

DIETHNES ALACARTE MENU

SOUP OF THE DAY 9.5

BREAD

GREEK PITA BREAD
4.6

GARLIC BREAD OR HERB BREAD
5.0

MEZETHES FOR THE TRAPEZI SMALL DISHES

MEZZE PLATE FOR TWO
29.9

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

HOMESTYLE TARAMOSALATA DIP
14.0

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

HOMESTYLE TZATZIKI DIP (v)
14.0

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

IMPORTED DOLMADES (v, gf)
13.5

Grape vine leaves filled with aromatic rice

IMPORTED FETTA CHEESE
13.5

HOMEMADE TIROPITA - 4 PCS (v)
15.5

HOMEMADE SPANAKOPITA - 4 PCS(v)
15.0

HOMEMADE ZUCHINNI RISsoles - 6 PCS(v)
16.5

KEFALOGRAVIERA SAGANAKI
19.5

GRILLED CYPRIOT HALOUMI (v, gf)
19.0

FRIED EGGPLANT (v)
14.5

Served with garlic sauce

GREEK SALAD (v, gf)
16.5 | 20.5

THALLASINA SEAFOOD

BEER BATTERED FLATHEAD FILLETS
27.9

Served with handcut chips

PANFRIED CALAMARI
24.0 | 32.0

PRAWN CUTLETS
37.9

Served with handcut chips

GRILLED OCTOPUS (gf)
27.0 | 39.0

PRAWN SAGANAKI
38.5

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

FRESH GRILLED SNAPPER
44.0

Served with handcut chips

Your dietary needs and allergies are important to us. Please inform us of any allergies before ordering.

DIETHNES RESTAURANT | 336 Pitt St, Sydney NSW 2000

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

ELLINIKA PIATA

TRADITIONAL GREEK

GRILLED BEEFTEKIA

29.5

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

CABBAGE ROLLS

28.5

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

YEMISTA

28.5

Cabbage roll, papoutsakia and stuffed capsicums

STUFFED TOMATO (v, gf, vg)

28.5

Tomatoes filled with rice and aromatic herbs

TRADITIONAL MOUSSAKA

29.5

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

VEGETARIAN MOUSSAKA (v)

28.5

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

PAPOUTSAKIA

28.5

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

GREEK LAMB CASSEROLE

33.5

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

DIETHNES SPECIAL

39.5

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

GRILLED LAMB SOUVLAKI (gf)

42.5

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

ROAST LAMB (gf)

42.5

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

CHICKEN & VEAL

GRILLED CHICKEN (gf)

32.5

Grilled chicken breast with olive oil served with chips and salad

VIENNA SCHNITZEL

34.5

Served with handcut chips

CHICKEN SANTORINI (gf)

37.9

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

SIDES

SAUCES

5.0

Pepper, Dianne or Mushroom

STEAMED VEGETABLES (v, gf, vg)

10.0 | 15.5

CHIPS (gf)

11.0 | 17.5

Fresh Handcut

HORTA (v, gf)

10.0 | 15.5

Chickory served with virgin olive oil

TRADITIONAL SEASONAL BRIAM VEGETABLES (v, vg)

12.0 | 18.5

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

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