

DESSERT

Sticky Fig pudding \$9.9

Chef special recipe- Moist sponge cake with dried fig, ground hazelnuts served with sticky butterscotch sauce

Trigona Panoramatos \$9.9

Crispy, golden, buttery phyllo triangles soaked in syrup and filled with the most rich and creamy custard

Baklava \$9.9

Layered phyllo pastry with crushed nuts, sugar and honey syrup

Galaktoboureko \$9.9

Layers of golden brown crispy phyllo, sprinkled with melted butter filled with semolina custard bathed in orange and lemon flavoured syrup

Ice Cream \$12

Trio of ice cream

OMG's affogato \$16

Vanilla ice cream, Greek coffee and a shot of ouzo

Affogato \$16

Vanilla ice cream, a shot of espresso & a shot of your choice of liquor. Frangelico, Baileys, Kahlua, Tia Maria or Liquor 43

Kids Ice Cream \$6

2 Scoops of vanilla ice cream with a choice of topping (Chocolate, Strawberry & Caramel)

Legends Dessert (Shots) \$10

Ouzo, Pavan, Limoncello or Tequila

Hot Beverages

Tea & Coffee	\$6
Greek coffee	\$6
Hot chocolate	\$6
Chai Latte	\$6

Milkshakes

Chocolate, Strawberry or Caramel	\$9.9
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15% surcharge on Public Holiday's.

For any additional dietary requirements, please check with our friendly staff.

 **OH MY GREEK**
KITCHEN & BAR

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Dining Precinct
HOMEWORLD CENTRE

 07 5573 4536

FRIDAY NIGHT
LIVE MUSIC

SATURDAY NIGHT
BELLY DANCE

SUNDAY LUNCH
LIVE MUSIC

BYO WINE ONLY

PET FRIENDLY

DELIVERY
 



Phone: 07 5573 4536

Website: www.ohmygreek.net.au

Email: info@ohmygreek.net.au

Located in the Dining Precinct
Homeworld Centre (next to GYG)
502 Hope Island Rd, Hope Island QLD 4212

LET'S BE FRIENDS

 oh my greek kitchen and bar

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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	

ΕΝΤΡΕΕ (MEZEDES)

Mydia (Mussels) (GFA)	\$22.9
Black mussels, garlic, chilli, olives, feta, tomatoes, and pita bread	
Moro Kalamaraki (GF)	\$19.9
Fried baby squid, lemon and dil mayonnaise	
Oktopodi Sti Skaras (GF)	\$24.9
Char grilled baby octopus, hummus, pickled onions, balsamic dressing	
Solomos kai Halloumi (GF)	\$22.9
Grilled salmon, Halloumi, apple chutney	
Saganaki (V & GF)	\$18.9
Pan-fried Cheese with Fresh Lemon & Oregano + Caramelized Fig \$1.9	
Halloumi Kopto Vathia Tiganita (V & GF)	\$18.9
Greek Halloumi chips with spicy yogurt	
Manitari (V & GFA)	\$15.9
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)	\$14.9
Marinated olives, citrus thyme, rosemary and chili	

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)	\$37.9
Prawns, squid, mussels, fish, chili, garlic, tomato, parsley, ouzo, lemon and EVOO	

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

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

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

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

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

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

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

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

APO TI PSISTARTA (FROM THE ROTESSERI) SHARING PLATTER

Slow cooked lamb shoulder, lemon baked potatoes, salad, pita bread, tzatziki, rice (GFA)	\$125.9
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Slow cooked chargrilled whole chicken, lemon baked potatoes, salad, pita bread, tzatziki, rice (GFA)	\$89.9
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SALADS

Beetroot Salata (V & GF)	\$21.9
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
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Greek Fries	\$9.9
+ Feta	\$2

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

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

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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.