

PITA WRAPS

STEP 1 CHOOSE YOUR MEAT

SOUVLA

Slow cooked on a spit over charcoal
Chicken / Pork / Lamb*

SOUVLAKI STIX

Hand cut and skewered in house
souvlaki grilled on organic charcoal
Pork belly / Chicken / Lamb* backstrap

HALOUMI CHEESE [v]

Grilled to perfection

LAMB* KLEFTIKO

Lamb shoulder slow cooked for 11 hours

CALAMARI

Lightly floured and fried

BIFTEKI

Beef mince with traditional Greek spices

*add \$2 for lamb dishes

**gluten free pita when
available \$3.5 extra

HERCULES PLATTER

A sampling of: all stix, all
souvla meats, haloumi, calamari,
corn, selection of house made dips,
daily handmade pita and chips

For 2 people **\$75**

For 3 people **\$99**

Meat may vary at time of order,
depending on availability

Menu prices are subject to change due to fluctuations in seasonal produce.

STEP 2 CHOOSE YOUR FILLING



ATHENIAN \$12.9

Tomato, onion, tzatziki
(cucumber yoghurt dip)
and chips



ICARUS \$12.9

Char roasted capsicum, tirokafteri
(spicy feta dip) and chips



MEDUSA \$12.9

Special mayo, mediterranean slaw
and chips



ARGO \$12.9

Double baked truss tomatoes,
white taramosalata (fish roe dip),
pickled onions and chips

WRAP COMBO
add \$7 for our
legendary chips
& can of drink

All our meats are
hand selected by us!

We only use free range, grass
fed Dorset lamb, our chicken
is hormone free, chemical
free and free range, our pork
is only natural free range
female gilt pork and all our
meats are Australian grown
and farmed

ACHILLES PLATE

200g of souvla meat

Choice of chicken, pork or
lamb* souvla, served with chips,
mediterranean slaw or Greek
salad including mixed leaves,
tzatziki and our house made
pita bread **\$29**

*add \$3 for lamb souvla



NAKED MEATS

All served with pita, tzatziki and lemon
minimum order of 2 stix for accompaniment

Chicken stix	\$5.5 ea / \$65 doz
Pork belly stix	\$6 ea / \$70 doz
Lamb backstrap stix	\$7 ea / \$82 doz
Chicken souvla	\$16.9 / 200g
Pork souvla	\$19.9 / 200g
Crispy pork belly	\$19.9 / 200g
Lamb souvla	\$22.9 / 200g
Lamb kleftiko	\$22.9 / 200g
Bifteki (2pc)	\$11.9
Chicken wings (3pc)	\$10.9

BATTLE CRY BURGERS No fillers

Our patties are ground in house using 100%
Australian free range wagyu beef, grilled over
organic charcoal, topped with American cheese,
chopped onions & pickles

HEPHAESTUS \$10.9
Tomato sauce and mustard

HERA \$11.9
Special sauce and lettuce

HADES \$11.9
Lettuce, sliced tomato, mayo & tomato sauce

HERMÈS \$11.9
Free range chicken breast fillet grilled over
charcoal with lettuce, cheese, egg mayo and
house made chilli sauce

TERAS \$16.9
Double patty, double cheese, crispy skin pork
belly, onion rings, pickles & smokey bbq sauce

BURGER COMBO ADD \$7
for our legendary chips and can of drink

*gluten free bun available \$1.5 Extra

LEGENDARY CHIPS

Seasoned with mountain grown oregano & salt

	Some	Lots
ADD ONS	\$4.5	\$8.5
Feta and oregano or kefalograviera cheese and rosemary	\$2.5 (s)	\$3.5 (l)

HOUSEMADE DIPS / SAUCES

Dips all served with pita bread **\$9.9ea**

Tzatziki (cucumber yoghurt dip) [v]

White taramosalata (fish roe dip)

Special mayo [v]

Tirokafteri (spicy feta dip) [v]

House made chilli sauce [v] **\$3.5**

SIDES

MEDITERRANEAN SLAW [v] **\$7.9** **REG \$11.9**

Mixed shredded cabbage with carrot
and vinegrette dressing

GARDEN SALAD [v] **\$8.9** **REG \$12.9**

Mixed leaf, tomato, cucumber, capsicum,
olives, onions, Greek balsamic dressing

GREEK VILLAGE SALAD [v] **\$9.9** **REG \$14.9**

Tomato, cucumber, capsicum, olives, peppers,
onion, feta, extra virgin olive oil dressing

OLOKLIRE POTATOES [v] **\$9.9**

Whole baby Aussie potatoes baked in lemon,
extra virgin olive oil and mountain grown oregano

HALOUMI [v] **\$13.9**

Cypriot cheese, cow, goat and sheep milk grilled.
Choose extra virgin olive oil, lemon and mountain
grown oregano or honey, crushed walnut and thyme

SAGANAKI [v] **\$13.9**

Greek cheese, cows milk. Grilled kefalograviera
cheese. Choose baked tomato, extra virgin olive
oil, lemon and mountain grown oregano or
honey and crushed walnuts

HORTA / SEASONAL GREENS [v] **\$9.9**

Greek extra virgin olive oil and lemon

CALAMARI \$14.9

Lightly floured and fried served with
special mayo and lemon

SPANAKOPITA ON CHARCOAL [v] **\$9.9**

WHOLE CORN ON CHARCOAL [v] **\$5**

DAILY HANDMADE PITA (2pc) **\$4.9**

STIX & KIDS 12 & under

Any souvla (75g) or calamari
with chips, pita and a fruit juice popper **\$10.9**

*add \$1 for lamb souvla

HOUSEMADE DESSERTS

BOUGATSA PATSAVOURA \$9.9

Layers of phyllo pastry smothered in a house made
Greek custard and baked to perfection, dusted with
icing sugar, cinnamon and a scoop of vanilla bean gelato

CREMA ME BISCOTTA TOURTA \$9.9

Cookies and cream cake

DRINKS

Bottled water **\$3.5**

Sparkling water **\$4**

Juices **\$4**

Greek soft drinks **\$4.5**

Cans **\$3.5**

1.25L bottles **\$6**

See fridge for variety