

FOOD



MENU





MEZE



SAGANAKI CHEESE (GFO,V) 19.9
Pan fried with Greek honey

CRISPY HALLOUMI CHIPS (V) 19.9
With sweet chilli dipping yoghurt

ZUCCHINI CHIPS (V) 18.9
Crumbed with tzatziki

CHARGRILLED GREEK SAUSAGE (GF) 23.9
With lemon

CHARGRILLED WESTERN AUSTRALIAN OCTOPUS LEG (GF) 26.9

AUSTRALIAN KING PRAWNS (GF) 25.9
Pan fried with lemon butter sauce

GRILLED WHITING FILLETS (GF) 28
With lemon, olive oil & parsley

CALAMARI FRITTI 22.9
Golden & light with mustard
lemon mayo

GIANT BEANS (V) 17.9
Baked in a vegetable tomato sauce,
with crusty bread

DOLMADES (GF,V) 14.9
Rice stuffed grape vine leaves

TARAMOSALATA 13
Pink cod roe dip

MELITZANOSALATA (GF,V) 12
Smoked eggplant dip

TZATZIKI (GF,V) 12
Greek yoghurt, cucumber, dill
& garlic dip

TYROKAFTERI (GF,V) 12
Spicy feta yoghurt red peppers

THREE DIPS (GFO) 26
Pick from above, served with
village bread

VILLAGE BASKET OF BREAD (GFO) 8.9

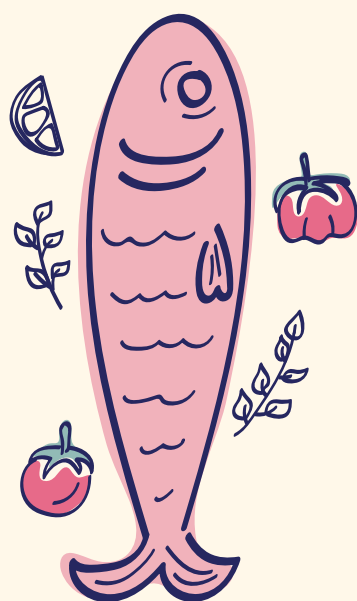
PICKLED OCTOPUS (GF) 26.9
In vinegar & Greek olive oil (cold)

SOUTZOUKAKIA 21
Greek meatballs in a rich
tomato sauce





OVEN & PANS & CHARGRILL



PASTITSIO 27

Baked pasta dish, tubular pasta, ground beef, bechamel

LINGUINE PASTA 39

Prawns, Greek sugo, parsley, nap bisque sauce, crumbled feta

PORK CHOP 400G (GF) 42

Marinated 48 hours, cooked over fire, with cabbage, salad, chips

T-BONE GRASS FED 400G (GF) 59

Cooked over fire, with rice pilaf or chips

AUSTRALIAN LAMB CUTLETS x 4 44

Chargrilled with lemon, herb, garlic, roast potato

SNAPPER FILLET (GF) 41

Grilled, lemon sauce, Greek-style salsa Verde, tomato onion feta salad

GREEK STEAMED MUSSELS (GF) 37

In a red sauce, soft herbs & spices, crusty bread

CALAMARI FRITTI 38

With fries, Greek salad, lemon herb mayo

GREEK LUNCH BOWL (GF) 24

Greek canned tuna, cucumber, tomato, vine leaves filled with rice, giant white beans

GRILLED BARRAMUNDI (GF) 40

Lemon, herbs, roasted tomato, oregano, lemon, potato

MEAT PLATE

All meat from the spit, topped with white onion & parsley.



AUSTRALIAN LAMB SHOULDER 300G 27

CHICKEN MARYLAND 300G 25





2FG SPITS SIGNATURE PLATE

All plates served with Greek salad, fries, lemon, pita bread, & choice of two dips.



CHICKEN MARYLANDS FROM THE SPIT	(GFO) 40
AUSTRALIAN LAMB SHOULDER	(GFO) 44
CHARGRILLED PORK SKEWERS x3	(GFO) 40
CHARGRILLED VEGETABLE SKEWERS Tomato, eggplant, zucchini, onion, halloumi cheese	(GFO) 39
MIX GRILL Chicken, lamb from the spit, Greek sausage, pork skewer	(GFO) 52



GYRO WRAPS

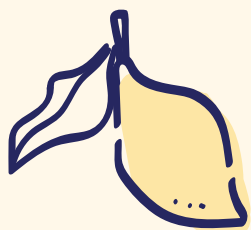
All wraps served with tomato, onion, chips, lettuce, tzatziki, & mustard mayo.



CHICKEN MARYLANDS	(GFO) 21
AUSTRALIAN LAMB SHOULDER	(GFO) 22.5
PORK (SKEWER)	(GFO) 21
VEGETABLE (SKEWER)	(GFO,V) 20



SALATA



GREEK VILLAGE SALAD (GF,V) 18

Tomato, cucumber, kalamata olives, onion, capsicum, feta cheese

Add tuna +6

CYPRLOT GRAIN SALAD (V) 19

Ancient grains, nuts, seeds, dried fruits, zingy caper lemon dressing

PATZAROSALATA (GREEK BEETROOT SALAD) (GF,V) 19

Chard leaves, tender beetroot, feta, goats cheese, walnuts, tangy vinaigrette

LAHANOSALATA (GREEK CABBAGE SALAD) (GF,V) 17

Shredded white cabbage, grated carrot, herbs, light vinaigrette

SIDES

OREGANO FRIES (V) 10.9

Add feta +6.5

PITA BREAD (V) 4

GF pita 7

GREEK RICE PILAF (GF,V) 13.9

With lemon

DESSERT

GREEK DONUTS 18

Choose from:

Original honey & pistachio

Nutella

Sugar & cinnamon

All served with vanilla bean ice cream & strawberries

GALAKTOBOUREKO 18

Semolina vanilla custard baked in filo pastry, soaked in spiced sugar syrup

CHOCOLATE MOUSSE 18

Double whipped cream, chocolate shards

BAKLAVA CREPES 18

Strawberries & vanilla bean ice cream

BELGIAN CHOCOLATE PUDDING 18

With vanilla bean ice cream



* No Split Bills





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