

Dips and Breads

Garlic & Herb bread \$8

Turkish bread \$14

Topped with feta cheese, roasted capsicum, olives and oregano drizzled with olive oil and baked

Three 'o' Dips \$16

Hummus, tzatziki, Banzarosalata and pitta bread

Tzatziki \$12

Greek yoghurt, cucumber mint and garlic dip

Hummus \$12

chick peas, garlic, olive oil and tahina dip

Taramosalata \$12

fish roe, onion, olive oil and lemon dip

Banzarosalata \$12

Greek yoghurt, beetroot, garlic and cumin dip

(Dips are served with a pitta bread)

Sides

Lemon Potatoes \$7

Rice \$6

Mixed Salad \$8

Kalamata Olives \$7

Garlic Olives \$7

Chips \$7

Feta Cheese \$10

Entrée

Greek Salad (V, GF) \$12

Perfect combination of tomato, cucumber, red onion, capsicum, feta cheese and kalamata olives topped with oregano and virgin olive oil

Garlic Mushrooms (V) \$14

Button mushrooms, sautéed in olive oil and garlic, finished with fresh cream, herbs and spices, served with bread

Haloumi Cheese (V, GF) \$14

Grilled haloumi cheese served with lemon

Stuffed Zucchini (GF) \$14

Zucchini filled with savoury mince, rice, onion, garlic, herbs and spices, baked to perfection

Keftedes \$14

Traditional Greek meat balls served with Tzatziki

Calamari \$16

Squid rings seasoned, coated and deep fried to perfection

Octopothi (GF) \$16

Chargrilled baby octopus served on a bed of mixed salad leaves

Mains

Mousaka \$26

Layers of savoury mince, egg plant, zucchini and potato, topped with a creamy bechamel sauce and baked to perfection
(veg. option is also available)

Kleftiko (signature dish) (GF) \$32

Lamb on the bone, slow baked with garlic, white wine, lemon, herbs, potato, carrots, onion and spices

Stifado (GF) \$30

cubes of beef cheek, slow cooked in red wine vinegar, baby onions, seasoned with spices and served with rice

Keftedes \$26

Traditional Greek meat balls topped with greek saltsa, served with chips & salad

Chef's creation (GF) \$30

Chicken fillets, marinated in light chilli, garlic, herbs & spices pan fried with mushrooms, and finished with wine & fresh cream, served on a bed of fresh salad mix and lemon potato

Psari pasta \$24

Pasta, sautéed barramundi pieces & mushrooms, cooked in white wine & garlic, finished with cream

Pasta Athenia \$24

Marinated chicken breast & mushrooms cooked in cream, garlic and white wine

Seafood

Calamari & King Prawns \$36

King prawns in their shell sautéed with olive oil and garlic, finished with fresh cream, herbs and spices together with coated squid rings, served with salad

Grilled barramundi (GF) \$30

Served with salad and lemon potatoes

Jason's Dish \$36

Calamari, octopus, bbq'd prawns, served with salad

Sea food platter For 2 \$80

Calamari, grilled barramundi, chargrilled octopus & prawn skewers, served with salad & chips

Calamari, chips & salad \$28

Garides Athenia (GF) \$28

Prawns sautéed in garlic butter, finished with cream, white wine, herbs & spices, served on a bed of rice

From the Grill

Lamb souvlaki \$30

Tender cubes of marinated lamb on skewers, chargrilled to perfection and served with Greek salad, pitta bread & Tzatziki

Chicken Souvlaki \$28

Tender cubes of marinated chicken on skewers, chargrilled to perfection and served with Greek salad, pitta bread & Tzatziki

Mixed Souvlaki \$33

Lamb and chicken souvlaki & kofte kebab. Served with Greek salad, pitta bread & Tzatziki