

Salads

Lamb or Chicken Salad (GF) 20

Char-grilled lamb tenderloins/chicken breast skewers, with lettuce, tomato, cucumber, onion, capsicum, olives, feta & house dressing

Calamari Salad (GF) 23

Grilled calamari tossed in paprika with saganaki, sundried tomato, spinach, rocket & balsamic dressing

Salmon Salad (GF) 25

Grilled salmon with tomato, shaved shallots, roasted almonds, mixed leaves & house dressing

Caesar Salad/Chicken Caesar Salad 17/23

With iceberg lettuce, bacon, grated Parmesan cheese, croutons, anchovies, poached egg & tossed with a house made Caesar dressing (GF without croutons)

Burgers & Wraps

Wagyu Beef Burger 19

Greco beef mince, with tomato, lettuce, Swiss cheese, caramelized onion & truffle mayonnaise

Char-Grilled Chicken Burger 19

Chicken breast, with tomato, caramelized onion, baby spinach & peri-peri mayonnaise

Lamb or Chicken Gyros Wrap 18

Tender lamb or chicken gyros from the spit, with lettuce, tomato, onion & tzatziki, served in warm pita bread

All burgers & wraps are served with a side of thick cut chips

If you have any allergies, please advise your waiter to notify the kitchen, as not all ingredients may be listed

***Alterations to the menu may incur an additional cost**

From The Pans

Paella for One or Two 33/55

Saffron rice oven baked with a fresh selection of fish, prawns, scallops, mussels, chicken, capsicum, chili, parmesan & peas

Linguini Marinara 29

Selection of fresh seafood sautéed with chili & garlic, cherry tomatoes, white wine, parmesan & olive oil

Penne Ionian 25

With chicken, spinach, mushroom, tomato, pesto, parmesan & a cream based Napoli sauce

Greco Meatball Linguini 25

Homemade meatball recipe with linguini in a Napoli sauce, topped with Parmesan cheese

Chicken & Mushroom Risotto 25

With diced chicken breasts, sliced mushrooms, spinach, Parmesan cheese, finished with a white truffle oil (GF)

Greco Mussels Pot 29

Fresh mussels cooked in a chili, garlic & Napoli sauce with crusty bread (GF – without bread)

Pizzas

Lamb Gyros Pizza 17

Lamb gyros from the spit, Napoli sauce, tomato, feta, spinach & mozzarella cheese, served with a ramekin of tzatziki

Chicken Gyros Pizza 17

Chicken Gyros from the spit, Napoli sauce, tomato, roasted capsicum, red onion & mozzarella cheese

Vegetarian 16

Napoli sauce, spinach, mushrooms, olives, tomato, onion & mozzarella cheese

Garlic & Cheese 15

Mozzarella & Feta cheese, with garlic & oregano

Vegetarian Options

Spinach & Ricotta Ravioli 24

With Napoli, pesto, spinach and cream

Veggie Penne 21

With spinach, mushroom, peas, pesto, tomato, with creamy napoli sauce, topped with parmesan

Veggie Risotto (GF) 21

With mushroom, spinach, peas, parmesan, finished with a white truffle

Veggie Burger 17

Home-made vegetarian patty, with baby spinach, tomato, caramelized onion, peri peri mayonnaise, served with chips

Veggie Pizza 16

Napoli sauce, spinach, mushrooms, olives, tomato, onion & mozzarella cheese

***Vegetarian starters also available under Entrees**

For the Kids – (12 year olds & under)

Souvlaki (Lamb or Chicken) 12

Skewer with chips, salad, pita bread and tzatziki

Gyros (Lamb or Chicken) 12

Served with chips, salad, pita bread and tzatziki

Penne 12

With Napoli sauce

Fish & Chips 12

Served with salad & tomato sauce

Chicken Parmigiana 15

Crumbed chicken breast topped with Napoli sauce and mozzarella cheese served with chips and tomato sauce

GF – Gluten Free

V – Vegetarian

Entrées

Greco Skewers	15
One lamb skewer, one chicken skewer with tzatziki (or \$7.5 each)	
Grilled King Prawns (2)	10
Baby Octopus (GF)	15
Served on a bed of rocket, olives, capsicum & onion	
Calamari – Entrée/Main	20/25
Salt & Pepper Calamari served with chips, salad and aioli sauce	
Garlic or Chili Prawns – Entrée/Main (GF)	20/26
Served on a bed of rice	
Harvey Bay Scallops with Sauce Vierge (GF)	18
Greco Prawn Saganaki (GF)	17
Saganaki cheese served with grilled prawns & topped with a garlic butter sauce	
Saganaki (GF)	13
Pan fried Kefalagraviera served with lemon	
The Greco Meat Balls	14
Homemade meatballs in a Napoli sauce, topped with mozzarella & served with warm crusty bread	
Mushroom Arancini Balls (V)	15
Filled with Bocconcini cheese & served with a side of aioli	
Bruschetta (V)	14
Warm crusty bread topped with fresh tomato, red onion, feta cheese & pesto – three per serve	
Spanakopita (V)	13
Filo pastry filled with spinach and feta cheese – two per serve	
Mediterranean Dip Platter	17
Three house made dips, served with olives & one serve of pita	

Greco Platters for 2

\$70

Meat Platter

Chicken & Lamb Souvlaki, Chicken & Lamb Gyros, Lamb Cutlets, Lemonata Potatoes, a serve of Pita Bread, Side of Tzatziki & Greek Garden Salad (GF without pitta bread)

Seafood Platter

Salt & Pepper Calamari, Flathead Fish, Grilled King Prawns, Mussels, Baby Octopus, Scallops, served with a side of aioli sauce and Greek Garden Salad

Grill & Rotisserie

Lamb Souvlaki	31	
Tender marinated lamb tenderloin on skewers, served with salad, pita bread, lemon & tzatziki		
Chicken Souvlaki	30	
Tender marinated chicken breast on skewers, served with salad, pita bread, lemon & tzatziki		
Gyros		
Lamb 30	Chicken 30	Mixed 33
Tender marinated lamb/chicken from the spit, served with salad, pita bread, lemon & tzatziki		
All Souvlaki & Gyros dishes are gluten free without pita bread		
Greco Chicken Breast (GF)	27	
Served with thick cut chips, salad & mushroom sauce		
Lamb Cutlets	32	
Char-grilled marinated lamb cutlets, served with lemonata potatoes, rocket salad & pesto – four cutlets per serve (GF)		
300g Porterhouse (GF)	35	
Served with chips & salad with a choice of sauce; Mushroom, Peppercorn or Red Wine Jus		
400g Rib Eye (GF)	38	
Served with chips & salad with a choice of sauce; Mushroom, Peppercorn or Red Wine Jus		

Mains

Barramundi Fillet (GF)	28
Served with green pea mash potato and garden salad, with a side garlic butter sauce	
Atlantic Salmon (GF)	29
Char-grilled salmon fillet served with sweet potato mash and green beans on top of a balsamic glaze	
Flathead Fish & Chips	25
Battered flathead fish, served with thick cut chips, garden salad & side of tartare sauce	
Chicken Parmigiana	26
Crumbed chicken breast topped with Napoli sauce, ham & mozzarella cheese, served with chips & salad	
Moussaka	26
A traditional Greek baked dish with layers of beef mince, eggplant, zucchini, potatoes, & finished with béchamel	
Pork Ribs (GF)	35
Served with thick cut chips or roast potatoes, topped with a homemade barbeque sauce	
Beef Ribs (GF)	33
Served with thick cut chips or roast potatoes, topped with a homemade barbeque sauce	
Mediterranean Lamb Shanks	33
Slow cooked Mediterranean inspired lamb shanks served with mash potato & green beans	
Sides	
Thick Cut Chips (GF)	7
Wedges	9
Steamed Rice	7
Greek Salad	9
Roasted Lemonata Potatoes	8
Mushroom Sauce	5
Green Beans with Feta Cheese and Lemon	8
Mash Potato (GF)	9

Ask your waiter about our Table Banquet

\$55 per person, with entrees, mains and desserts