; hommos</i>		
<b>Dolmades (4 pcs.)</b>	veg	14
<i>wine leaves, herbs, and rice</i>		
<b>Zucchini fritters (4 pcs.)</b>	veg, gf	18
<i>served w' tzatziki</i>		
<b>Spanakopita</b>	veg	15
<i>housemade spinach &amp; feta pie</i>		
<b>Grilled Saganaki</b>	veg, gf	15
<i>kefalograviera cheese, lemon, balsamic &amp; oregano</i>		
<b>Grilled Halloumi</b>	veg, gf	17
<i>toasted figs &amp; honey</i>		
<b>Halloumi chips</b>	veg, gf	17
<i>served w' sweet chilli mayo</i>		
<b>Chips w' feta</b>	veg, gf	12
<i>seasoned w' feta, oregano &amp; lemon pepper</i>		
<b>Crispy Calamari</b>	gf	18
<i>served w' aioli</i>		
<b>Grilled Calamari</b>	gf	18
<i>served w' aioli</i>		
<b>Lamb Cutlets (4 pcs.)</b>	gf	29
<i>frenched, marinated w' herbs &amp; chargrilled</i>		
<b>Chargrilled prawns (3 pcs.)</b>	gf	27
<i>ladolemono dressing</i>		

## SIDES

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

## TRADITIONAL GRILL

*w' pita, tzatziki, mixed salad & chips*

Chicken skewers	gf	24
Lamb skewers	gf	29
Pork skewers	gf	27
Mixed (Pick 2 - Chicken/Lamb/Pork)	gf	29
Halloumi skewers	veg, gf	24
Bifteki (3 pcs.)	gf	28
Lamb kofte (3 pcs.)	gf	28
Lamb Cutlets (3 pcs.)	gf	32
<b>Seafood Souvlaki</b>	gf	32
<i>assorted seafood skewer marinated in garlic &amp; herbs, served w' housemade tartar, pilaf &amp; rocket salad</i>		

## SIGNATURE DISHES

<b>Housemade Mousakka</b>	gf	21
<i>choice of side - salad or chips</i>		
<b>Vegan Mousakka</b>	veg, gf, v	21
<i>choice of side - salad or chips</i>		
<b>Yemista (contain nuts)</b>	veg, gf, v	22
<i>stuffed capsicum, tomato &amp; baked potatoes</i>		
<b>Eggplant &amp; Chickpea caponata</b>	veg, gf, v	19
<i>Greek style stew served w' salad &amp; choice of rice or pita</i>		
<b>Soutzoukakia</b>	gf	22
<i>Greek style meat balls in tomato base served w' rice</i>		
<b>Grilled Chicken Maryland</b>	gf	24
<i>served w' garden salad &amp; tzatziki</i>		
<b>Crispy / Grilled calamari (main)</b>	gf	28
<i>garden salad, chips &amp; ouzo aioli</i>		
<b>Skepasti</b>		
<i>pita sandwich w' cheese, tomato, onions and special sauce (contain peppers), served w' choice of chips/salad</i>		
Lamb / Mixed		28
Chicken		24
Falafels		22

## SALATES (salads)

<b>Grains</b>	veg, v(o)	14
<i>freetkeh, lentils, currants, pinenuts, onions, pomegranate, capers &amp; honey yoghurt</i>		
<b>Greek</b>	veg, gf, v(o)	14
<i>cucumbers, tomatoes, olives, feta &amp; onion</i>		
<b>Roasted Beetroot</b>	veg, gf, v(o)	17
<i>roasted beetroot, walnuts, feta, rocket &amp; mixed leaves</i>		
<b>Chickpea Salad</b>	veg, gf, v(o)	15
<i>chickpeas, baby spinach, cucumbers, tomatoes, feta, olives, herbs</i>		

## PLATTERS TO SHARE

<b>Meat Platter for two / four</b>	79 / 129
<i>mixed gyro, lamb kofte, bifteki, pork souvlaki served w' pita, tzatziki, chips &amp; choice of Greek / grains salad</i>	
<b>Seafood Platter for two when available</b>	89
<i>fish, chargrilled prawns, crispy calamari, scallops, pickled octopus served w' chips &amp; rocket salad</i>	

## DINE-IN GYRO

*served w' mixed salad, pita, chips & tzatziki*

Falafels	veg, gf	22
Grilled Halloumi	veg, gf	24
Chicken	gf	25
Lamb / Mixed	gf	28
** GF Pita		+\$2.5
change salad to Greek/grains +\$2.0	replace tzatziki +\$1.5	
pita to garlic pita +\$2		

## GREEK HEALTHY BOWL

*Grain (not gf) / Chickpea (gf) salad w' broccoli, beetroot, cucumbers, tomatoes & honey yoghurt topped w' your choice of*

Falafels	veg, gf, v(o)	18
Chicken gyro	gf	21
Lamb gyro	gf	24
Grilled halloumi	veg, gf	22
Chargrilled prawns (4 pcs.)	gf	25
Grilled calamari	gf	23
Pan fried salmon	gf	25

## FOR KIDS (12 & under)

*served w' choice of chips or salad*

<b>Wraps (chicken / lamb)</b>	15
<i>lettuce, chips, tomato sauce</i>	
<b>Chicken nuggets</b>	13

## GLYKA (desserts)

<b>Baklava &amp; Ice cream</b>	veg	12
<b>Revani &amp; Ice Cream</b>	veg	12
<b>Loukoumades (8 pcs.)</b>	veg, v	10
Sugar & Cinnamon	v	
Honey, walnuts & Cinnamon		+1
Caramel and M&M's		+2
Nutella and M&M's		+2
Ice Cream		+2

## FEAST

*(sharing menu for min. 2 people)*

**Aplá Elliniká** - Simply Hellenic Style \$55 per person

Dips & pita,  
Saganaki,  
Dolmades,  
Meat platter chicken gyros, lamb gyros, bifteki, lamb kofte, pork skewers, pita, tzatziki, served w' salad & chips  
Choice of Baklava or Revani to share

**Yassas** - Ultimate in feasting \$75 per person

Dips & pita,  
Saganaki,  
Crispy Calamari,  
Mixed platter chicken gyros, lamb kofte, pork skewer, grilled fish, chargrilled prawns, scallops, pita, tzatziki, salad & chips  
Dessert platter to share



**EVERYDAY**  
**3PM - 6PM**

**COCKTAILS**  
**\$10**

<b>BEERS</b> \$6	<b>WINE</b> \$6	<b>SPIRITS</b> \$6
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**YASSAS TAP - JUG**  
**\$20**