

Thaleia



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Kali sas orexi / Enjoy your meal

DIPS (served with warm pita bread)

- **taramosalata** - cod roe dip 8
- **tzatziki** - yoghurt, cucumber and garlic dip 8
- **melitzanosalata** - roasted eggplant, garlic and olive oil dip 8
- **skordalia** - garlic dip 8
- **mixed dips** - selection of 3 dips 16.9
- **karvelli** - wood fired bread with olive oil 6.5
- **extra pita bread** - 3, **greek feta** - 4, **olives** - 6, **extra souvlaki** - 4.5ea.

SALATES - SALADS

- **horiatiki salata** - traditional greek village salad with tomato, cucumber, red onion, feta, olives, extra virgin olive oil and vinegar 16.9
- **horta** - steamed wild greens served with olive oil and lemon 11.9
- **garden salad** - mixed lettuce, carrot, capsicum, spanish onion, cucumber and tomato 14.9

MEZEDES / ENTREES (Mains served with chips and salad)

- **mezze plate** - taramosalata, tzatziki, haloumi, spicy grilled pork sausage, tiropitakia, pickled vegetables, homemade dolmades, octopus (WA), vinegairrette and olives 43.9
- **kalamaraki** - shallow pan fried fresh calamari (local) served with rocket and garlic aioli e 17.9/m 29.9
- **octapodi tis skaras** - bbq octopus (WA), served with lemon and olive oil e 17.9/m 32.9
- **octopus vinegairrete** - (WA) served with olive oil, lemon and oregano 17.9
- **gigandes** - roasted lima beans with fresh tomato salsa 13.9
- **spanakopitakia** - spinach, dill, ricotta and feta in filo pastry 14.9
- **tiropitakia** - feta and ricotta in filo pastry 14.9
- **zucchini chips** - pan fried zucchini slices with skordalia 13.9
- **eggplant saganaki** - fried eggplant stuffed with feta and cooked with fresh tomato, herbs and white wine 17.9
- **loukaniko** - spicy grilled pork sausage served on a leafy salad 16.9
- **sikoti mosharisio** - calves liver pan fried with lemon and oregano 14.9
- **kefalograviera saganaki** - grilled sheeps milk cheese with roasted tomatoes 16.9
- **haloumi** - grilled cypriot cheese served with lemon and olive oil 14.9
- **patates tiganites** - thick cut potato chips sprinkled with oregano 7.9
- **deep fried salt & pepper prawns** - (local) served with garlic aioli e 19.9/m 34.9
- **garides saganaki** - fresh prawns (local) cooked in spicy tomato sauce with white wine and feta e 19.9/m 29.9
- **stuffed zucchini flowers** - with ricotta, haloumi, feta and mint 16.9
- **bbq calamari** - (local) on a bed of rocket, served with garlic sauce 17.9



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MAIN MEALS

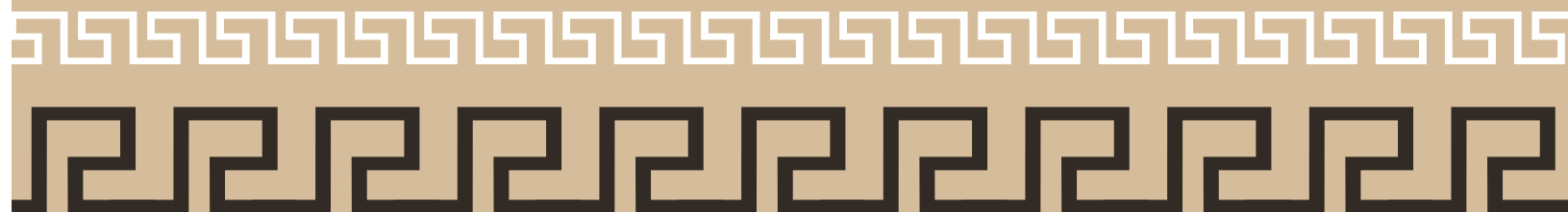
- **mousaka** - layers of eggplant, potatoes, spicy beef mince, tomato and topped with bechamel sauce 26.9
- **stifado** - braised beef fillet, baby onions, tomato and red wine 29.9
- **soutzoukakia** - braised meatballs with fresh tomato salsa served with hilopites (flat greek pasta) 24.9
- **slow cooked roasted lamb** - with lemon potatoes 34.9

FAGITA SKARAS – MAINS FROM THE CHAR GRILL

- **souvlakia** - char grilled marinated lamb/chicken skewers with chips, warm pita bread, tzatziki and small side salad 27.9
- **kotopoulo tis skaras** - free range chicken, char grilled, infused with lemon, oregano, olive oil, served with thick cut chips and tzatziki 27.9
- **fileto moshari** - grain fed eye fillet steak, char grilled with creamy mushroom sauce served with seasonal vegetables 34.9
- **paidakia** - marinated lamb cutlets served with seasonal vegetables 31.9
- **brizola hirini** - char grilled pork loin chops marinated with ground coriander seeds, lemon and herbs served with roasted lemon potatoes 28.9
- **ortikia** - char grilled quail with lemon and oregano, served with chips and salad 28.9
- **char grilled meat platter for 2 people** - lamb and chicken souvlakia, loukaniko, quail, lamb cutlets, pork chops with thick cut chips and tzatziki 79.9
- **pork kontosouvli** - skewered chunky pork fillets with capsicum, onion and tomato in a mild mustard and herb marinade cooked over charcoal and served with fries and tzatziki 28.9
- **paidakia by the kilo** - marinated lamb cutlets served with pita bread, tzatziki and chips 28.9

THALASSINA – SEAFOOD

- **grilled salt water barramundi** - (local) served with chips and salad 28.9
- **grilled seafood platter for 2 people** - (local) fish fillets of the day, bbq calamari (local), octopus (WA), grilled prawns (local), muscles served with salad, watermelon wedges, thick cut chips with home made dill and caper aioli 98.9
- **thaleia's seafood salad sensation** - with pan fried king prawns (local), bbq octopus (WA), mixed salad leaves, watermelon, lemon and olive oil vinegarette, sprinkled with feta and fresh mint 29.9
- **grilled whole snapper** - (local) served with chips and salad and garlic aioli 34.9



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CHILDREN'S MENU (12yrs and under)

- spaghetti bolonese or spaghetti - in fresh tomato sauce and cheese 14.9
- lamb souvlakia - with chips 14.9
- chicken souvlakia - with chips 14.9
- calamari - (local) with chips 14.9
- beef burger - juicy beef pattie, topped with cheese, tomato and lettuce on a soft bun served with thick cut chips and tomato sauce 16.9

THALEIA'S BANQUET

- Served in the middle of the table to share

- 2 people pp 39.9
- chef's selection of dips (with warm pita bread)
- greek salad
- grilled haloumi
- kalamaraki
- your choice of: pork fillet kontosouvli OR char grilled chicken and lamb souvlaki

- 4 people pp 49.9
- chef's selection of dips (with warm pita bread)
- greek salad
- zucchini chips with garlic aioli
- kalamaraki
- loukaniko (spicy grilled pork sausage)
- grilled haloumi
- meat platter to share - char grilled lamb and chicken souvlaki, grilled pork loin with lemon, oregano and garlic, with thick cut chips and tzatziki
- dessert of the day

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