



MENU

ENTRÉE

- Saganaki Cheese**
Grilled kefalogera lightly floured, pan-fried and served with lemon and pita
- Dolmades (vine leaves)**
House made vine leaves with olive oil and red wine vinegar
- Halloumi Fries**
Crisp and slightly salty. Shallow fried and served with a side of sweet chilli yoghurt
- Mixed Dip Plate**
House-made Tzatziki, Tarama and eggplant served with crispy pita bread
- Zucchini Chips**
Sliced thin zucchini coated in our own spices, deep-fried until crispy and served traditionally with Tzatziki
- Greek Spicy Sausage**
Smoked pork spicy sausage chargrilled and sliced, served with lemon, fried peppers and pita
- Octopus**
Chargrilled octopus legs served with olive oil and red wine vinegar, fried potato and a side of garlic aioli
- Calamari**
Australian calamari sliced, lightly coated, deep-fried and served with an oregano mayo
- Feta Meli**
Fried feta wrapped in filo pastry topped with honey and sesame seeds
- Stuffed Zucchini**
Filled with rice herbs baked in the oven with lemon sauce
- Falafel**
Three Homemade Falafel, tahini and mint onion salad

SALAD

- Greek Salad**
Tomato, cucumber, onion, green capsicum, Kalamata olives, feta cheese, olive oil, lemon & oregano
- Horta (boiled greens)**
Chickory, silverbeet and endive boiled until soft, served with lemon olive oil and garlic
- Cypriot Salad**
Freekeh grain salad with fresh and dried herbs, nuts and pomegranate & topped with Greek yoghurt
- Beetroot Salad**
Oven roasted beetroot served with toasted walnuts, goats cheese, spinach, marinated with olive oil and topped with touch of honey

17.9

13.9

17.9

17.9

15.9

17.9

23.9

18.9

16.9

17.9

16.9

16.9

14.9

16.9

16.9

16.9

GYROS

All Gyros come rolled in pita bread with lettuce, tomato, onion, house-made Tzatziki, 2FatGreeks special mustard sauce and oregano seasoned chips

- Chicken** thigh & breast, from the spit 16.9
- Pork** shoulder from the spit 17.9
- Lamb** diced Lamb pieces, chargrilled 17.9
- Fish** crumbed flake fillet with lemon mustard sauce 17.9
- Vegetable** diced vegetables with cherry tomato, Halloumi cheese, eggplant, onion and capsicum, marinated & chargrilled 15.9

MAINS

- Pork from the spit**
served with pita bread, chips
Greek salad and choice of two dips 34
- Chicken from the spit**
served with pita bread, chips
Greek salad and choice of two dips 33
- Lamb (240g lemon braised lamb shoulder)**
served with pita bread, chips
Greek salad and choice of two dips 38
- Vegetable Chargrilled Skewers**
served with pita bread, chips
Greek salad and choice of two dips 31
- Mixed Grill**
Lamb cutlet, chicken & pork fresh from the spit (400g approx.), char-grilled Greek sausage served open with pita bread, Greek salad, Tzatziki and chips 43
- Australian Lamb Cutlets**
4 chargrilled lamb cutlets served with potato salad, oregano and lemon 36
- Sher Wagyu 9+ Wagyu Rump Skewers**
Beef chunks capsicum and onion on skewers, served with Greek spinach rice with tomato and skordalia (garlic dip) 44
- Pork Ribs**
Rack of pork ribs in a lemon sauce, cooked till tender, served with greek style oven baked potatoes 47
- Keftedes**
Mince beef and lamb patties with fresh herbs and chilli served with vine leaves fresh pita and natural greek yoghurt. 33



SEAFOOD MAINS

- Barramundi Fillet**
Chargrilled served with rice pilaf, tomato salad and fresh lemon 35
- Australian King Prawns (U8 Size)**
4 Fresh king prawns chargrilled and basted in a house made bbq sauce served with potato salad and chilli mayo 43
- Calamari**
Australian calamari sliced, lightly coated, deep-fried and served with chips, Greek salad and a mustard mayo 31
- Greek Drunken Mussels**
Steamed in a garlic lemon wine broth with a touch of fresh tomato, served in a bowl with crispy pita bread 31
- Whole South Australian Calamari**
Marinated in lemon, olive oil, char-grilled, served whole with a Greek mustard lemon sauce (great for sharing) approx 400g-450g 51

SIDES

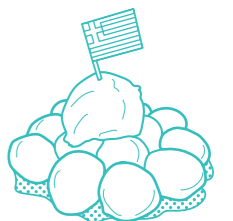
- Spanakorizo**
Wild spinach, rice, sautéed onions, tomato and lemon 10.9
- House-made Chips**
Hand-cut and seasoned with sea salt & oregano 9.5
– Add feta 4.5
- Fasolakia Yiahni**
Green string beans braised in onion, garlic & tomato purée, tomato paste and simmered until soft 12.9
- Pita Bread** 2.5
- Gluten-free Pita Bread** 5
- House-made Dips**
Tzatziki, Tarama, Hummus or Eggplant 6
- Sauces**
BBQ, Ketchup, 2FatGreeks Special Mustard Sauce or Chilli Mayo 1

KIDS

- Kids only (12 and under)**
- Nuggets and chips** 12
- Meat from the spit with chips** 12

DESSERTS

- Greek Doughnuts** served with ice cream 16.9
- Original honey
 - Nutella
 - Sugar & Cinnamon
 - Galaktobouriko semolina custard baked in filo pastry with a spiced sugar syrup
 - Baklava layers of pastry filled with chopped nuts and topped with syrup
 - Chocolate Mousse topped with strawberries and mascarpone cream
 - Risogalo rice pudding flavoured with vanilla lemon peel and orange zest





DRINKS

SOFT DRINKS

Coca-Cola	4.5
Diet Coke	4.5
Coke Zero	4.5
Fanta	4.5
Sprite	4.5
Raspberry Lemonade	4.5
Lemon Squash	4.5
Soda Water	4.5
Tonic Water	4.5
Lemon, Lime & Bitters	4.9
Soda, Lime & Bitters	4.9
S.Pellegrino Mineral Water	
250ml	4.5
750ml	9.5
Mount Franklin Mineral Water 500ml	4
Chinotto	4.5
Aranciata Rossa	4.5
Loux (Greek Soda)	
- Cola	4.5
- Orange	4.5

CHILLED

Lipton Ice Tea	
Peach	5
Lemon	5
Nippy's Orange Juice (bottled)	5
Nippy's Apple Juice (bottled)	5
Frappe	7
Ice Coffee	8.5
Ice Chocolate	8.5
Milkshake (Chocolate, Strawberry, Vanilla)	8.5

COFFEE

Latte	4.2
Cappuccino	4.2
Long Black	4.2
Long Macchiatto	4.2
Espresso	4.2
Short Macchiatto	4.2
Flat White	4.2
Mocha	5.5
Chai Latte	5.5
Hot Chocolate (mug size)	5.5

TEA

English Breakfast	4.9
Fruits of Eden	4.9
Peppermint	4.9
Honeydew Green	4.9
Chamomile	4.9
Lemongrass & Ginger	4.9

WINE

	G	B
SPARKLING		
Lumiere Prosecco, King Valley, Victoria	9	39
Bottega Vino Della Amore Sparkling Moscato, Veneto, Italy	10	42
Capel vale Sparkling Brut, Geographe, WA	10	42
WHITE		
Music Bay Sauvignon Blanc, Marlborough, NZ	9	39
Four Southern Boys Pinot Grigio, Adelaide Hills, SA	11	46
ROSÉ		
Capel Vale Rosé, Geographe, WA	10	42
RED		
Barristers Block Pinot Noir, Adelaide Hills, SA	11	48
The Hedonist Shiraz, McLaren Vale, SA	10	44
First Cut Cabernet Sauvignon McLaren Vale, SA	10	44

COCKTAILS

Porn Star Martini	
Vodka, Passoa, egg white, vanilla syrup, lime & Prosecco to serve	19
Espresso Martini	
Vodka, Kahlúa, cacao & coffee	19
Strawberry Daiquiri	
Bacardi, strawberries, sugar syrup & fresh lime	17
Mojito	
White rum, sugar syrup, lime juice, lemonade & mint	17
Aperol Spritz	
Prosecco, Aperol, lemonade & orange	16
2FatGreeks Blue Lagoon	
Gin, vodka, Blue Curaçao and lemonade	17
Long Island Ice Tea	
Tequila, rum, gin, cointreau, lime and coke	19
Lychee Sour	
Vodka, passoa, lychee syrup, citrus and egg white	18
Floradora	
Gin, chambord, fresh lime and ginger beer	17
Vodka Gimlet	
Greygoose Vodka, sugar syrup and fresh lime juice	18



SPIRITS & MIXERS

Absolute Vodka	8.5
Jim Beam	8.5
Southern Comfort	8.5
Johnny Walker Red	8.5
Jack Daniels	8.5
Gordon's Gin	8.5
Ouzo	8.5
Frangelico	8.5
Cointreau	8.5
Kahlúa	8.5
Baileys	8.5
Sierra Tequila	8.5
Malibu	8.5
Midori	8.5
Fireball	8.5
Black Galiano	8.5

BEER

Mythos Greek Beer	8
Peroni Rossa	8.5
Corona Extra	9
Carlton Draught	8.5
Cascade Premium Light Beer	8.5
Fix Greek Beer	8.5

TOP SHELF

Grey Goose Vodka	12
Johnny Walker Black	12

