



STARTERS

SAGANAKI CHEESE pan fried with pita <i>(GFO,V)</i>	22
CRISPY HALLOUMI CHIPS with sweet chilli dipping yoghurt <i>(V)</i>	19.9
ZUCCHINI CHIPS crumbed with tzatziki <i>(V)</i>	19.9
CHARGRILLED GREEK SAUSAGE with lemon, chilli kalamata olives & pita bread <i>(GFO)</i>	26
CHARGRILLED WESTERN AUSTRALIAN OCTOPUS LEG with lemon and olive oil <i>(GF)</i>	28
AUSTRALIAN KING PRAWNS x 3 U8 size, pan fried with lemon butter sauce <i>(GF)</i>	28
CALAMARI FRITTI golden & light with mustard lemon mayo <i>(GFO)</i>	25.9
GIANT BEANS baked in a vegetable tomato sauce, with crusty bread <i>(V)</i>	17.9
DOLMADES rice stuffed grape vine leaves <i>(GF,V)</i>	16.9
PAN SEARED SCALLOPS grilled in flour with garlic & lemon	28
FIRE ROASTED PEPPERS crushed feta, olive oil, lemon, dill <i>(GF,V)</i>	18
THREE DIPS pick from spicy feta, eggplant, taramosalata, tzatziki or hummus served with pita bread <i>(GFO)</i>	26
SOUTZOUKAKIA Greek meatballs in a rich tomato sauce	21

GYRO WRAPS

All wraps served with tomato, onion, chips, tzatziki, mustard mayo & smoked paprika

CHICKEN FROM THE SPIT <i>(GFO)</i>	22
AUSTRALIAN LAMB SHOULDER FROM THE SPIT <i>(GFO)</i>	24
PORK FROM THE SPIT <i>(GFO)</i>	23
VEGETABLE (SKEWER) <i>(GFO,V)</i>	21

(GF) Gluten Free **(GFO)** Gluten Free Option **(V)** Vegetarian

OVEN & PANS & CHARGRILL

SPAGHETTI WITH MEAT SAUCE ground beef, herbs, tomato base, grated mizithra cheese	31
PRAWN SPAGHETTI prawns, tomato, sugo, parsley, white wine	39
AUSTRALIAN LAMB CUTLETS x 4 chargrilled with lemon, herbs & garlic, with roast potatoes	44
ATLANTIC SALMON grilled, served with lemon sauce, rice pilaf & vegetables <i>(GF)</i>	42
GREEK STEAMED MUSSELS in a red sauce, soft herbs & spices, crusty bread <i>(GFO)</i>	38
CALAMARI FRITTI with fries, Greek salad, lemon herb mayo	42
GRILLED BARRAMUNDI lemon, herbs, roasted tomato, oregano, lemon potatoes <i>(GF)</i>	42

SIGNATURE PLATES

All plates served with Greek salad, fries, lemon, pita bread & choice of two dips - pick from spicy feta, eggplant, taramosalata, tzatziki or hummus.

2 Fat Greeks signature plates are designed as a meal for 1 person, or for a share plate for 2 people add \$13 for extra meats.

CHICKEN MARYLANDS FROM THE SPIT 400G <i>(GFO)</i>	44
AUSTRALIAN LAMB SHOULDER FROM THE SPIT 400G <i>(GFO)</i>	46
PORK SHOULDER AND BELLY FROM THE SPIT 400G <i>(GFO)</i>	44
CHARGRILLED VEGETABLE SKEWERS tomato, eggplant, zucchini, onion, halloumi cheese <i>(GFO,V)</i>	42
MIX GRILL 650G chicken, lamb, pork from the spit, chargrilled Greek sausage <i>(GFO)</i>	58
SEAFOOD GRILL barramundi, scallops, prawns, calamari, mussels, lemon <i>(GFO)</i>	54

KIDS MENU

NUGGETS & CHIPS	15
LAMB SPIT & CHIPS	15
CHICKEN SPIT & CHIPS	15
PORK SPIT & CHIPS	15

SALATA

GREEK VILLAGE SALAD tomato, cucumber, kalamata olives, onion, capsicum, feta cheese <i>(GF,V)</i>	20
CYPRLOT GRAIN SALAD ancient grains, nuts, seeds, dried fruits, zingy caper lemon dressing <i>(V)</i>	20
PATZAROSALATA (GREEK BEETROOT SALAD) chard leaves, tender beetroot, feta, walnuts, tangy vinaigrette <i>(GF,V)</i>	21
LAHANOSALATA (GREEK CABBAGE SALAD) shredded white cabbage, grated carrot, herbs, light vinaigrette <i>(GF,V)</i>	17

SIDES

OREGANO FRIES <i>(V)</i> add feta cheese 6.5	14
PITA BREAD <i>(GFO,V)</i> GF pita 7.5	5
GREEK RICE PILAF with lemon <i>(GF,V)</i>	9
HORTA boiled greens with olive oil, lemon, garlic & chilli <i>(GF,V)</i>	16

DESSERTS

GREEK DOUGHNUTS pick from original honey & pistachio, Nutella or sugar & cinnamon all served with vanilla bean ice cream & strawberries	20
GALAKTOBOUREKO semolina vanilla custard baked in filo pastry, soaked in spiced sugar syrup	18
RICH CHOCOLATE MOUSSE double whipped cream, chocolate shards	18
NUTELLA CREPES strawberries & vanilla bean ice cream	18
BELGIAN CHOCOLATE MUD CAKE with vanilla bean ice cream	18
BAKED NEW YORK CHEESECAKE with strawberries and ice cream	18

No split bills - thank you for your understanding

All our seafood dishes contain 100% Australian seafood

