

FOOD MENU

DIPS - all house made with warm pita bread

TARAMOSALATA - cod roe dip

TZATZIKI - yoghurt, cucumber & garlic

MELITZANOSALATA - roast eggplant

SKORDALIA - potato & garlic

MIXED TRIO DIPS

VILLAGE KARVELLI WARM BREAD

all house made with warm pita bread	\$9
cod roe dip	\$9
yoghurt, cucumber & garlic	\$9
roast eggplant	\$9
potato & garlic	\$9
MIXED TRIO DIPS	\$18.9
VILLAGE KARVELLI WARM BREAD	\$9.5

THALEIA GREEK TAVERNA



ENTREES

MORIATIKI SALATA - traditional Greek village salad with tomato, cucumber, red onion,

feta, olives, extra virgin olive oil

HORTA - steamed wild greens with olive oil & lemon

PATATES TIGANITES - thick cut chips sprinkled with oregano

and crumbled feta

ROAST VEGETABLES - baby potato, carrot & zucchini

KALAMARAKI - fresh calamari, coated and fried served with tartare sauce

	\$19.9
	\$13.9
	\$9.9
	\$8.9
Entree	\$18.9
Main	\$31.9
	\$16.9
	\$16.9
	\$19.9
	\$15.9
	\$15.9
	\$15.9
	\$18.9
	\$22.9
	\$22.9

HALOUMI - grilled Cypriot cheese served with lemon & olive oil

SPANAKOPITA - spinach, feta, ricotta in filo pastry triangles

KEFALOGRAVIERA SAGANAKI - grilled sheep's milk cheese

DOLMADES - vine grape leaves stuffed with rice & herbs

ZUCCHINI CHIPS - floured and fried zucchini slices served with sun dried tomato aioli

GIGANDES - roasted Lima beans in fresh tomato salsa

LOUKANIKO - spicy grilled pork sausage

BBQ CALAMARI - local calamari with olive oil & lemon

OKTAPODI TIS SKARAS - BBQ octopus with olive oil & lemon

MAINS

IKARIA VEGETARIAN PLATE

Spanakopita, dolmades, haloumi, zucchini chips

MOUSAKA

Layers of eggplant, beef mince, topped with bechamel sauce

SOUVLAKIA

Char grilled marinated lamb / chicken / mixed skewers with salad, chips, warm pita bread & tzatziki

SLOW COOKED ROAST LAMB

6 hours roast lamb shoulder with roast potatoes

PAIDAKIA

Marinated lamb cutlets served with lemon & herbs & roast potato

BRIZOLA HIRINI

Char grilled pork loin, on roast potato with olive oil & lemon sauce

PORK KONTOSOUVL

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

Grilled lamb & chicken souvlaki, grilled pork loin, lamb cutlets, quail, loukaniko with thick cut chips

THALASSINA - SEAFOOD

GARIDES SAGANAKI

Fresh prawns cooked in red tomato sauce & feta served with pita bread

SEAFOOD MARINARA PASTA

Prawns, fish, calamari & mussels

GRILLED BARRAMUNDI FILLET

Local Barra served with salad & thick cut chips & tartare

FISH SKEWERS

Salmon & Barramundi souvlaki served with cabbage salad, thick cut chips & tartare sauce

GRILLED WHOLE SNAPPER

Served with salad, thick cut chips & olive lemon sauce

HOT SEAFOOD PLATTER for 2 People

Fish Skewers, garlic prawns, BBQ octopus, BBQ calamari, mussels Provencal, blue swimmer crab,

Greek salad, thick cut chips & seasonal fruit.

	\$29.9
	\$32.9
	\$32.9
	\$34.9
	\$39.9
	\$129.9

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

