

THE GRECO TABLE BANQUET

Minimum of 2 people to order, \$57 per person

SHARED ENTRÉE

Mediterranean Dip platter with Pita Bread

Saganaki

Salt & Pepper Calamari

Spanakopita

SHARED MAIN - Choice between

Meat Platter OR Seafood Platter

DESSERT

A selection of Greek Sweets

Wide range of
coffee & teas available from \$4



SIDES

Thick Cut Chips	7
Wedges	9
Steamed Rice	7
Greek Salad	10
Roasted Lemonata Potatoes	8
Mushroom Sauce	5
Green Beans with Feta Cheese and Lemon	9
Mash Potato	9

COLD DRINKS

Traditional Greek Frappe	6.5
Ice Chocolate, Ice Coffee, Ice Mocha with ice cream & whipped cream	6.5
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/500ml	4.5/7.5
Flavoured Mineral Water - 200ml	4.5
Chinotto, Limonata, Blood Orange	
Iced Tea - 200ml	4.5
Peach or Lemon	
Milkshakes	7
Chocolate, Strawberry, Vanilla, Banana, Coffee, Chai (Vanilla or Spice)	
Thickshakes extra	\$1

WINES

	Region	Glass	Bottle
- Sparkling Wine -			
Nao Nis Prosecco	Italy	\$8	\$34
NV Sevita Sprakling Brut		\$7	\$29
- White Wine -			
Greco House Dry White		\$7	\$29
Riesling	Clare Valley SA	\$8	\$34
Pinot Gris	King Valley VIC	\$8	\$34
Pinot Grigio	Adelaide Hills SA	\$9	\$39
Sauvignon Blanc	Marlborough NZ	\$8	\$33
Chardonnay	Yarra Valley VIC	\$8	\$34
Moscato	Leeton NSW	\$7	\$29
- Red Wine -			
Greco House Red		\$7	\$29
Pinot Noir	Yarra Valley VIC	\$8	\$38
Merlot	Adelaide Hills SA	\$9	\$39
Cab Merlot	McLaren Vale SA	\$9	\$39
Cab Sauvignon	McLaren Vale SA	\$9	\$39
Sevita Shiraz	Heathcote VIC	\$9	\$39
Thomas Goss Shiraz	McLaren Vale SA	\$9	\$39

Mocktails Menu also available

CIDER 10

Apple Cider

Pear Cider

BEER 10

Cascade Premium Light

Corona

Peroni

Heineken

Crown Lager

Mythos Lager



COCKTAILS 17

Espresso Martini

Tequila Sunrise

Vodka Sunrise

Kamikaze

Rusty Nail

Martini (Gin or Vodka)

Manhattan

Mojito

Champagne Cocktail

Greco Lychee

Long Island Ice Tea

Sex on the Beach

Midori Splice (topped with whipped cream)

Japanese Slipper

Ocean Breeze

Cosmopolitan

Tiramisu

White Lady

Pina-Colada

Wide range of spirits & liqueur available from \$9

ΕΣΤΙΑΤΟΡΙΟ ΚΑΤΆΛΟΓΟΣ



Facebook: - Cafe Greco Watergardens
Instagram: @cafegreco
Website: www.cafegreco.melbourne

If you have any allergies, please advise your waiter to
notify the kitchen, as not all ingredients may be listed
Alterations to menu items may incur an additional cost

ENTREES

Greco Skewers	15
<i>One lamb skewer, one chicken skewer with tzatziki (or \$7.5 each)</i>	
Grilled King Prawns (2)	14
Baby Octopus (GF)	15
<i>Served on a bed of rocket, olives, capsicum & onion</i>	
Calamari - Entrée/Main	22/27
<i>Salt & Pepper Calamari served with chips, salad and aioli sauce</i>	
Garlic or Chili Prawns - Entrée/Main (GF)	22/28
<i>Served on a bed of rice</i>	
Harvey Bay Scallops with Sauce Vierge	18
Greco Prawn Saganaki	18
<i>Saganaki cheese served with grilled prawns & topped with a garlic butter sauce</i>	
Saganaki (GF)	15
<i>Pan fried Kefalagraeviera served with lemon</i>	
The Greco Meat Balls	15
<i>Homemade meatballs in a Napoli sauce, topped with mozzarella & served with warm crusty bread</i>	
Mushroom Arancini Balls (V)	15
<i>Filled with Bocconcini cheese & served with a side of aioli</i>	
Bruschetta (V)	15
<i>Warm crusty bread topped with fresh tomato, red onion, feta cheese & pesto – three per serve</i>	
Spanakopita (V)	15
<i>Filo pastry filled with spinach and feta cheese – two per serve</i>	
Mediterranean Dip Platter	17
<i>Three house made dips, served with olives & one serve of pita</i>	

GRECO PIZZA'S

Lamb Gyros Pizza	21
<i>Lamb gyros from the spit, Napoli sauce, tomato, feta, spinach & mozzarella cheese, served with a ramekin of tzatziki</i>	
Chicken Gyros Pizza	19
<i>Chicken Gyros from the spit, Napoli sauce, tomato, roasted capsicum, red onion & mozzarella cheese</i>	
Vegetarian	18
<i>Napoli sauce, spinach, mushrooms, olives, tomato, onion & mozzarella cheese</i>	
Garlic & Cheese	17
<i>Mozzarella & Feta cheese, with garlic & oregano</i>	

MAINS

Barramundi Fillet (GF)	33
<i>Served with green pea mash potato and garden salad, with a side garlic butter sauce</i>	
Atlantic Salmon (GF)	34
<i>Char-grilled salmon fillet served with sweet potato mash and green beans on top of a balsamic glaze</i>	
Flathead Fish & Chips	27
<i>Battered flathead fish, served with thick cut chips, garden salad & side of tartare sauce</i>	
Chicken Parmigiana	27
<i>Crumbed chicken breast topped with Napoli sauce, ham & mozzarella cheese, served with chips & salad</i>	
Moussaka	29
<i>A traditional Greek baked dish with layers of beef mince, eggplant, zucchini, potatoes, & finished with béchamel</i>	
Pork Ribs	39
<i>Served with thick cut chips or roast potatoes, topped with a homemade barbeque sauce</i>	
Beef Ribs	37
<i>Served with thick cut chips or roast potatoes, topped with a homemade barbeque sauce</i>	
Mediterranean Lamb Shanks	35
<i>Slow cooked Mediterranean inspired lamb shanks served with mash potato & green beans</i>	

GF – Gluten Free; V – Vegetarian

SALADS

Lamb or Chicken Salad (GF)	22/20
<i>Char-grilled lamb tenderloins/chicken breast skewers, with mixed leaves, tomato, cucumber, onion, capsicum, olives, feta & house dressing</i>	
Calamari Salad (GF)	23
<i>Grilled calamari tossed in paprika with saganaki, sundried tomato, spinach, rocket & balsamic dressing</i>	
Salmon Salad (GF)	25
<i>Grilled salmon with tomato, onion, roasted almonds, mixed leaves and house dressing.</i>	
Caesar Salad/Chicken Caesar Salad	17/23
<i>With iceberg lettuce, bacon, grated Parmesan cheese, croutons, anchovies, poached egg & tossed with a house made Caesar dressing (GF without croutons)</i>	

FROM THE PANS

Paella for One or Two	33/55
<i>Saffron rice oven baked with a fresh selection of fish, prawns, scallops, mussels, chicken, chorizo, capsicum, chili, parmesan & peas</i>	
Linguini Marinara	29
<i>Selection of fresh seafood sautéed with chili & garlic, white wine, parmesan & olive oil</i>	
Penne Ionian	25
<i>With chicken, spinach, mushroom, tomato, pesto, parmesan & a cream based Napoli sauce</i>	
Greco Meatball Linguini	25
<i>Homemade meatball recipe with linguini in a Napoli sauce, topped with Parmesan cheese</i>	
Chicken & Mushroom Risotto	25
<i>With diced chicken breasts, sliced mushrooms, spinach, Parmesan cheese, finished with a white truffle oil</i>	
Greco Mussels Pot	32
<i>Fresh mussels cooked in a chili, garlic & Napoli sauce with crusty bread</i>	

FOR THE KIDS (12yo & Under)

Souvlaki (Lamb or Chicken)	15
<i>Skewer with chips, salad, pita bread and tzatziki</i>	
Gyros (Lamb or Chicken)	15
<i>Served with chips, salad, pita bread and tzatziki</i>	
Penne	12
<i>With Napoli sauce</i>	
Fish & Chips	15
<i>Served with salad & tomato sauce</i>	
Chicken Parmigiana	15
<i>Crumbed chicken breast topped with Napoli sauce and mozzarella cheese served with chips and tomato sauce</i>	

GRILL & ROTISSERIE

Lamb Souvlaki	33
<i>Tender marinated lamb tenderloin on skewers, served with salad, pita bread, lemon & tzatziki</i>	
Chicken Souvlaki	31
<i>Tender marinated chicken breast on skewers, served with salad, pita bread, lemon & tzatziki</i>	
Gyros Lamb	33
Chicken	31
Mixed	35
<i>Tender marinated lamb/chicken from the spit, served with salad, pita bread, lemon & tzatziki</i>	
<i>*All Souvlaki & Gyros dishes are gluten free without pita bread*</i>	
Greco Chicken Breast	28
<i>Served with thick cut chips, salad & mushroom sauce</i>	
Lamb Cutlets	38
<i>Char-grilled marinated lamb cutlets, served with lemonata potatoes, rocket salad & pesto – four cutlets per serve (GF)</i>	
300g Porterhouse	40
<i>Served with chips & salad with a choice of sauce; Mushroom, Peppercorn or Red Wine Jus</i>	
400g Rib Eye	45
<i>Served with chips & salad with a choice of sauce; Mushroom, Peppercorn or Red Wine Jus</i>	

VEGETARIAN OPTIONS

Spinach & Ricotta Ravioli	24
<i>With Napoli, pesto, spinach and cream</i>	
Veggie Penne	21
<i>With spinach, mushroom, peas, pesto, tomato, with creamy napoli sauce, topped with parmesan</i>	
Veggie Risotto	21
<i>With mushroom, spinach, peas, parmesan, finished with a white truffle</i>	
Veggie Pizza	16
<i>Napoli sauce, spinach, mushrooms, olives, tomato, onion & mozzarella cheese</i>	

Vegetarian starters also available under Entrees

GRECO BURGERS & WRAPS

Wagyu Beef Burger	20
<i>Greco beef mince, with tomato, lettuce, Swiss cheese, caramelized onion & truffle mayonnaise</i>	
Char-Grilled Chicken Burger	20
<i>Chicken breast, with tomato, caramelized onion, baby spinach & peri-peri mayonnaise</i>	
Lamb or Chicken Gyros Wrap	20
<i>Tender lamb or chicken gyros from the spit, with lettuce, tomato, onion & tzatziki, served in warm pita bread</i>	

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

Greco Platter for 2

Meat Platter	75
<i>Chicken & Lamb Souvlaki, Chicken & Lamb Gyros, Lamb Cutlets, Lemonata Potatoes, a serve of Pita Bread, Side of Tzatziki, Greek Garden Salad and chorizo. (GF without pita bread and chorizo)</i>	



Seafood Platter	75
<i>Salt & Pepper Calamari, Flathead Fish, Grilled King Prawns, Mussels, Baby Octopus, Scallops, served with a side of aioli sauce and Greek Garden Salad</i>	