

the Greek MEZZE

Dips & Pita-----

Pita Bread	1.90
Crusty Bread	2.90
Tzatziki	5.90
A traditional blend of yoghurt, cucumber, mint and garlic with a touch of tahini	
Scordalia	5.90
Creamy potato, garlic & lemon with pita bread	
Melinzanasalata	5.90
Oven roasted eggplant, onion, parsley and garlic with a touch of tahini and olive oil with pita bread	
Taramosalata	5.90
Fish roe with lemon and virgin olive oil with pita bread	
Mezze Special	5.90
A blend of roasted capsicum, fetta with pita bread	
Mezze Plate	11.90
Crushed olive dip, green olives, olive oil and balsamic with crusty bread	
Agapi Trio	12.90
Trio of marinated olives, Bulgarian fetta stuffed picante peppers and crusty bread	

SOUPS-----

Yiouvarlakia	11.90
A superb chicken and lemon broth with rice and meatballs	

Salads & Side Dishes-----

Vegetable Tourlu	8.90
A casseroles of fresh vegetables in a rich tomato sauce	
Patates	8.90
Young potatoes lightly fried, tossed in Greek Mezze's own herbs and spices	
Beetroot Salad	8.90
Freshly cooked beetroot, tossed in olive oil, garlic and vinegar	
Tou Kippou	8.90
Garden Salad	
Elliniki Salata	9.90
Traditional Greek salad	
Broad Beans and artichokes	10.90
Tossed in extra virgin olive oil, vinegar and fresh dill	
Haloumi Grape and Rocket Salad	12.90
Pan fried haloumi tossed with fresh mixed grapes, cherry tomatoes, red onion and rocket with a lemon and olive oil dressing	
Rhokka Salata	13.90
Rocket and baby spinach tossed with bacon, olives and Spanish onions with a balsamic and olive oil dressing topped with myzithra cheese shavings	

No Separate or split Accounts

Mezze Traditional Meals Designed For Sharing-

All Serves Below Are----- 10.90

Halloumi

Traditional Cyprian soft cheese served with baby cherry tomatoes

Saganaki Me Kefalogravera

Gently floured and pan fried cheese, served with extra virgin olive oil and fresh lemon

Gemista

Fresh peppers stuffed with meat, herbs, rice and tomato, baked and served with tzatziki dipping sauce

Keftedes

Delicately spiced mint and garlic meat balls with a tomato sauce and pilaf rice

Chick Pea Krokettes

Chick peas, fresh herbs and vegetables, fried, served with tzatziki

All Serves Below Are----- 12.90

Spanakopita

Spinach and fetta wrapped in homemade pastry

Triopita

Blend of cheese wrapped in homemade pastry

Dolmades

Traditional mix of rice, herbs, garlic and tomato wrapped in vine leaves with minted yoghurt dipping sauce

Sikoti

Fresh pan fried chicken liver with caramelised onion, tomato salsa and herb pita croutons

Loukanika

Traditional pork and orange sausage served chargrilled with Ouzo soaked oranges

Krokettes

Zucchini and fetta kroquette crumbed and fried served with skordalia

All Serves Below Are----- 17.90

Oktapodi Toursi

Octopus pickled with The Greek Mezze's own secret herbs and spices

Kalamari

Lightly spiced and floured local baby calamari with a lemon and garlic aioli

Bakaliaro

Salted ling fish in a Mythos beer and oregano batter served with garlic and potato skordalia

Garides Kataifi

Tiger prawns wrapped in kataifi pastry fried with a fresh lime and capsicum salsa

Maritha Tiganito

Floured whitebait gently fried, served with lemon aioli and fresh lemon

Sardeles Ladorigana

Whole marinated sardines char-grilled served with oregano oil

No Separate or split Accounts

Main Course-----

Yiros

Open traditional yiros, your choice of lamb, chicken or both served with salad, chips and tzatziki

18.90

Pasticio

Layered pasta, traditional meat and creamy béchamel sauce baked served with a tomato sauce topping

19.90

Moussaka

20.90

Layers of grilled zucchini, eggplant and potato, traditional meat and creamy béchamel sauce	
Souvlaki	22.90
Char-grilled marinated lamb or chicken skewers with chips and tzatziki	
Tis Skaras Ortiki	22.90
Quail marinated in olive oil, garlic, oregano chargrilled and served with horta, dressed with lemon and oil dressing	
Oktapodi	24.50
Tender whole octopus tentacle marinated and char-grilled, served with rocket, onion and cherry tomato salad	
Garides Saganaki	24.90
Tiger prawns pan cooked with a touch of fresh chilli and garlic, flamed in ouzo with a traditional tomato and fetta sauce, served with braised leek pilaf rice	
Katsiki Furno	25.90
Salt bush Chevron goat, slowly braised and served with potatoes and herb tomato sauce	
Herino	25.90
Marinated pork chops char grilled with tomato and spinach cabbage braise, potato and pumpkin skordalia	
Prawn Souvlaki	25.50
Chargrilled prawns skewers served on a rocket, cherry tomato and red onion salad	
Kalamari	25.90
Lightly spiced and floured local baby calamari with a lemon and garlic aioli	
Char-grilled grain fed porterhouse steak	27.90
Soft cheese polenta, sautéed greens and mythos beer batter prawns	
Arni Cutlets	27.90
Marinated char-grilled lamb cutlets served an a vegetable tourlu	
Moreton Bay Bugs	P.O.A
Marinated in Ouzo and fresh herbs, chargrilled and served with rocket salad	

Platters for 2 - Minimum 2 people-----

Meat Platter	38 per person
Lamb, chicken souvlaki and yiros meat, quail, loukanika, keftedes and pilaf rice	
Seafood Platter	48 per person
Prawns, octopus, barramundi, calamari, white bait, sardines and moreton bay bugs	
Mixed Platter	45 per person
Lamb, chicken, prawn & octopus souvlaki, mixed yiros meat, kalamari and patatas	

No Separate or split Accounts

the Greek MEZZE Banquets

\$39.50 Banquet

Starters

Dips and Pitts

Selection of 3 home made dips

Haloumi Cheese

Pan friend Cyprian style cheese garnished with marinated cherry tomatoes

Seconds

Dolmathes

rice wrapped in vine leaves

Keftedes

Greek style meat balls with dip sauce on the side

Pickled Octopus

Authentic village marinated octopus

Marinated Olives

3 different varieties of olives, marinated in the unique '*the Greek* MEZZE's' style

Fetta Cheese

Traditional fetta cheese drizzled with virgin olive oil and oregano

Main Course

Chicken Souvlaki

Char grilled chicken breast souvlaki

Lamb Souvlaki

Char grilled lamb fillet souvlaki

Calamari

Pan fried calamari seasoned with oregano, salt and pepper

Beer Battered Barramundi

Beer battered barramundi strips lightly marinated in '*the Greek* MEZZE's' own recipe

Side dish

Greek Salad

Traditional Greek style salad



the Greek MEZZE Banquets

\$44.50 Banquet



Starters
Dips and Pitts
Selection of 3 home made dips

Haloumi Cheese
Pan friend Cyprian style cheese garnished with marinated cherry tomatoes

Seconds
Dolmathes
rice wrapped in vine leaves
Keftedes
Greek style meat balls with dip sauce on the side
Pickled Octopus
Authentic village marinated octopus
Marinated Olives
3 different varieties of olives, marinated in the unique '*the Greek* MEZZE's' style
Fetta Cheese
Traditional fetta cheese drizzled with virgin olive oil and oregano
Chick Pea Croquets
'*the Greek* MEZZE's' unique chick pea croquet
Fetta Balls
Lightly marinated fetta, roles in bread crumbs and fried

Main Course
Chicken Souvlaki
Char grilled chicken breast souvlaki
Lamb Souvlaki
Char grilled lamb fillet souvlaki
Calamari
Pan fried calamari seasoned with oregano, salt and pepper
Beer Battered Barramundi
Beer battered barramundi lightly marinated in '*the Greek* MEZZE's' own recipe
Prawns
Char grilled prawns with cherry tomatoes
Octopus
Char grilled octopus light marinated

Side dish
Greek Salad
Traditional Greek style salad