

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 3 for lamb dishes

**gluten free pita when available 4 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 89
For 3 people 125

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 13.9

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



ICARUS 13.9

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



MEDUSA 13.9

Special mayo, mediterranean slaw and chips



ARGO 13.9

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

WRAP COMBO
add 7.90 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 33

*add 5 for lamb souvla



NAKED MEATS

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

Chicken stix	6.5 ea / 75 doz
Pork belly stix	7 ea / 80 doz
Lamb backstrap stix	7.9 ea / 90 doz
Chicken souvla	19.9 / 200g
Pork souvla	22 / 200g
Crispy pork belly	22 / 200g
Lamb souvla	26 / 200g
Lamb kleftiko	26 / 200g
Bifteki (2pc)	12.9
Chicken wings (3pc)	11.9

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 11.9
Tomato sauce and mustard

HERA 12.9
Special sauce and lettuce

HADES 12.9
Lettuce, sliced tomato, mayo & tomato sauce

HERMÈS 12.9
Free range chicken breast fillet grilled over charcoal with lettuce, cheese, egg mayo and house made chilli sauce

TERAS 18.5
Double patty, double cheese, crispy skin pork belly, onion rings, pickles & smokey bbq sauce

BURGER COMBO ADD 7.9
for our legendary chips and can of drink

*gluten free bun available 2.5 Extra

LEGENDARY CHIPS

Seasoned with mountain grown oregano & salt

	Some	Lots
	5	9.5
ADD ONS	2.9 (s)	3.9 (l)

Feta and oregano or kefalograviera cheese and rosemary

HOUSEMADE DIPS / SAUCES

Dips all served with pita bread 10.9ea

Tzatziki (cucumber yoghurt dip) [v]
White taramosalata (fish roe dip)
Special mayo [v]
Tirokafteri (spicy feta dip) [v]

House made chilli sauce [v] 2.5

SIDES

MEDITERRANEAN SLAW [v] 8.9 13.9
Mixed shredded cabbage with carrot and vinegarette dressing

GARDEN SALAD [v] 9.9 14.9
Mixed leaf, tomato, cucumber, capsicum, olives, onions, Greek balsamic dressing

GREEK VILLAGE SALAD [v] 10.9 16.9
Tomato, cucumber, capsicum, olives, peppers, onion, Greek feta, extra virgin olive oil dressing

OLOKLIRE POTATOES [v] 10.9
Whole baby Aussie potatoes baked in lemon, extra virgin olive oil and mountain grown oregano

HALOUMI [v] 15.9
Cypriot cheese, cow, goat and sheep milk grilled. Choose extra virgin olive oil, lemon and mountain grown oregano or honey and crushed walnut

SAGANAKI [v] 15.9
Greek cheese, cows milk. Grilled kefalograviera cheese. Choose baked tomato, extra virgin olive oil, lemon and mountain grown oregano or honey and crushed walnut

HORTA / SEASONAL GREENS [v] 10.9
Greek extra virgin olive oil and lemon

CALAMARI 15.9
Lightly floured and fried served with special mayo and lemon

SPANAKOPITA ON CHARCOAL [v] 11.9

WHOLE CORN ON CHARCOAL [v] 6

DAILY HANDMADE PITA (2pc) 5.9

STIX & KIDS 12 & under

Any souvla (75g) or calamari with chips, pita and a fruit juice popper 12.9

*add 1 for lamb souvla

HOUSEMADE DESSERTS

BOUGATSA PATSAVOURA 10.9
Layers of filo 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 10.9
House made cookies & cream cake

DRINKS

Bottled water 3.5
Sparkling water 4
Juices 4
Greek soft drinks 4.5
Cans 4
1.25L bottles 6
See fridge for variety