

FOOD MENU

THALEIA

GREEK TAVERNA



DIPS - all house made with warm pita bread

TARAMOSALATA - cod roe dip	\$9
TZATZIKI - yoghurt, cucumber & garlic	\$9
MELITZANOSALATA - roast eggplant	\$9
SKORDALIA - potato & garlic	\$9
MIXED TRIO DIPS	\$18.9
VILLAGE KARVELLI WARM BREAD	\$9.5

ENTREES

HORIATIKI SALATA - traditional Greek village salad with tomato, cucumber, red onion, feta, olives, extra virgin olive oil	\$19.9
HORTA - steamed wild greens with olive oil & lemon	\$13.9
PATATES TIGANITES - thick cut chips sprinkled with oregano and crumbled feta	\$9.9
ROAST VEGETABLES - baby potato, carrot & zucchini	\$8.9
KALAMARAKI - fresh calamari, coated and fried served with tartare sauce	
	Entree	\$18.9
	Main	\$31.9
HALOUMI - grilled Cypriot cheese served with lemon & olive oil	\$16.9
SPANAKOPITA - spinach, feta, ricotta in filo pastry triangles	\$16.9
KEFALOGRAVIERA SAGANAKI - grilled sheep's milk cheese	\$19.9
DOLMADES - vine grape leaves stuffed with rice & herbs	\$15.9
ZUCCHINI CHIPS - floured and fried zucchini slices served with sun dried tomato aioli	\$15.9
GIGANDES - roasted Lima beans in fresh tomato salsa	\$15.9
LOUKANIKO - spicy grilled pork sausage	\$18.9
BBQ CALAMARI - local calamari with olive oil & lemon	\$22.9
OKTAPODI TIS SKARAS - BBQ octopus with olive oil & lemon	\$22.9

MAINS

IKARIA VEGETARIAN PLATE	\$29.9
Spanakopita, dolmades, haloumi, zucchini chips		
MOUSAKA	\$29.9
Layers of eggplant, beef mince, topped with bechamel sauce		
SOUVLAKIA	\$29.9
Char grilled marinated lamb / chicken / mixed skewers with salad, chips, warm pita bread & tzatziki		
SLOW COOKED ROAST LAMB	\$39.9
6 hours roast lamb shoulder with roast potatoes		
PAIDAKIA	\$37.9
Marinated lamb cutlets served with lemon & herbs & roast potato		
BRIZOLA HIRINI	\$33.9
Char grilled pork loin, on roast potato with olive oil & lemon sauce		
PORK KONTOSOUVLI	\$35.9
Skewered pork fillets with onions and capsicum in a mild mustard & herb marinade cooked over charcoal & served with fries		
CHAR GRILLED MEAT PLATTER for 2 People	\$89.9
Grilled lamb & chicken souvlaki, grilled pork loin, lamb cutlets, quail, loukaniko with thick cut chips		

THALASSINA - SEAFOOD

GARIDES SAGANAKI	\$29.9
Fresh prawns cooked in red tomato sauce & feta served with pita bread		
SEAFOOD MARINARA PASTA	\$32.9
Prawns, fish, calamari & mussels		
GRILLED BARRAMUNDI FILLET	\$32.9
Local Barra served with salad & thick cut chips & tartare		
FISH SKEWERS	\$34.9
Salmon & Barramundi souvlaki served with cabbage salad, thick cut chips & tartare sauce		
GRILLED WHOLE SNAPPER	\$39.9
Served with salad, thick cut chips & olive lemon sauce		
HOT SEAFOOD PLATTER for 2 People	\$129.9
Fish Skewers, garlic prawns, BBQ octopus, BBQ calamari, mussels Provencal, blue swimmer crab, Greek salad, thick cut chips & seasonal fruit		

THALEIA'S BANQUETS

BANQUET 1 (2 to 6 people) \$44.9pp

On Arrival:

HORIATIKI SALATA

Traditional Greek village salad with tomato, cucumber, red onion, feta, olives, extra virgin olive oil

MIXED ENTREE PLATE

Mixed dips with pita bread, kalamaraki, zucchini chips and haloumi

MAIN to share

Souvlaki (lamb, chicken, or mixed) or Pork Kontosouvli

BANQUET 2 (minimum 3 people) \$54.9pp

On Arrival:

HORIATIKI SALATA

Traditional Greek village salad with tomato, cucumber, red onion, feta, olives, extra virgin olive oil

MIXED TRIO DIPS

Trio dips with pita bread

HALOUMI

Grilled Cypriot cheese served with lemon & olive oil

ZUCCHINI CHIPS

Floured and fried served with sun-dried tomato aioli

KALAMARAKI

Fresh calamari coated and fried served with rocket leaves & tartare sauce

MEAT PLATTER to share

Char grilled lamb & chicken souvlaki, grilled pork loin & loukaniko with thick cut chips

Dessert of the Day

BANQUET 3 (minimum 3 people) \$64.9pp

On Arrival:

HORIATIKI SALATA

Traditional Greek village salad with tomato, cucumber, red onion, feta, olives, extra virgin olive oil

MIXED TRIO DIPS

Trio dips with pita bread

HALOUMI

Grilled Cypriot cheese served with lemon & olive oil

SPANAKOPITA

Spinach, feta, ricotta in filo pastry triangles

ZUCCHINI CHIPS

Floured and fried served with sun-dried tomato aioli

KALAMARAKI

Fresh calamari coated and fried served with rocket leaves & tartare sauce

OKTAPODI TIS SKARAS

BBQ octopus with olive oil & lemon

MEAT PLATTER to share

Char grilled lamb & chicken souvlaki, grilled pork loin & loukaniko with thick cut chips

Dessert of the Day

CHILDRENS MENU \$15.9

SOUVLAKI – lamb/chicken/mixed served with chips, pita bread and tzatziki

KALAMARAKI – served with chips and tartare sauce

CHICKEN NUGGETS – served with chips and tomato sauce



