

SIGNATURE DISHES

Mousakka gf, nf \$29.00
layered eggplant, beef, potatoes & béchamel sauce served w' choice of chips or salad

Yemista gf, v, df \$24.00
stuffed capsicum & tomato, rice, herbs, currants & pine nuts

Chicken & mushroom pasta nf (o) \$28.00
portobello mushrooms, cherry tomatoes, spinach, garlic, pesto, touch of cream

Vegetarian pasta veg, nf \$28.00
zucchini, peas, feta, mint, garlic & olive oil

Seafood pasta nf \$36.00
prawns, mussels, calamari, scallops, housemade napoli, garlic & chilli

TRADITIONAL TAPSI

served w' chips, tzatziki, village salad & pita (not GF)

Lamb gyros gf \$31.00

Mixed gyros gf \$31.00

Chicken gyros gf \$27.00

Falafels gf, v(o) \$25.00

Grilled Halloumi gf \$26.00

VEGETABLES & SALADS

Sautéed Broccolini gf, v, nf \$14.00
garlic confit, lemon, olive oil

Grains salad veg, v (o) \$18.00
buckwheat, freekeh, lentils, sunflower seeds, cauliflower rice, apricot, dates, tahini, lemon & honey dressing

Lemoni Patates gf, v, nf \$12.00
herbs, mustard, olive oil, parsley

Chips with Feta gf, veg, nf \$11.00
seasoned w' feta, parsley, oregano & salt, aioli

Greek Salad gf, veg, nf \$14.00
cucumber, tomato, olive, onions, capsicum & feta

Village Salad gf, veg, nf \$14.00
iceberg lettuce, cucumber, tomato, olive, onions & feta

Beetroot Salad gf, veg \$16.00
wild rocket, roasted beetroot, parmesan cheese & walnut dressing

Greek Slaw gf, v, nf \$12.00
multi-colour cabbage, carrot, vinegar, olive oil

FOR KIDS under 10 yo

Chicken nuggets & chips gf, nf \$14.00
6 pcs. chicken nuggets served w' chips & tomato sauce

Calamari & chips gf, nf \$17.00
crispy calamari served w' chips & tomato sauce

Kids chicken gyro gf (o), nf \$15.00
chicken gyros wrapped in pita w' lettuce, tomato sauce, served w' chips

SIDES

Sauce tomato, chilli, sweet chilli, bbq, mustard, sriracha, aioli \$1.00

DESSERT

Rizogalo gf \$15.00
vanilla & cardamom rice pudding w'

Baklava \$15.00
served w' pistachio gelato & macerated strawberries

Sticky date pudding \$15.00
butterscotch sauce

Galaktouboureko \$14.00
cinnamon, rose petals, served w' pistachio gelato

Loukoumades (8 pcs.) \$12.00
Sugar & Cinnamon v

Honey, walnuts & cinnamon \$14.00

YASSAS requests patrons with food allergies or other dietary requirements to inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs, however cannot be responsible for traces of allergens.

All credit card transactions incur a processing surcharge

We do not offer split billing

15% surcharge applies on Public Holidays

gf - gluten free, veg - vegetarian, v - vegan, df - dairy free, nf - nut free

TOWN SQUARE, EASTLAND SHOPPING CENTRE

03 9017 5003

DOCKLANDS

03 9642 7145

eat@yassas.com.au www.yassas.com.au

Follow us on  



FOOD MENU

**AS PER VICTORIAN
GOVERNMENT
REGULATIONS.**

*All guests are required to register
their details while dining by
scanning the QR Code.*



Location code SZT THM

SAFE CHECK - IN



SOUTHBANK 03 8682 9001 | eat@yassas.com.au | www.yassas.com.au

Follow us on



T&C: WE DO NOT OFFER SPLIT BILLING.

No alterations in any dish during peak/busy periods | 15% surcharge applies on public holidays
all type of card payments attract surcharge

WELCOME TO YASSAS

Serving traditional Greek street food, made with the freshest of produce and the highest quality of locally sourced ingredients. Let us indulge you in the vibrant atmosphere of Greece with the Melbourne edge assuring you our very best YASSAS experience.

FEED ME PLEASE

for the table

your top picks (min. for 2 people)

Aplá Elliniká - Simply Hellenic \$65.00pp

dips & pita
saganaki
dolmades
lamb & chicken gyros from the spit
bifteki*
lamb cutlets
pork skewers*
village salad & chips w' feta
loukoumades

YASSAS - Ultimate Feast \$85.00pp

dips & pita
saganaki
dolmades
lamb & chicken gyros from the spit
bifteki*
lamb cutlets
pork skewers*
crispy calamari
chargrilled prawns
grilled fish
village salad & chips w' feta
loukoumades

KIDS Feast (4-10 yo) \$25.00pp

tzatziki & pita, halloumi chips
pick any choice from kids menu
loukoumades w' nutella

Vegetarian Feast \$50.00pp

eggplant dip & pita
seasonal greens
crispy mushroom
dolmades
choice of traditional tapsi (falafels) OR Yemista
loukoumades (sugar & cinnamon)

BOTTOMLESS BRUNCH

\$69.00pp

Mon-Thu 11:30am/1:30pm

for the entire table - strictly 90mins. seating
only available for pre-paid through website

dips & pita, saganaki, chicken gyros from the spit
bifteki, pork skewers, village salad & chips

Bottomless Drinks (90 Mins.)

house spirits - gin, whiskey, vodka
beers - yassas, mythos, corona, cider
house wines

+ add a cocktail (Greek mojito / espresso martini) \$15.00pp

PRE-THEATRE MENU \$45.00pp

mon-sun 5pm/5:30pm

for the table - strictly 90mins. seating (for
max group of 2- 6 people)
only available for pre-paid through website

choice of house wine or beer*

dips & pita

saganaki

pick one:

- traditional tapsi (falafels/mixed gyros)

- mousakka (w' salad or chips)

- crispy / grilled calamari (main)

*beer - ask server for the choices

*No Beef/Pork Option available

HOUSEMADE DIPS

served with chargrilled pita

1 X \$10.00

3 X \$24.00

tzatziki gf, veg, nf
taramasalata gf, nf
spicy feta gf, veg, nf

hommus gf, veg, v, df
eggplant gf, veg, v, nf, df
beetroot gf, veg

Garlic Pita	\$8.00
Gluten Free Pita	\$4.00
Extra Pita	\$3.00

MEZES

Entrées

Chef's Sample plate \$39.00
saganaki, dolmades, zucchini fritters, halloumi chips, loukaniko, dip, pita, marinated olives *veg option - falafels available*

Saganaki gf, veg, nf \$15.00
Kefalograviera cheese, glazed figs

Dolmades gf, veg, v (o) \$14.00
vine leaves, herbs, rice & mint yoghurt

Marinated olives veg, nf \$14.00
marinated olives, spicy feta dip & pita

Halloumi Chips gf, veg, nf \$17.00
sweet chilli mayo

Zucchini Fritters gf, veg, nf \$19.00
tzatziki

Spanakopita veg, nf \$12.00
spinach & feta pie

Stuffed Mushrooms gf, veg, nf \$19.00
marinated portobello stuffed w' peppers & feta

Soutzoukakia gf, nf \$18.00
Greek style meatballs w' napoli sauce & feta

Pickled octopus gf, nf, df \$20.00
octopus marinated and pickled w' herbs

Garlic & Chilli Mussels gf, nf, df \$24.00
sautéed w' chilli, garlic, onion, tomato, served w' sourdough (not GF) bread

Chargrilled Prawns gf, nf, df \$29.00
garlic, chilli, olive oil, lemon

Crispy / Grilled Calamari gf, nf, df \$19.00
lemon pepper, oregano

MEAT FROM THE SPIT

Chicken gyros gf, nf, df \$29.00
Lamb / mixed gyros gf, nf, df \$39.00

FROM THE GRILL

Lamb cutlets (4 pcs.) gf \$36.00
frenched lamb cutlets chargrilled w' grains salad & mint yoghurt

Lamb & beetroot salad gf, nf(o) \$36.00
chargrilled lamb fillet, roasted beetroot, parmesan, wild rocket, walnuts

Grilled / Crispy Calamari gf, nf \$29.00
Greek slaw, housemade tartare served w' chips

Chargrilled swordfish gf, nf \$36.00
cauliflower purée, broccolini, corn salsa

Grass-fed Ribeye gf, nf \$38.00
rosemary potatoes, beans, portobello mushroom sauce

TRADITIONAL SOUVLAKI

served w' chips, village salad, pita (not GF) & tzatziki

Chicken skewers (2 pcs.) gf, nf \$28.00
Pork skewers (2 pcs.) gf, nf \$31.00
Lamb skewers (2 pcs.) gf, nf \$34.00
Bifteki (3 pcs.) gf, nf \$31.00

PLATTERS

for 2 or more

Meat platter for two \$90.00
lamb & chicken gyros from the spit, lamb cutlets, bifteki, pork* skewers, loukaniko served w' village salad, chips, tzatziki & pita (not GF)*

Seafood platter for two \$120.00
chargrilled prawns, crisp calamari, grilled fish, grilled scallops, moreton bay bugs, pickled octopus, served w' rosemary potatoes, rocket salad, chef's selection of sauces

Mixed grill for two \$80.00
chicken skewers, pork skewers, bifteki*, lamb cutlets, loukaniko served w' village salad, chips, tzatziki & pita (not GF)*

**No Beef/Pork Option available*