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PITA WRAPS

- STEP 1-CHOOSE YOUR MEAT

SOUVLA

Slow cooked on a spit over charcoal Chicken / Pork / Lamb*

SOUVLAKI STIX

Hand cut and skewered in house souvlaki grilled on organic charcoal Pork belly / Chicken / Lamb* backstrap

HALOUMI CHEESE [v] *Grilled to perfection*

LAMB^{*} KLEFTIKO Lamb shoulder slow cooked for 11 hours

CALAMARI Lightly floured and fried

BIFTEKI Beef mince with traditional Greek spices

*add \$2 for lamb dishes **gluten free pita when available \$3.5 extra

HERCULES PLATTER

A sampling of: all stix, all souvla meats, haloumi, calamari, corn, selection of house made dips, daily handmade pita and chips

For 2 people \$75 For 3 people \$99

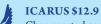
Meat may vary at time of order, depending on availability

Menu prices are subject to change due to fluctuations in seasonal produce.

-STEP 2-CHOOSE YOUR FILLING



Tomato, onion, tzatziki (cucumber yoghurt dip) and chips



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WRAP COMBO

WRAE add \$7 for our legendary chips & can of drink

Char roasted capsicum, tirokafteri (spicy feta dip) and chips



Special mayo, mediterranean slaw and chips

ARGO \$12.9 Double baked truss tomatoes,

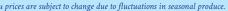
white taramosalata (fish roe dip), pickled onions and chips

> fed Dorset lamb, our chicken is hormone free, chemical free and free range, our pork is only natural free range female gilt pork and all our meats are Australian grown

ACHILLES PLATE

200g of souvla meat Choice of chicken, pork or lamb^{*} souvla, served with chips, mediterranean slaw or Greek salad including mixed leaves, tzatziki and our house made pita bread \$29

*add \$3 for lamb souvla



NAKED MEATS

All served with pita, tzatziki and lemon minimum order of 2 stix for accompaniment

| Chicken stix | \$5.5 ea / \$65 doz |
|---------------------|---------------------|
| Pork belly stix | \$6 ea / \$70 doz |
| Lamb backstrap stix | \$7 ea / \$82 doz |
| Chicken souvla | \$16.9 / 200g |
| Pork souvla | \$19.9/ 200g |
| Crispy pork belly | \$19.9 / 200g |
| Lamb souvla | \$22.9 / 200g |
| Lamb kleftiko | \$22.9 / 200g |
| Bifteki (2pc) | \$11.9 |
| Chicken wings (3pc) | \$10.9 |

BATTLE CRY BURGERS No fillers

Our patties are ground in house using 100% Australian free range wagyu beef,grilled over organic charcoal, topped with American cheese, chopped onions & pickles

| HEPHAESTUS |
|--------------------------|
| Tomato sauce and mustard |

HERA Special sauce and lettuce

HADES Lettuce, sliced tomato, mayo & tomato sauce

HERMÈS

Free range chicken breast fillet grilled over charcoal with lettuce, cheese, egg mayo and house made chilli sauce \$16.9

TERAS

Double patty, double cheese, crispy skin pork belly, onion rings, pickles & smokey bbq sauce **BURGER COMBO ADD \$7** for our legendary chips and can of drink

*gluten free bun available \$1.5 Extra

LEGENDARY CHIPS

Seasoned with mountain grown oregano & salt Some

| | oome | Dots |
|------------------------------|-----------|----------|
| | \$4.5 | \$8.5 |
| ADD ONS | \$2.5 (s) | \$3.5(l) |
| Feta and oregano or | | |
| kefalograviera cheese and ro | semary | |

HOUSEMADE DIPS/SAUCES

Dips all served with pita bread Tzatziki (cucumber yoghurt dip) [v] White taramosalata (fish roe dip) Special mayo [v] Tirokafteri (spicy feta dip) [v] House made chilli sauce [v]

SIDES

\$10.9

\$11.9

\$11.9

\$11.9

Lots

\$9.9ea

\$3.5

(FOR1) MEDITERRANEAN SLAW [v] \$7.9 \$11.9 Mixed shredded cabbage with carrot and vinegarette dressing

GARDEN SALAD [v]\$8.9 \$12.9 Mixed leaf, tomato, cucumber, capsicum, olives, onions, Greek balsamic dressing

GREEK VILLAGE SALAD [v] \$9.9 \$14.9 Tomato, cucumber, capsicum, olives, peppers, onion, feta, extra virgin olive oil dressing

OLOKLIRES POTATOES [v] Whole baby Aussie potatoes baked in lemon,

extra virgin olive oil and mountain grown oregano

HALOUMI [v] Cypriot cheese, cow, goat and sheep milk grilled. Choose extra virgin olive oil, lemon and mountain grown oregano or honey, crushed walnut and thyme

SAGANAKI [v]

Greek cheese, cows milk, Grilled kefalograviera cheese. Choose baked tomato, extra virgin olive oil, lemon and mountain grown oregano or honey and crushed walnuts

HORTA / SEASONAL GREENS [v] Greek extra virgin olive oil and lemon

CALAMARI Lightly floured and fried served with special mayo and lemon

SPANAKOPITA ON CHARCOAL [v] WHOLE CORN ON CHARCOAL [v] **DAILY HANDMADE PITA** (2pc)

STIX & KIDS 12 & under

Any souvla (75g) or calamari with chips, pita and a fruit juice popper \$10.9 *add \$1 for lamb souvla

HOUSEMADE DESSERTS

BOUGATSA PATSAVOURA \$9.9 Layers of phyllo pastry smothered in a house made Greek custard and baked to perfection, dusted with icing sugar, cinnamon and a scoop of vanilla bean gelato

CREMA ME BISCOTTA TOURTA Cookies and cream cake

DRINKS

| Bottled water | |
|------------------------|--|
| Sparkling water | |
| Juices | |
| Greek soft drinks | |
| Cans | |
| 1.25L bottles | |
| See fridge for variety | |

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All our meats are hand selected by us! We only use free range, grass