



# OH MY GREEK KITCHEN & BAR

# FOOD MENU

## Dips and Bread

<b>Your choice of Dip</b>	\$11.9
Choice of one house made dip with warm pita bread <i>(Ask your wait staff for the flavours of the day)</i>	
<b>Taramasalata</b>	\$11.9
Traditional fish roe, garlic, lemon, EVOO, with house made Greek bread (Koulouri)	
<b>Bread &amp; Olive Oil (V)</b>	\$11.9
House made Greek bread (Lagana) with olive oil and lemon	
<b>Trio of Dips (GFA)</b>	\$19.9
Chef selection of three dips served with pita bread <i>(Ask your wait staff for the flavours of the day)</i>	

## Entree (Mezedes)

<b>Marinatos Elies (Olives) (GF)</b>	\$14.9
Marinated olives, citrus thyme, rosemary and chili	
<b>Dakos (V &amp; GFA)</b>	\$14.9
Greek bruschetta, Persian feta, tomato, capers, olives, coriander, oregano, lemon and EVOO	
<b>Keftedes (Greek Meatballs) - 3 Pieces</b>	\$15.9
A mixture of lamb and beef infused with herbs and spices, served with house made tzatziki dip	
<b>Manitari (V &amp; GFA)</b>	\$17.9
Baked mushroom, feta, spinach, capsicum, fennel and olive crumble with pomegranate glaze	
<b>Halloumi Kopto Vathia Tiganita (V &amp; GF)</b>	\$17.9
Greek Halloumi chips with spicy yogurt	
<b>Saganaki (V &amp; GF)</b>	\$19.9
Pan-fried Cheese with Fresh Lemon & Oregano + Caramelized Fig \$2.9	

<b>Moro Kalamaraki (GF)</b>	\$16.9
Fried baby squid, lemon and dil mayonnaise	
<b>Oktopodi Sti Skaras (GF)</b>	\$19.9
Char grilled baby octopus, hummus, pickled onions, balsamic dressing	
<b>Mydia (Mussels) (GFA)</b>	\$19.9
Black mussels, garlic, chilli, olives, feta, tomatoes, and pita bread	
<b>Prawn Cutlets (GFA)</b>	\$18.9
Prawns cutlets with tomatoes, Spanish onions, chilli and pita bread	

## Gyros-Pita Wrap

<b>Marinated in house with Mediterranean spices</b>	
Lettuce, tomato, onion, tzatziki wrapped in a pita bread and served with chips	
<b>Lamb</b>	\$27.9
<b>Chicken</b>	\$26.9
<b>Halloumi (V)</b>	\$25.9
<b>Vegetarian (V)</b>	\$25.9

## Mains

<b>Souvlakia (OFF THE STICK) (GFA)</b>	
In house marinated slow cooked chargrilled meat of your choice, fresh tomato, baby balsamic onions, smoke paprika, fresh coriander, pita bread, chips and tzatziki	
<b>Chicken Souvlakia</b>	\$30.9
<b>Lamb Souvlakia</b>	\$34.9
<b>Mixed (Chicken &amp; Lamb) Souvlakia</b>	\$34.9
<b>Vegetarian Souvlakia (V) (VEGAN option)</b>	\$29.9

<b>Thalassina Zymarika (Seafood pasta) (GFA, DFA)</b>	\$36.9
Prawns, squid, mussels, fish, chili, garlic, tomato, parsley, ouzo, lemon and EVOO	
<b>Mydia (Mussels) (GF)</b>	\$34.9
Black mussels, garlic, chilli, olives, feta, tomatoes and pita bread	
<b>Fish of the Day (GF)</b>	\$36.9
Chargrilled Fish, comes with Santorini baked potatoes, king baby mushrooms and house made spicy yogurt	
<b>Prawn Cutlets (GFA)</b>	\$34.9
Prawns cutlets with tomatoes, Spanish onions, chilli and pita bread	
<b>Garida Sti Skhara (Prawns) (GFA)</b>	\$42.9
Chargrilled local King prawns, Chili, garlic, extra virgin olive oil, mediterranean spices, pita bread	
<b>Kalamaraki Pasimeno (Squid) (GF)</b>	\$34.9
Whole local squid char grilled served with rice, melody of tomato and mushrooms with capers and lemon mayo	
<b>Arni Ravioli (Lamb Ravioli)</b>	\$34.9
Spinach and ricotta ravioli, confit lamb shoulder, fennel pure, baby vegetables	
<b>Meat Moussaka</b>	\$32.9
Layers of potato, eggplant, lamb and beef ragu, bechamel sauce, Greek salad and pita bread	
<b>Soutzoukakia (Meat Balls)</b>	\$32.9
Meatballs, rich tomato sauce, baby king mushrooms, zucchini, rice and pita bread	
<b>Briam (VEGAN) (GFA)</b>	\$30.9
Roast vegetables, eggplant, zucchini, potato, onion, served with pita bread and salad	

## The Signature Shoulder

<b>Serves 2-3</b>	
Slow cooked lamb shoulder, lemon baked potatoes, salad, pita bread, tzatziki, rice (GFA)	\$140.9

## Salads

<b>Beetroot Salata (V &amp; GF)</b>	\$22.9
Goat cheese mousse, honey walnuts, green leaves	
<b>Greek Village Salata (V &amp; GF)</b>	\$22.9
Tomato, cucumber, onion, olives, feta and EVOO	

## Sides

<b>Santorini baked potatoes</b>	\$14.9
with lemon, oregano, garlic and EVOO	
<b>Greek Fries</b>	\$10.9
add Feta + \$4	
<b>Rice</b>	\$4.9
<b>Pita Bread</b>	\$6.9
<b>Gluten Free Bread (GF)</b>	\$6.9

## Kids Menu

<b>Lamb and chips</b>	\$16.9
<b>Meat balls and rice</b>	\$15.9
<b>Calamari and chips</b>	\$15.9
<b>Chicken nuggets and chips</b>	\$14.9
<b>Kids Ice Cream</b>	\$6.9
2 Scoops of vanilla ice cream with a choice of topping (Chocolate, Strawberry & Caramel)	

15% surcharge on Public Holiday's. (GF) Gluten Free, (GFA) Gluten Free Available, (V) Vegetarian, (VEGAN), EVOO - Extra Virgin Olive Oil, (DFA) Dairy Free Available.

For any additional dietary requirements, please check with our friendly staff.

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Every Saturday Night BELLY DANCE 

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## Signature Cocktails

**Santorini** \$24.9  
Infused Gin · Elderflower · Pineapple. Lime. Raspberry  
Romantic, luminous, and refined.  
This elegant infusion balances the delicate floral notes of elderflower with the tart brightness of raspberries and tropical pineapple. It is silk, sun, and summer in a glass.

**Rhodes** \$24.9  
Tequila · Watermelon · Orange · Agave  
Radiant and poised. Structured citrus layered with ripe watermelon and premium tequila. Finished with restrained sweetness and a smooth warmth.

**Mykonos** \$24.9  
Vodka · Lychee · Blue Citrus · Lime  
Crisp and luminous. Silken lychee and vibrant citrus folded into chilled vodka. Refined, refreshing and impeccably clean.

**Paros** \$24.9  
Gin · Peach · Citrus · Soda  
Elegant and aromatic. Botanical gin lifted with soft peach and subtle effervescence. Light, graceful and composed.

**Crete** \$24.9  
White Rum · Mango · Pineapple · Butterscotch  
Warm and indulgent. A sophisticated balance of tropical fruit with a velvety, golden finish.

**Naxos** \$23.9  
Vodka · Melon · Lime · Soda  
Pure and refreshing. Cool melon and fresh lime with a clean sparkling finish. Minimal, modern and precise.

**Corfu** \$26.9  
Signature Selection Vodka · Lychee · Mango · Blue Citrus · Lemon  
Layered and luxurious. A refined fusion of tropical fruit and vibrant citrus, crafted as the ultimate expression of the collection.

**Greek Long island Ice Tea** \$24.9  
Orange juice or Pineapple juice mixed with everything  
Vodka, Gin, Tequila, Bacardi, Cointreau- feel dizzy yet?

## Classic Cocktails

\$22.9  
Espresso Martini, French Martini, Dry Martini  
Daiquiri (mango or strawberry), Mojito,  
Cosmopolitan, Aperol Spritz,  
Margarita (Chillie/ Classic), Coconut Margarita,  
Negroni, Lychee Martini, Porn Star Martini

## Mocktails

**Innocent Passion** \$14.9  
Fresh mint, Fresh lime, Passionfruit and Lemonade

**Seabreeze** \$14.9  
Blue Curacao, Mint, Pineapple juice, Orange juice

**Virgin Lychee** \$14.9  
Lime, Lychee syrup, Fresh Lime, raspberry cordial, Lemonade

**Virgin Mojito** \$14.9  
Fresh Lime, Mint syrup, Sugar syrup, Soda

## Red Wine

**Sorby Adams 'Gudilly' Pinot Noir** G10.9 B49.9  
- Adelaide, SA

**Teds Place 'Windy Dam Day' Merlot** G10.9 B49.9  
- Langhorne Creek, SA

**Patritti Lavarò Cabernet Sauvignon** G12.9 B55  
- McLaren Vale, SA (Vegan Friendly)

**Patritti Shiraz** G12.9 B55  
- McLaren Vale, SA (Vegan Friendly)

 **Greeks Red** G14.9 B69.9  
- Peloponnese, Greece

## White Wine

**Sorby Adam 'Jellicoe' Riesling** G10.9 B49.9  
- Eden Valley, SA (Vegan Friendly)

**Mistaken Identity Sauvignon Blanc** G12.9 B55  
- Hawkes Bay, NZ (Vegan Friendly)

**Stemmari Pinot Grigio** G12.9 B55  
- Sicily, Italy (Vegan Friendly)

**Patritti 'P' Chardonnay** G10.9 B49.9  
- Adelaide Hills, SA (Vegan Friendly)

 **Greek White** G14.9 B69.9  
- Peloponnese, Greece

 **Ambelofyllo Restina** G11.9 B55  
- Trynavos, Greece

## Sparkling Wine

**'Scorza' Prosecco** G11.9 B55  
- King Valley, VIC

**Sorby Adams 'Gudilly' Pinot Chardonnay** G10.9 B45.9  
- Eden Valley, SA

**Bernard Remy Champagne, Carte Blanche** B115  
- Elemant, France (vegan Friendly)

**Pol Roger Reserve** B220  
- Epernay, France

## Rose Wine

**Stemmari Rose** G12.9 B55  
- Sicily, Italy (Vegan Friendly)

**Greek Rose from Poleponnese** B69.9

## Beer

XXXX Gold \$10

Pure Blonde Ultra Low Carb \$10

Heineken 0 \$10

Peroni Leggera, Great Northern \$10

Corona, Heineken, Asahi, Peroni Nastro \$10

Stone & Wood \$11.9

Matsos Ginger Beer \$12.9

 Mythos, Fix, Keo \$10.9

## Cider

Apple Cider \$10

## Scotch Whiskey

Canadian Club, Johnnie Walker Red, Jameson \$10

Glenfiddich 12year old \$14

Johnnie Walker Black, Chivas \$12

Johnnie Walker Blue \$39.9

## Whiskey Bourbon

Jack Daniels, Jim Bean \$10

Wild Turkey \$11

Makers Mark \$12

## Rum

Bundaberg, Bacardi \$10

Kranken Spiced Rum \$12

## Cognac

Hennessy VSOP \$14

Hennessy XO \$60

## Port

Penfold Grandfather \$10

Penfolds Grandfather Rare \$16

## Vodka

House Vodka \$10

Belvedere \$13

Grey Goose \$13

## Gin

House Gin \$10

Pink Gin -La Plancheliere (Italian) \$12

Bombay Sapphire \$12

Ink Gin, Hendrick Gin \$13

## Tequila

House Tequila \$10

1800 Anejo \$15

1800 Respado \$13

1800 Coconut \$12

## Liqueurs

Baileys, Chambord, Cointreau, Dubliner Honeycomb, \$10

Drambuie, Galliano Sambuca Black, Galliano Sambuca

White, Galliano Sambuca Vanilla, Tia Maria, Frangelico,

Kahlua, Midori, Mohala (mango), Malibu, Campari,

Pimms, Aperol, Pavan, Limoncello, Liqour43, Alize Blue,

Mr Black, Passoa

## Greek Liqueur

 Palomari Ouzo, Skinos Mastiha, \$12  
Metaxa 7 Star Brandy

## Soft Drinks

Coke, Diet Coke, Coke Zero, Lemonade, Fanta, \$5

Ginger Ale, Ginger Beer, Soda Water, Tonic Water

Lemon Lime Bitters \$6.9

## Juices

Orange, Apple, Pineapple, Cranberry \$5.5

## Milkshakes

Chocolate, Strawberry or Caramel \$9.9

## Water

Still Water 750ml \$5.9

Sparkling Water 750ml \$5.9

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