

## FOOD MENU

### DIPS AND BREAD

**Trio of Dips (GFA)** \$22.9  
Chef selection of three dips served with pita bread

**Taramasalata** \$12.9  
Traditional fish roe, garlic, lemon, EVOO, with house made Greek bread (Koulouri)

**Bread & Olive Oil (V)** \$12.9  
House made Greek bread (Lagana) with Olive oil and lemon

### ENTRÉE (MEZEDÉS)

**Mydia (Mussels) (GFA)** \$23.9  
Black mussels, garlic, chilli, olives, feta, tomatoes, and pita bread

**Moro Kalamaraki (GF)** \$20.9  
Fried baby squid, lemon and dil mayonnaise

**Oktopodi Sti Skaras (GF)** \$25.9  
Char grilled baby octopus, hummus, pickled onions, balsamic dressing

**Solomos kai Halloumi (GF)** \$23.9  
Grilled salmon, Halloumi, apple chutney

**Saganaki (V & GF)** \$22.9  
Pan-fried Cheese with Fresh Lemon & Oregano + Caramelized Fig \$1.9

**Halloumi Kopto Vathia Tiganita (V & GF)** \$19.9  
Greek Halloumi chips with spicy yogurt

**Manitari (V & GFA)** \$16.9  
Baked mushroom, feta, spinach, capsicum, fennel and olive crumble with pomegranate glaze

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

**Marinatos Elies (Olives) (GF)** \$15.9  
Marinated olives, citrus thyme, rosemary and chili

### GYROS-PITA WRAP (DINE IN LUNCH ONLY - TAKEAWAY ANYTIME)

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

**Salmon** \$30.9  
**Lamb** \$27.9  
**Chicken** \$26.9  
**Halloumi (V)** \$25.9  
**Vegetarian (V)** \$25.9

### 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** \$42.9  
**Mixed (Chicken & Lamb) Souvlakia** \$37.9  
**Lamb Souvlakia** \$37.9  
**Chicken Souvlakia** \$35.9  
**Vegetarian Souvlakia (V) (VEGAN option available)** \$32.9

**Thalassina Zymarika (Seafood pasta) (GFA, DFA)** \$39.9  
Prawns, squid, mussels, fish, chili, garlic, tomato, parsley, ouzo, lemon and EVOO

**Mydia (Mussels) (GF)** \$38.9  
Black mussels, garlic, chilli, olives, feta, tomatoes and pita bread

**Fish of the Day (GF)** \$42.9  
Santorini baked potatoes, king baby mushrooms, House made spicy yogurt

**Garida sti skhara (Prawns) (GFA)** \$42.9  
Grilled local prawns, Chili, garlic, extra virgin olive oil, mediterrian spices, pita bread

**Kalamaraki Pasimeno (Squid) (GF)** \$38.9  
Whole local squid char grilled served with rice, melody of tomato and mushrooms with capers and lemon mayo

**Arni Ravioli (Lamb Ravioli)** \$37.9  
Spinach and ricotta ravioli, confit lamb shoulder, fennel pure, baby vegetables

**Meat Moussaka** \$34.9  
Layers of potato, eggplant, lamb and beef ragu, bechamel sauce, Greek salad and pita bread

**Soutzoukakia (Meat Balls)** \$34.9  
Meatballs, rich tomato sauce, baby king mushrooms, zucchini, rice and pita bread

**Briam (VEGAN) (GFA)** \$32.9  
Roast vegetables, eggplant, zucchini, potato, onion, served with pita bread and salad

### APO TI PSISTARTA (FROM THE ROTISSERI) SHARING PLATTER

Slow cooked lamb shoulder, lemon baked potatoes, salad, pita bread, tzatziki, rice (GFA) \$140.9

Slow cooked chargrilled whole chicken, lemon baked potatoes, salad, pita bread, tzatziki, rice (GFA) \$99.9

### SALADS

**Beetroot Salata (V & GF)** \$22.9  
Goat cheese mousse, honey walnuts, green leaves

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

### SIDES

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

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

**Pita Bread** \$6.9

**Gluten Free Bread (GF)** \$6.9

### KIDS MENU (\$16.9)

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

**Kids Ice Cream** \$6.9  
2 Scoops of vanilla ice cream with a choice of topping (Chocolate, Strawberry & Caramel)

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

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Oh My Greek Kitchen and Bar    
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# DRINKS

## SIGNATURE COCKTAILS

**Vanilla Ice Ice Baby** \$24.9  
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** \$24.9  
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** \$24.9  
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** \$24.9  
Let us imagine the beautiful sunset in Santorini while sipping a mixture of Pink Gin, St Garmin elderflower, raspberry cordial and fresh lime

**OMG Espresso Martini** \$24.9  
An Oh My Greek special mix using Dubliner honeycomb whisky, Mr black,Espresso and fresh honey

**Long island Ice Tea** \$24.9  
Orange juice or Pineapple juice mixed with everything  
Vodka, Gin, Tequila, Bacardi, Cointreau- feel dizzy yet?

## CLASSIC COCKTAILS

**Espresso Martini, French Martini, Dry Martini** \$22.9  
**Daiquiri (mango or strawberry)** \$22.9  
**Mojito, Cosmopolitan, Old Fashioned** \$22.9  
**Aperol Spritz, Amaretto Sour** \$22.9  
**Gin Sour, Gimlet, Gin Fizz** \$22.9  
**Margarita (Chillie or Classic), Coconut Margarita** \$22.9  
**Negroni, Lychee martini, Porn Star Martini** \$22.9

## MOCKTAILS

**Innocent Passion** \$14.9  
Fresh mint, Fresh lime, Passionfruit and Lemonade

**Seabreeze** \$14.9  
Blue Curacao, Mint, Pineapple juice , Orange juice

**Virgin Lychee** \$14.9  
Lime, Lychee syrup, Fresh Lime, raspberry cordial, Lemonade

**Virgin Mojito** \$14.9  
Fresh Lime, Mint syrup, Sugar syrup, Soda

## RED WINE


**Sorby Adams 'Gudilly' Pinot Noir** G11.9 B55  
– Adelaide, SA

**Teds Place 'Windy Dam Day' Merlot** G11.9 B55  
– SA

**Wills Domain Mystic Spring Cabernet Sauvignon** G12.9 B58.9  
– Margaret River, WA

**Yarran Shiraz** G11.9 B55  
– Riverina, NSW

**Patritti 'JPB' Reserve Shiraz** B 96.9  
– McLaren Vale, SA

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


## WHITE WINE

**Sorby Adam 'Jellicoe' Riesling** G11.9 B55  
– Eden Valley, SA (Vegan Friendly)

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


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

**Patritti 'P' Chardonnay** G11.9 B55  
– Adelaide Hills, SA (Vegan Friendly)

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

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

## ROSE WINE

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

## MOSCATO WINE

**Circle or Friends Pink Moscato Spritz** 250ml G11.9  
– SA (Vegan Friendly)

## SPARKLING WINE

**'Scorza' Prosecco** G11.9 B55  
– King Valley, VIC


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

**Moët & Chandon Brut Impérial NV** 130  
– Epernay, France

**Veuve Clicquot Yellow Label NV** 160  
– Reims, France

**Pol Roger Reserve** 220  
– Epernay, France

## BEER

**XXXX Gold** \$9  
**Heineken 0** \$10  
**Peroni Leggera, Great Northern** \$10  
**Corona, Heineken, Asahi, Peroni Nastro** \$10  
**Stone & Wood, Matsos Ginger Beer** \$13  
 **Mythos, Fix, Keo** \$13

## CIDER

**Pure Blonde Organic Apple Cider** \$10

## SCOTCH WHISKY

**Canadian Club, Johnnie Walker Red, Jameson** \$10  
**Johnnie Walker Black, Chivas** \$12  
**Glenfiddich 12 Year old, Glenlivet 12** \$13  
**Glenfiddich 15 Year old** \$18  
**Glenfiddich 18 Year old** \$22  
**Johnnie Walker Blue** \$29

## WHISKEY BOURBON

**Jack Daniels, Jim Bean** \$10  
**Wild Turkey** \$11  
**Makers Mark** \$12  
**Gentleman Jack** \$13

## RUM

**Bundaberg, Bacardi** \$10  
**Kranken Spiced Rum** \$12

## 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** \$15  
**1800 Respado** \$13  
**Don Julio** \$13

## 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,** \$12  
**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** \$6.9

## 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

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