

Dessert

Sticky Fig Pudding \$11.9

The Chef's celebrated masterpiece. A warm, velvet-textured sponge infused with Mediterranean figs and toasted hazelnuts. Drowned in a decadent, house-made butterscotch reduction.

Trigona Panoramatos \$11.9

Crisp, buttery phyllo pastry hand-folded into golden triangles, overflowing with silk-smooth custard and lightly bathed in honey syrup. A perfect balance of crunch and cream.

Authentic Baklava (3 pieces) \$11.9

A timeless labor of love. Countless layers of flaky, crisp phyllo packed with a spiced medley of crushed nuts and drenched in a fragrant, citrus-blossom honey.

Galaktoboureko \$11.9

The ultimate comfort dessert. Warm, luscious semolina custard tucked between layers of golden-baked phyllo, finished with a bright infusion of orange and lemon zest syrup.

15% surcharge on Public Holiday's.
For any additional dietary requirements,
please check with our friendly staff.

Phone: 07 5573 4536
www.ohmygreek.net.au
Email: info@ohmygreek.net.au

Located in the Dining Precinct
Homeworld Centre (next to GYG)
502 Hope Island Rd
Hope Island QLD 4212

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LET'S BE FRIENDS!



Oh My Greek Kitchen and Bar



[ohmygreek_gc](https://www.instagram.com/ohmygreek_gc)



OH MY GREEK KITCHEN & BAR

Dining Precinct
Homeworld Centre
 07 5573 4536

TAKE AWAY MENU




PET FRIENDLY
(OUTSIDE)

BYO WINE ONLY



DELIVERY



Uber Eats

Gluten-free, Vegan,
and Celiac options
are available!

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ON GOOGLE!**



Dips & Bread

Your choice of Dip \$11.9
Choice of one house made dip with warm pita bread
(Ask staff for the flavours of the day)

Taramasalata \$11.9
Traditional fish roe, garlic, lemon, EVOO,
with house made Greek bread (Koulouri)

Bread & Olive Oil (V) \$11.9
House made Greek bread (Lagana) with Olive oil and lemon

Trio of Dips (GFA) \$19.9
Chef selection of three dips served with pita bread
(Ask staff for the flavours of the day)

Entrée (Mezedes)

Marinatos Elies (Olives) (GF) \$14.9
Marinated olives, citrus thyme, rosemary and chili

Dakos (V & GFA) \$14.9
Greek bruschetta, Persian feta, tomato, capers, olives,
coriander, oregano, lemon and EVOO

(3 Piece) Keftedes (Greek Meatballs) \$15.9
A mixture of lamb and beef infused with herbs
an spices, served with house made tzatziki dip

Manitari (V & GFA) \$17.9
Baked mushroom, feta, spinach, capsicum, fennel
and olive crumble with pomegranate glaze

(5 Piece) Halloumi Kopto Vathia Tiganita (V & GF) \$17.9
Greek Halloumi chips with spicy yogurt

Saganaki (V & GF) \$19.9
Pan-fried Cheese with Fresh Lemon & Oregano
+ Caramelized Fig \$2.9

Moro Kalamaraki (GF) \$16.9
Fried baby squid, lemon and dil mayonnaise

Prawn Cutlets (GFA) \$17.9
Prawn cutlets with tomatoes, Spanish onions,
chilli and pita bread

Mydia (Mussels) (GFA) \$19.9
Black mussels, garlic, chilli, olives, feta,
tomatoes, and pita bread

Oktopodi Sti Skaras (GF) \$19.9
Grilled octopus, green fava beans pure and
dehydrated black olive crumbs

Gyros-Pita Wrap

Marinated in house with Mediterranean spices
Lettuce, tomato, onion, tzatziki wrapped in a pita bread
and served with chips

Lamb \$27.9
Chicken \$26.9
Halloumi (V) \$25.9
Vegetarian (V) \$25.9

Mains

Souvlakia (OFF THE STICK) (GFA)
In house marinated slow cooked chargrilled meat of your
choice, fresh tomato, baby balsamic onions, smoke paprika,
fresh coriander, pita bread, chips and tzatziki

Chicken Souvlakia \$30.9

Lamb Souvlakia \$34.9

Mixed (Chicken & Lamb) Souvlakia \$34.9

Vegetarian Souvlakia (V) (VEGAN option available) \$29.9

Thalassina Zymarika (Seafood pasta) (GFA, DFA) \$36.9
Prawns, squid, mussels, fish, chili, garlic, tomato,
parsley, ouzo, lemon and EVOO

Mydia (Mussels) (GF) \$34.9
Black mussels, garlic, chilli, olives, feta,
tomatoes and pita bread

Fish of the Day \$36.9
Santorini baked potatoes, king baby mushrooms,
House made spicy yogurt

Prawn Cutlets (GFA) \$34.9
Santorini baked potatoes, king baby mushrooms,
House made spicy yogurt

Garida sti skhara (Prawns) (GFA) \$42.9
Grilled local prawns, Chili, garlic, extra virgin olive oil,
mediterrian spices, pita bread

Kalamaraki Pasimeno (Squid) (GF) \$34.9
Whole local squid char grilled served with rice, melody
of tomato and mushrooms with capers and lemon mayo

Arni Ravioli (Lamb Ravioli) \$34.9
Spinach and ricotta ravioli, confit lamb shoulder,
fennel pure, baby vegetables

Meat Moussaka \$32.9
Layers of potato, eggplant, lamb and beef ragu,
bechamel sauce, Greek salad and pita bread

Soutzoukakia (Meat Balls) \$32.9
Meat balls, rich tomato sauce, baby king mushrooms,
zucchini, rice and pita bread

Briam (VEGAN) (GFA) \$30.9
Roast vegetables, eggplant, zucchini, potato, onion,
served with pita bread and salad

Signature Lamb Shoulder

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

Salads

Greek Village Salata (V & GF) \$22.9
Tomato, cucumber, onion, olives, feta and EVOO

Beetroot Salata (V & GF) \$22.9
Goat cheese mousse, honey walnuts, green leaves

Sides

Santorini baked potatoes \$14.9
with lemon, oregano, garlic and EVOO

Greek Fries \$10.9
add Feta + \$4

Rice \$4.9

Pita Bread \$6.9

Gluten Free Bread (GF) \$6.9

Kids Menu

Lamb and chips \$16.9

Meat balls and rice \$15.9

Calamari and chips \$15.9

Chicken nuggets and chips \$14.9

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
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