



## *Kali Orexi*

Enjoy The Meal, And The Memories.

Diethnes has been a part of Sydney's culinary landscape since 1952, offering an authentic taste of Greece from the heart of the city. What started as a modest restaurant has grown into a family legacy, first under Phillip, who arrived from the Cyclades in 1967 and worked his way from kitchen hand to owner, and now under his son, John.

For over 70 years, Diethnes has remained true to its roots: sharing home-style Greek cooking in a space that feels like family. Our Pitt Street restaurant, with its nostalgic Athenian charm, is built on the values of filotimo (honour) and filoxenia (hospitality), the cornerstones of Greek culture.

Each dish is prepared with care, each visit a celebration of life, heritage, and heartfelt connection.



## *Mezethes for the Trapezi*

Small Dishes

<b>Soup Of The Day</b>	9.9
<b>Greek Pita Bread</b>	5
<b>Garlic / Herb Bread</b>	6
<b>Mezze Plate for Two</b>	29.9
Taramosalata, tzatziki, corinthian rissoles, zucchini rissoles, haloumi served with warm pita	
<b>Homestyle Taramosalata Dip</b>	14.6
Pink smoked cod roe, olive oil, lemon juice served with pita	
<b>Homestyle Tzatziki Dip (v)</b>	14.6
Greek style yoghurt, cucumber, olive oil, garlic served with pita	
<b>Imported Dolmades (v, gf)</b>	14.4
Grape vine leaves filled with aromatic rice	
<b>Homemade Tiropita - 4pc (v)</b>	16
<b>Homemade Spanakopita - 4pc (v)</b>	17
<b>Homemade Zuchinni Rissoles - 6pc (v)</b>	16.5
<b>Grilled Cypriot Haloumi (v, gf)</b>	22
<b>Fried Eggplant (v)</b>	15.7
Served with garlic sauce	
<b>Greek Salad (v, gf)</b>	17 / 22
<b>Panfried Calamari - Entrée</b>	26

Please advise your waiter of any allergies or dietary needs before ordering.

Our kitchen handles allergens and uses shared equipment. While care is taken, we cannot guarantee any dish is allergen-free. Cross-contamination may occur.



## Ellinika Piata

Traditional Greek

### Grilled Beeftekia ..... 29.9

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

### Cabbage Rolls ..... 29.5

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

### Yemista ..... 28.9

Cabbage roll, papoutsakia and stuffed capsicums

### Stuffed Tomato (v, gf, vg) ..... 28.9

Tomatoes filled with rice and aromatic herbs

### Traditional Moussaka ..... 32

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

### Vegetarian Moussaka (v) ..... 28.9

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

### Papoutsakia ..... 28.9

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

### Greek Lamb Casserole ..... 34.5

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

### Diethnes Special ..... 40.9

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

### Grilled Lamb Souvlaki (gf) ..... 45

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

### Roast Lamb (gf) ..... 44

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



## Thallasina

Seafood

### Beer Battered Flathead Fillets ..... 28.5

Served with handcut chips

### Panfried Calamari ..... 36

### Prawn Cutlets ..... 38.5

Served with handcut chips

### Grilled Octopus (gf) ..... 42

### Prawn Saganaki (gf) ..... 39.5

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

### Fresh Grilled Snapper ..... 46

Served with handcut chips



## Chicken & Veal

### Grilled Chicken (gf) ..... 34.5

Grilled chicken breast with olive oil served with chips

### Vienna Schnitzel ..... 36.5

Served with handcut chips

### Chicken Santorini (gf) ..... 38.9

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

### Veal Scallopini ..... 38.5

Tender veal, pan seared and finished in a light cream, white wine sauce served with rice



## Sides

### Sauce (gf) ..... 5

Pepper, dienne or mushroom

### Steamed Vegetables (v, gf, vg) ..... 13

### Chips (gf) ..... 12

### Horta (v, gf) ..... 14

Chickory served with virgin olive oil

### Traditional Seasonal Briam Vegetables (v, gf) ..... 15

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



### **Banquet 1**

**\$58 per person**

*(Requires 4 People Minimum - Sharing Plates)*

#### **Homestyle Taramosalata Dip**

Pink smoked cod roe, olive oil, lemon juice

#### **Homestyle Tzatziki Dip (v)**

Greek style yoghurt, cucumber, olive oil, garlic

#### **Homemade Tiropita (v)**

#### **Homemade Spanakopita (v)**

#### **Grilled Cypriot Haloumi (v, gf)**

#### **Imported Dolmades (v, gf)**

Grape vine leaves filled with aromatic rice

#### **Greek Salad (v, gf)**

#### **Panfried Calamari**

#### **Traditional Moussaka**

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

#### **Roast Lamb (gf)**

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

#### **Galaktoboureko**

Homemade Greek custard topped with filo and honey syrup

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#### **Add Prawn Saganaki (gf) + \$9 pp**

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



### **Banquet 2**

**\$68 per person**

*(Requires 4 People Minimum - Sharing Plates)*

#### **Homestyle Taramosalata Dip**

Pink smoked cod roe, olive oil, lemon juice

#### **Homestyle Tzatziki Dip (v)**

Greek style yoghurt, cucumber, olive oil, garlic

#### **Homemade Tiropita (v)**

#### **Homemade Spanakopita (v)**

#### **Grilled Cypriot Haloumi (v, gf)**

#### **Imported Dolmades (v, gf)**

Grape vine leaves filled with aromatic rice

#### **Greek Salad (v, gf)**

#### **Panfried Calamari**

#### **Grilled Octopus (gf)**

#### **Traditional Moussaka**

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

#### **Roast Lamb (gf)**

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

#### **Galaktoboureko**

Homemade Greek custard topped with filo and honey syrup

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#### **Add Prawn Saganaki (gf) + \$9 pp**

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



*Coffee And Tea Are Served With Every Banquet.*

*(v) Vegetarian | (gf) Gluten Free | (vg) Vegan | (df) Dairy Free*