

CAFE GRECO



No alterations or substitutions can be made to the menu.

Entrée's

Greco Skewers \$14

(one lamb, one chicken, side of tzatziki)

Saganaki \$13

Calamari Entrée \$19 /Main Size \$25

(served with chips, salad, and aioli on the side)

Bruschetta \$14

(3 pieces)

Dip Platter \$17

(hommus, tzatziki, tarma, pita bread & olives)
Extra bread \$3.5

Baby Octopus \$15

Greco Meatballs \$14

(homemade meatballs in a Napoli sauce topped with mozzarella and served with crusty bread)

Platters for 2 - \$65

Meat Platter

chicken skewers, lamb skewers, chicken gyros, lamb gyros, lamb cutlets, chorizo (sausage), roast potatoes, pitta bread, Greek garden salad, tzatziki

Seafood Platter

king prawns, baby octopus, mussels, calamari, scallops, flathead fish, side of aioli and a Greek garden salad

Pizzas – Strictly no alterations can be made to the following:

Lamb \$17

(lamb gyros, Napoli sauce, tomato, feta, spinach & mozzarella cheese)

Chicken \$17

(chicken gyros, Napoli sauce, tomato, capsicum, onion & mozzarella cheese)

Garlic & Cheese \$15

(Mozzarella and feta cheese, with garlic and oregano)

Mains

Chicken Parmigiana \$26

(crumbed chicken breast, topped with Napoli sauce, ham & mozzarella cheese, served with chips & salad)

Atlantic Salmon (GF) \$29

Char-grilled salmon fillet served with sweet potato mash and green beans on top of a balsamic glaze)

Flathead Fish and Chips \$25

Battered flathead fish, served with thick cut chips, garden salad & side of tartare sauce)

Moussaka \$26

A traditional Greek baked dish with layers of beef mince, eggplant, zucchini, potatoes, & finished with béchamel

Pork Ribs (GF) \$33

Served with thick cut chips or roast potatoes, topped with a homemade barbeque sauce

Beef Ribs (GF) \$29

Served with thick cut chips or roast potatoes, topped with a homemade barbeque sauce

Mediterranean Lamb Shanks \$29

Slow cooked Mediterranean inspired lamb shanks served with mash potato & green beans

Grill & Rotisserie

Lamb Souvlaki \$29

Tender marinated lamb tenderloin on skewers, served with salad, pita bread, lemon & tzatziki

Chicken Souvlaki \$27

Tender marinated chicken breast on skewers, served with salad, pita bread, lemon & tzatziki

Gyros

Lamb \$29 Chicken \$27 Mixed \$30

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) \$25

Served with thick cut chips, salad & mushroom sauce

Lamb Cutlets \$29

Char-grilled marinated lamb cutlets, served with lemonata potatoes, rocket salad & pesto – four cutlets per serve (GF)

300g Porterhouse (GF) \$31

Served with chips & salad with a choice of sauce; Mushroom, Peppercorn or Red Wine Jus

From the Pans

Paella \$29 / Paella for 2 \$50

Saffron rice oven baked with a fresh selection of fish, prawns, scallops, mussels, chorizo, chicken, capsicum, chilli, parmesan & peas (GF without chorizo)

Linguini Marinara \$26

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

Chicken & Mushroom Risotto (GF) \$23

With diced chicken breasts, sliced mushrooms, spinach, Parmesan cheese, finished with white truffle oil

Penne Ionia \$23

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

Greco Mussels Pot \$25

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

Vegetarian Options

Vegie Risotto (GF) \$21

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

Vegie Pizza \$16

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

Vegie Penne \$21

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

Spinach & Ricotta Ravioli \$24

With Napoli, pesto, spinach and cream

Salads

Lamb Salad (GF) \$20

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

Chicken Salad (GF) \$20

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

Calamari Salad (GF) \$21

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

Kids Options – 12 & 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

Kids Chicken Parmigiana \$15

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

Sides

Thick cut chips with side of aioli \$7

Wedges \$9

with side of sour cream and sweet chilli sauce

Roast Potatoes (GF) \$8

Greek Salad \$9

Steamed Rice (GF) \$7

Extra Sauces/Dips

Tzatziki Side \$6 / Ramekin \$2

Hommus Side \$6 / Ramekin \$2

Tarma Side \$6 / Ramekin \$2

Truffle Mayonnaise \$2

Peri-Peri Mayonnaise \$2

Cumin Mayonnaise \$2

Mushroom \$4

Peppercorn \$4

Red Wine Jus \$4

Cold Drinks

Traditional Greek Frappe \$6.5

Ice Chocolate, Ice Coffee, Ice Mocha \$6.5
with ice cream & whipped cream

Soft Drinks \$4

Cola, Lemonade, Lemon Squash, Raspberry Lemonade, Orange Crush, Soda Water, Tonic Water, Ginger Ale

Lemon Lime & Bitters \$5

Spiders – with any soft drink \$6

Juice \$4.5

Orange, Pineapple, Cranberry, Apple

Sparkling Mineral Water
250ml \$4.5 / 750ml \$7.5

Flavoured Mineral Water – 200ml \$4.5
Chinotto, Limonata, Blood Orange

Iced Tea - 200ml \$4.5
Peach or Lemon

Milkshakes \$6.5

Chocolate, Strawberry, Vanilla, Banana, Coffee, Chai (Vanilla or Spice)

Thickshakes extra \$1

CIDER \$7.5

Kelly Brothers Apple Cider
Yarra Valley - Vic

Kelly Brothers Pear Cider
Yarra Valley - Vic

BEER

Cascade Premium Light \$7.5

Corona \$7.5

Peroni \$7.5

Heineken \$7.5

Crown lager \$8

Mythos lager \$8

Mother's DAY

Table Banquet

\$50 per person
(minimum of 2 people to order)

Shared Entrée

Dip Platter

(hommus, tzatziki, tarma, pita bread & olives)
Extra bread \$3.5

Saganaki

Shared Mains

Choice between:

Meat Platter

chicken skewers, lamb skewers, chicken gyros, lamb gyros, lamb cutlets, chorizo (sausage), roast potatoes, pitta bread, Greek garden salad, tzatziki

Seafood Platter

king prawns, baby octopus, mussels, calamari, scallops, flathead fish, side of aioli and a Greek garden salad

Dessert

Greek Sweets

Wines

Gl

Btl

Sparkling

NV Sevita Sparkling Brut	7	29
Nao Nis Prosecco (Italy)	8	34

White

House Dry White	7	29
Stone Bridge Riesling	8	34
Asher Pinot Gris	8	34
Tapestry Pinot Grigio	9	35
Sevita Sauv Blanc	8	33
Tohu Sauv Blanc	-	45
Old School Chardonnay	8	34
Knee Deep Chardonnay	-	49
Amesbury Estate Moscato	7	29

Red

House Red	7	29
Hickinbotham Pinot Noir	8	38
Mike Press Merlot	9	39
DeLisio Cab Merlot	9	38
Regional Cab Sauv	9	39
Tapestry Cab Sauv	-	69
Sevita Shiraz	8	37
Thomas Goss Shiraz	9	39
Tapestry Shiraz	-	67

Cocktails

Tequila Sunrise	16
Vodka Sunrise	16
Kamikaze	16
Rusty Nail	16
Martini	16
Manhattan	16
Mojito	16
Champagne Cocktail	14
Greco Lychee	14
Long Island Ice Tea	14
Sex on the Beach	14
Midori Splice	14
Japanese Slipper	14
Ocean Breeze	14
Cosmopolitan	14
Tiramisu	14
Pina Colada	14

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Wide range of spirits & liqueur available from \$9