

FOOD MENU

DIPS AND BREAD

Trio of Dips (GFA) Chef selection of three dips served with pita bread	\$22.9
Taramasalata Traditional fish roe, garlic, lemon, EVOO, with house made Greek bread (Koulouri)	\$12.9
Bread & Olive Oil (V) House made Greek bread (Lagana) with Olive oil and lemon	\$12.9

ENTRÉE (MEZEDES)

Mydia (Mussels) (GFA) Black mussels, garlic, chilli, olives, feta, tomatoes, and pita bread	\$22.9
Moro Kalamaraki (GF) Fried baby squid, lemon and dil mayonnaise	\$19.9
Oktopodi Sti Skaras (GF) Char grilled baby octopus, hummus, pickled onions, balsamic dressing	\$24.9
Solomos kai Halloumi (GF) Grilled salmon, Halloumi, apple chutney	\$22.9
Saganaki (V & GF) Pan-fried Cheese with Fresh Lemon & Oregano + Caramelized Fig \$1.9	\$18.9
Halloumi Kopto Vathia Tiganita (V & GF) Greek Halloumi chips with spicy yogurt	\$18.9
Manitari (V & GFA) Baked mushroom, feta, spinach, capsicum, fennel and olive crumble with pomegranate glaze	\$15.9

Dakos (V & GFA) Greek bruschetta, Persian feta, tomato, capers, olives, coriander, oregano, lemon and EVOO	\$14.9
--	--------

Marinatos Elies (Olives) (GF) Marinated olives, citrus thyme, rosemary and chili	\$14.9
--	--------

GYROS-PITA WRAP (LUNCH ONLY)

Marinated in house with Mediterranean spices Lettuce, tomato, onion, tzatziki wrapped in a pita bread and served with chips	
---	--

Salmon	\$29.9
Lamb	\$26.9
Chicken	\$25.9
Halloumi (V)	\$24.9
Vegetarian (V)	\$24.9

MAINS

Souvlakia (OFF THE STICK) (GFA) In house marinated slow cooked chargrilled meat of your choice, fresh tomato, baby balsamic onions, smoke paprika, fresh coriander, pita bread, chips and tzatziki	
--	--

Salmon Souvlakia	\$39.9
Mixed (Chicken & Lamb) Souvlakia	\$34.9
Lamb Souvlakia	\$34.9
Chicken Souvlakia	\$32.9
Vegetarian Souvlakia (V) (VEGAN option available)	\$30.9

Thalassina Zymarika (Seafood pasta) (GFA, DFA) Prawns, squid, mussels, fish, chili, garlic, tomato, parsley, ouzo, lemon and EVOO	\$37.9
---	--------

Mydia (Mussels) (GF) Black mussels, garlic, chilli, olives, feta, tomatoes and pita bread	\$36.9
---	--------

Fish of the Day Santorini baked potatoes, king baby mushrooms, House made spicy yogurt	\$39.9
--	--------

Garida sti skhara (Prawns) (GFA) Grilled local prawns, Chili, garlic, extra virgin olive oil, mediterrian spices, pita bread	\$39.9
--	--------

Kalamaraki Pasimeno (Squid) (GF) Whole local squid char grilled served with rice, melody of tomato and mushrooms with capers and lemon mayo	\$36.9
---	--------

Arni Ravioli (Lamb Ravioli) Spinach and ricotta ravioli, confit lamb shoulder, fennel pure, baby vegetables	\$34.9
---	--------

Meat Moussaka Layers of potato, eggplant, lamb and beef ragu, bechamel sauce, Greek salad and pita bread	\$32.9
--	--------

Soutzoukakia (Meat Balls) Meatballs, rich tomato sauce, baby king mushrooms, zucchini, rice and pita bread	\$32.9
--	--------

Briam (VEGAN) (GFA) Roast vegetables, eggplant, zucchini, potato, onion, served with pita bread and salad	\$30.9
---	--------

APO TI PSISTARTA (FROM THE ROTISSERI) SHARING PLATTER

Slow cooked lamb shoulder, lemon baked potatoes, salad, pita bread, tzatziki, rice (GFA)	\$125.9
--	---------

Slow cooked chargrilled whole chicken, lemon baked potatoes, salad, pita bread, tzatziki, rice (GFA)	\$89.9
--	--------

SALADS

Beetroot Salata (V & GF) Goat cheese mousse, honey walnuts, green leaves	\$21.9
--	--------

Greek Village Salata (V & GF) Tomato, cucumber, onion, olives, feta and EVOO	\$24.9
--	--------

SIDES

Santorini baked potatoes with, lemon, oregano, garlic and EVOO	\$14.9
---	--------

Greek Fries + Feta \$2	\$9.9
----------------------------------	-------

Pita Bread	\$6
-------------------	-----

Gluten Free Bread (GF)	\$5
-------------------------------	-----

KIDS MENU (\$16.9)

Lamb and chips	
Meat balls and rice	
Calamari and chips	
Chicken nuggets and chips	

Kids Ice Cream 2 Scoops of vanilla ice cream with a choice of topping (Chocolate, Strawberry & Caramel)	\$6
---	-----

15% surcharge on Public Holiday's. (GF) Gluten Free, (GFA) Gluten Free Available, (V) Vegetarian, (VEGAN), EVOO - Extra Virgin Olive Oil, (DFA) Dairy Free Available
For any additional dietary requirements, please check with our friendly staff.

LIKE US, LOVE US,
LET'S BE FRIENDS!

Oh My Greek Kitchen and Bar
ohmygreek_gc

DRINKS

SIGNATURE COCKTAILS

Vanilla Ice Ice Baby \$21.9
STOP!, Collaborate and listen, ICE is back with a brand new invention. Inspired by a big scoop of vanilla ice cream Vanilla Galliano, vodka, agave syrup and cream

Garden of Eden \$22.9
Breathe in new life and have a taste of what Eve had with Pavan, Midori and Limoncello in an icy mix – topped with lemonade decorated with flowers

Unfinished Business \$21.9
There is nothing more annoying than not feeling satisfied. This drink will not let you down with a mixture of Vodka, Peach Schnapps, Orange and Cranberry Juice

Santorini Sunset \$22.9
Let us imagine the beautiful sunset in Santorini while sipping a mixture of Pink Gin, St Garmin elderflower, egg white, raspberry cordial and fresh lime

OMG Espresso Martini \$21.9
An Oh My Greek special mix using Dubliner honeycomb whisky, Mr black, Espresso and fresh honey

Long island Ice Tea \$22.9
Orange juice or Pineapple juice mixed with everything Vodka, Gin, Tequila, Bacardi, Cointreau- feel dizzy yet?

CLASSIC COCKTAILS

Espresso Martini, French Martini, Dry Martini \$20.9
Daiquiri (mango or strawberry) \$20.9
Mojito, Cosmopolitan, Old Fashioned \$20.9
Aperol Spritz, Amaretto Sour \$20.9
Gin Sour, Gimlet, Gin Fizz \$20.9
Margarita (Chillie or Classic), Coconut Margarita \$20.9
Negroni, Lychee martini, Porn Star Martini \$20.9

MOCKTAILS

Innocent Passion \$14
Fresh mint, Fresh lime, Passionfruit and Lemonade

Seabreeze \$14
Blue Curacao, Mint, Pineapple juice, Orange juice

Virgin Lychee \$14
Lime, Lychee syrup, Fresh Lime, raspberry cordial, Lemonade

Virgin Mojito \$14
Fresh Lime, Mint syrup, Sugar syrup, Soda

Tea or Coffee \$6

RED WINE


Yarrawood Pinot Noir G11.9 B55
– Yarra Valley, VIC (Vegan)

El Nino Merlot G11.9 B55
– Mornington, VIC

Wills Domain Mystic Spring Cabernet Sauvignon G11.9 B55
– Margaret River, WA

Yarran Shiraz G11.9 B55
– Riverina, NSW

Pontifex Shiraz B 69.9
– Barossa Valley, SA

 **Skouras Red** G13.9 B60
– Peloponnese, Greece


WHITE WINE

The Courtesan Riesling G11.9 B55
– Clare Valley, SA

Little Goat Creek Sauvignon Blanc G11.9 B55
– Marlborough, NZ (Vegan Friendly)


Yarran Pinot Grigio G11.9 B55
– Yenda, NSW (Certified Organic)

Yarran Chardonnay G11.9 B55
– Riverina, NSW

 **Skouras White** G13.9 B60
– Peloponnese, Greece

 **Ambelofylo Restina** G11.9 B55
– Trynavos, Greece

ROSE WINE

 **Skouras Rose** G13.9 B60
– Peloponnese, Greece

MOSCATO WINE

Wild Gully Heavenly Moscato G11.9 B55
– King Valley, VIC

SPARKLING WINE

Woodpark Prosecco G11.9 B55
– King Valley, VIC (Vegan)

Yarran Cuvee Blanc NV G11.9 B55
– Riverina, NSW

Moët & Chandon Brut Impérial NV 110
– Epernay, France

Veuve Clicquot Yellow Label NV 120
– Reims, France

BEER

Heineken 0 \$8
XXXX Gold, XXXX Summer, Peroni Leggera, \$9
Great Northern \$9
Corona, Heineken, Asahi, Peroni Nastro, Crown Lager \$10
Stone & Wood, Matsos Ginger Beer \$12
 **Mythos, Fix, Keo** \$12

CIDER

Pure Blonde Organic Apple Cider \$10

SCOTCH WHISKEY

Canadian Club, Johnnie Walker Red, Jameson \$10
Johnnie Walker Black, Chivas \$11
Glenfiddich 12 Year old, Glenlivet 12 \$13
Glenfiddich 15 Year old \$15
Glenfiddich 18 Year old \$18
Johnnie Walker Blue \$25

WHISKEY BOURBON

Jack Daniels, Jim bean \$10
Makers Mark \$11
Gentleman Jack \$12

RUM

Bundaberg, Bacardi \$10
Kranken Spiced Rum \$11

COGNAC

Hennessy VSOP \$14
Hennessy XO \$60

PORT

Penfold Grandfather \$10
Penfolds Grandfather Rare \$16

VODKA

Absolute Vodka, Absolute Vodka Vanilla \$10
Belvedere \$13
Grey Goose \$13

GIN

Gordon's Gin \$10
Pink Gin -La Plancheliere (Italian) \$11
Bombay Sapphire \$12
Ink Gin, Hendrick Gin \$13

TEQUILA

Jose Cuervo Silver, Jose Cuervo Reposado \$10
1800 Anejo \$14
1800 Respado \$12
Don Julio \$12

LIQUEURS

Baileys, Chambord, Cointreau, Dubliner Honeycomb, \$10
Drambuie, Galliano Sambuca Black, Galliano Sambuca White,
Galliano Sambuca Vanilla, Tia Maria, Frangelico, Kahlua,
Midori, Mohala (mango), Malibu, Campari, Pimms, Aperol,
Pavan, Limoncello, Liqour43, Alize Blue, Mr Black, Passoa

GREEK LIQUOR

 **Palomari Ouzo, Skinos Mastiha,** \$11
Metaxa 7 Star Brandy

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Lemonade, Fanta, Ginger Ale, \$5
Ginger Beer, Soda Water, Tonic Water
Lemon Lime Bitters \$6.5

JUICES

Orange, Apple, Pineapple, Cranberry \$5.5

MILKSHAKES

Chocolate, Strawberry or Caramel \$9.9

WATER

Still Water 1L \$6.9
Sparkling Water 1L \$6.9

LIKE US, LOVE US,
LET'S BE FRIENDS!

Oh My Greek Kitchen and Bar  
ohmygreek_gc

15% surcharge on Public Holiday's. (GF) Gluten Free, (GFA) Gluten Free Available, (V) Vegetarian, (VEGAN), EV00 - Extra Virgin Olive Oil, (DFA) Dairy Free Available
For any additional dietary requirements, please check with our friendly staff.