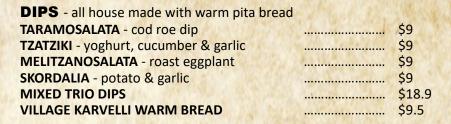
FOOD MENU

THALEIA
CDEDIZ WANDDALA

GREEK TAVERNA





ENTREES

ENIKEES	
HORIATIKI SALATA - traditional Greek village salad with tomato, cucumber, red onion,	\$19.9
feta, olives, extra virgin olive oil	
HORTA - steamed wild greens with olive oil & lemon	\$13.9
PATATES TIGANITES - thick cut chips sprinkled with oregano	\$9.9
and crumbled feta	\$19 NOA
ROAST VEGETABLES - baby potato, carrot & zucchini	\$8.9
KALAMARAKI - fresh calamari, coated and fried served with tartare sauce	750000
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
	725.5
Layers of eggplant, beef mince, topped with bechamel sauce	¢20.0
SOUVLAKIA Char grilled marinated lamb / shiekan / mixed skowers with saled shins warm nite broad % tratriki	\$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	Ş39.9
	\$37.9
Marinated lamb cutlets served with lemon & herbs & roast potato	۷۵۲.5
BRIZOLA HIRINI	\$33.9
Char grilled pork loin, on roast potato with olive oil & lemon sauce	733. 3
PORK KONTOSOUVLI	\$35.9
Skewered pork fillets with onions and capsicum in a mild mustard & herb marinade	φυυ.υ
cooked over charcoal & served with fries	PLI WAS
CHAR GRILLED MEAT PLATTER for 2 People	\$89.9
Grilled lamb & chicken souvlaki, grilled pork loin, lamb cutlets, quail, loukaniko with thick cut chips	AND YEAR
	Mary Karl
THALASSINA - SEAFOOD	
GARIDES SAGANAKI	\$29.9
	723.3
Fresh prawns cooked in red tomato sauce & feta served with pita bread SEAFOOD MARINARA PASTA	¢22.6
	\$32.9
Prawns, fish, calamari & mussels GRILLED BARRAMUNDI FILLET	¢22.0
Local Barra served with salad & thick cut chips & tartare	\$32.9
FISH SKEWERS	\$34.9
Salmon & Barramundi souvlaki served with cabbage salad, thick cut chips & tartare sauce	754.5
GRILLED WHOLE SNAPPER	\$39.9
Served with salad, thick cut chips & olive lemon sauce	733.3
HOT SEAFOOD PLATTER for 2 People	\$129.9
Fish Skewers, garlic prawns, BBQ octopus, BBQ calamari, mussels Provencal, blue swimmer crab,	West 12.10
Greek salad, thick cut chips & seasonal fruit	1 de 7/12

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

