

DIPS

Taramosalata - Fish Roe

Melinzanosalata - Eggplant and Tahini

Tzatziki - Yoghurt and Cucumber

Amigthalodo - Almond, Lemon and Garlic

Skordalia - Potato and Garlic

Budzarosalata - Beetroot and Garlic

Combo of 3 Dips (pitta extra)

Handmade Pitta

Garlic Bread (Continental Slice)

All 7

MEZZE Share Plates

Saganaki
Grilled haloumi cheese with quince paste

Spanakopita
Spinach and fetta filo pies

Chevapchichi
Spicy skinless minced sausage, chargrilled

Dolmathes
Vine leaf stuffed with rice and fresh herbs, served with tzatziki and a wedge of lemon
(Vegan and Gluten free option available on request)

Chicken Livers
Sautéed a la Grecque

Sousoukakia
Veal and pork meatballs with salsa and klitharaki

Croquettes
Potato zucchini and kefalograviera

Kalamaraki
Crisp fried kalamari with lemon aioli

Marithoula
Deep fried crispy whitebait salt and pepper style, served with fresh lemon

Bakaliaro
Battered ling fish with skordalia and lemon

Garrides
SA prawns with tomato, ouzo and fetta

Leek and Haloumi Pie
Served with green salad and rocket aioli

v - vegetarian gf - gluten free

EXTRA'S

Greek Salad
Tomato, cucumber, onion, Kalamata olives, fetta, oregano and olive oil dressing

Garden Salad
Mixed lettuce, rocket, tomato, spring onion with Zak's dressing

Patates (v)
Crisp fried potato chips with oregano and sea salt

Pumpkin (v)
Roasted with olive oil, sticky balsamic, pepitas and fetta

MAIN COURSES

From the Charcoal Grill

Lamb Cutlets 33
With salad, roast potatoes and tzatziki

Lamb Souvlakia 33
3 Skewers with salad, roast potatoes and tzatziki (lamb tenderloin)

Pork Souvlakia 30
3 Skewers with salad, roast potatoes and tzatziki

Chicken Souvlakia (Free Range) 32
3 Skewers with salad, roast potatoes and tzatziki

Souvlakia Trio 32
One lamb, one chicken, one pork, salad and roast potatoes and tzatziki

Pork Loin 33
Murray Valley pork loin with celeriac remoulade, poached apple and roast potatoes

Aged Beef Rib Eye (Aged) 36
With a choice of mushroom or pepper sauce, salad and roast potatoes

Prime Scotch Fillet 34
With choice of mushroom or pepper sauce, with roast pumpkin and potatoes

Mixed Grill 33
Lamb cutlet, pork souvlaki, chicken souvlaki, chevapchichi, served with chips and salad
*Platter for 1 33
Platter for 2 63*

Seafood

King George Whiting 35
3 fillets grilled or beer battered, served with chips, salad and lemon aioli

Kalamari 30
Salt and pepper style served with chips, salad and lemon aioli

Garrides 35
Succulent Spencer Gulf King Prawn cutlets, char-grilled, served with pilaf rice and seasonal fresh salad

Zak's Fresh Catch 34
Whiting fillet (grilled or battered), salt and pepper kalamari and grilled SA prawns, served with chips, salad and lemon aioli
*Platter for 1 34
Platter for 2 65*

Octopus Salad 32
Chargrilled octopus, rocket, baby spinach, fennel, orange segments with honey, olive oil and lemon juice dressing

Spaghetti Thalassina 32
SA prawns, kalamari, fish, vongole with garlic, tomato and fresh herbs

Something Special

Moussaka 28
Layered eggplant, zucchini, potatoes, seasoned beef and cheese béchamel, served with salad

Vegetarian Moussaka 27
Layered eggplant, zucchini, potatoes, lentil and mushroom ragout with cheese béchamel, served with salad

Vegetarian Pasta (v/vg) 24
Tomato based with seasonal grilled vegetables



GLYKA (Sweets)

Loukomathes 12

Greek honey donuts dusted with cinnamon and sesame seeds, served hot with ice cream

Baklava 12

Toasted almonds and walnuts between flaky filo pastry with honey and rosewater syrup, served with ice cream

Bougatsa 12

Semolina and lemon custard pie, filo, served hot with ice cream

Crème Kataifi tis Mama's 12

Shredded filo pastry, roasted almonds, vanilla bean custard and fresh cream slice. A Zak's favourite!

Loukoumi 2

A traditional Turkish delight to accompany your coffee

Kourambiethes 3

Homemade buttery shortbread dusted with icing sugar

Affogato 10

Vanilla bean ice cream, drenched with a shot of espresso coffee

add a shot of your favourite liqueur 15

9 Varieties of ice cream available

1 scoop	4
2 scoop	6
3 scoop	8

HOT DRINKS All 4

- Short Black
- Macchiato
- Long Black
- Flat White
- Cafè Latte
- Cappuccino
- Mocha
- Hot Chocolate
- Greek Coffee
- Chai Latte
- Tea - English Breakfast, Earl Grey, Peppermint, Green, Camomile

MENU

Phone (08) 8353 5000 for reservations anytime

One account per table please (No separate accounts)

Kali Orexi & Thank You for your patronage

**BANQUET MENUS, SET MENUS AND FUNCTION MENUS
FOR ALL OCCASIONS AVAILABLE ON REQUEST.
PLEASE ASK YOUR WAIT STAFF**