

# DIETHNES FOOD MENU

## SOUP OF THE DAY 9.5

### BREAD

GREEK PITA BREAD  
4.5

GARLIC BREAD OR HERB BREAD  
4.6

## MEZETHES FOR THE TRAPEZI SMALL DISHES

MEZZE PLATE FOR TWO  
26.9

Taramosalata, tzatziki, corinthian rissoles, zucchini rissoles, haloumi served with warm pita

HOMESTYLE TARAMOSALATA DIP  
12.9

Pink smoked cod roe, olive oil, lemon juice served with pita

HOMESTYLE TZATZIKI DIP (v)  
12.9

Greek style yoghurt, cucumber, olive oil, garlic served with pita

IMPORTED DOLMADES (v, gf)  
11.9

Grape vine leaves filled with aromatic rice

IMPORTED FETTA CHEESE  
12.0

HOMEMADE TIROPITA - 4 PCS (v)  
14.0

HOMEMADE SPANAKOPITA - 4 PCS (v)  
13.0

KEFALOGRAVIERA SAGANAKI  
17.5

GRILLED CYPRIOT HALOUMI (v, gf)  
17.0

FRIED EGGPLANT (v)  
12.5

Served with garlic sauce

GREEK SALAD (v, gf)  
14.5 | 18.5

## THALLASINA SEAFOOD

BEER BATTERED FLATHEAD FILLETS  
25.9

Served with handcut chips

PANFRIED CALAMARI  
21.0 | 29.0

PRAWN CUTLETS  
33.0

Served with handcut chips

GRILLED OCTOPUS (gf)  
24.0 | 36.0

PRAWN SAGANAKI  
22.0 | 34.0

Prawns cooked with tomatoes, olive oil, topped with crumbed feta and served on rice

FRESH GRILLED SNAPPER  
38.9

Served with handcut chips

## OYSTERS SYDNEY ROCK

NATURAL  
17.5 | 30.0

KILPATRICK  
18.5 | 33.0

MORNAY  
18.0 | 31.0

MIXED OYSTERS -  
NATURAL, KILPATRICK, MORNAY  
19.5 | 35.0

# ELLINIKA PIATA

## TRADITIONAL GREEK

### GRILLED BEEFTEKIA

26.9

Grilled beef mince seasoned with herbs, served with garden salad and handcut chips

### CABBAGE ROLLS

25.5

Beef mince meat and rice wrapped with cabbage leaves served on a bed of rice topped with avgolemono sauce

### YEMISTA

25.5

Cabbage roll, papoutsakia and stuffed capsicums

### STUFFED TOMATO (v, gf, vg)

25.5

Tomatoes filled with rice and aromatic herbs

### TRADITIONAL MOUSSAKA

25.5

Layers of potato, sliced eggplant and lamb minced meat topped with a creamy béchamel sauce

### VEGETARIAN MOUSSAKA (v)

25.5

Layers of zucchini, silverbeet, lentils, eggplant and potato topped with a creamy béchamel sauce

### PAPOUTSAKIA

25.5

Zucchini filled with lamb mince meat individually topped with a creamy béchamel sauce

### GREEK LAMB CASSEROLE

30.9

Tender lamb casserole with fresh tomato, white wine and finished with aromatic herbs, served with potatoes

### DIETHNES SPECIAL

34.9

Greek lamb casserole served with briam vegetables, a cabbage roll and a papoutsakia

### GRILLED LAMB SOUVLAKI (gf)

36.9

Tender grilled lamb backstrap pieces hand cut in cubes marinated in olive oil, oregano served with garden salad and handcut chips

### ROAST LAMB (gf)

38.9

Tender baked lamb shoulder with lemon and oregano jus served with potato

## CHICKEN VEAL

### GRILLED CHICKEN (gf)

28.9

Grilled chicken breast with olive oil served with chips and salad

### VIENNA SCHNITZEL

30.0

Served with handcut chips

### CHICKEN SANTORINI (gf)

33.5

Grilled chicken breast topped with a rich tomato sauce served with steamed seasonal vegetables

## SIDES

### SAUCES

4.50

Pepper, Dianne or Mushroom

### STEAMED VEGETABLES (v, gf)

9.0 | 14.5

Served with handcut chips

### CHIPS (gf)

9.5 | 16.0

Fresh Handcut

### HORTA (v, gf)

9.0 | 14.5

Chickory served with virgin olive oil

### TRADITIONAL SEASONAL BRIAM VEGETABLES

(v, vg)

10.5 | 17.5

seasonal vegetable cooked with fresh tomato, olive oil and garlic baked in the oven

## KIDS MEALS - UNDER 12

INCLUDES A SOFT DRINK & ICE CREAM

### SPAGHETTI BOLOGNAISE

14.5

### BATTERED FISH FILLETS

15.5

Served with handcut chips

### GRILLED BREAST CHICKEN

15.5

Served with handcut chips

### PAN FRIED CALAMARI

16.5

Served with handcut chips

### LAMB SOUVLAKI

18.5

Served with handcut chips

(v) Vegetarian | (gf) Gluten Free | (vg) Vegan