

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 \$16

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 \$12.9

Trio of ice cream

OMG's affogato \$16

Vanilla ice cream, Greek coffee and a shot of ouzo

Affogato \$19.9

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 \$6.9

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

Legends Dessert (Shots) \$11

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

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



ohmygreek_gc

OH MY GREEK KITCHEN & BAR

Dining Precinct
HOMEWORLD CENTRE

📞 07 5573 4536



PET FRIENDLY

DELIVERY



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 (MEZEDES)

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

Pet Friendly Outdoor 

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

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
Meat balls, 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 ROTESSERI) 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 \$9.9
+ Feta \$2

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

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

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