

TRAPEZI MENU

ENTREES / MEZZE

MIXED DIPS-HOME MADE

TIROKAFTERI (Red capsicum), TARAYMA, MELITZANOSALATA (Eggplant dip) and TZATZIKI Dips served with marinated carrots, green beans, lightly floured fried marinated eggplant and zucchini with warm pita bread	21
Individual choice of home-made dips available with pita bread @ 8.50 per serve	

GREEK CHEESES & VEGETARIAN-MEZZE

SAGANAKI	Pan fried Greek kefalograviera cheese served with lemon	12
HALOUMI	Grilled Cypriot Cheese served with lemon	12
FEȦ SAGANAKI	Feta cheese wrapped in filo, pan fried and drizzled with honey & sesame seeds	12
FEȦ & OLIVES	Greek Kalamata olives and feta cheese	10
KOLOKITHO KEFTEDES	Zucchini vegetarian rissoles served with tzatziki	9
DOLMADES	Vine leaves filled with rice	8
PIPERIES FLORINTS	Oven roasted Red capsicum served hot marinated with feta, garlic & parsley	10

SEAFOOD-MEZZE

HIȦPODI SKARȦ	Chargrilled Octopus served on bed of chopped tomato and Spanish onion with lemon	18
CALAMARI	Chargrilled Calamari served on bed of red capsicum dip with lemon	16
MARINȦȦ	Lightly fried white bait served with lemon	12

MEAT-MEZZE

LOUKANIKO	Chargrilled Greek home-made spicy sausage served with lemon	10
PANȦȦȦ	Chargrilled marinated pork belly served with lemon	16
KRASSO MEZZE	“CRAZY MAZEY”, sautėed spicy sausage cooked with oven roasted capsicum, fresh tomato, olives & Greek feta cheese deglazed with red wine, touch of chili and garlic & garnished with fresh parsley	18

SALADS COLD- KRIFA SALATA

HORIFA	Silver beets, boiled and strained, drizzled in extra virgin olive oil and touch of garlic	12
HORIFAIKI	Tomato, cucumber, spanish onion, feta, Kalamata olives, drizzled in extra virgin olive oil	13
GARDEN SALAD	Lettuce, mushrooms, tomato, cucumber & onion, drizzled in extra virgin olive oil and balsamic	11

WARM SALADS-ZESTI SALATA

CHOICE OF:	LAMB / CHICKEN / CALAMARI	25
	Served with mixed green salad, tomato, cucumber, onion, oven roast capsicum, Kalamata olives & feta cheese	

EXTRA SIDES

EXTRA PITA SERVING		3
PATAIES TIGANITES	fried chips with a sprinkle of oregano flakes	7
PATAIES LEMONITES	Greek style oven roasted potatoes lemonato	7

KIDS MENU-VIA TA PAIDIA (KIDS UNDER 12 YRS OLD)

KIDS SKEWERS	Lamb fillet skewer / Chicken fillet skewer / Homemade Rissoles served with chips and tomato ketchup	12
KIDS FISH AND CHIPS	Chargrilled fresh fish fillet with chips and tomato ketchup	12
GREEK SOUVLAKI	Choice of Lamb fillet, Chicken fillet, Rissoles, Loukaniko (Greek spicy sausage) wrapped in pita bread with finely diced tomatoes, Spanish onions, tzatziki and potates tiganetes (chips)	12

GREEK CLASSIC DISHES

YEMISIA - VEGETARIAN	Oven roasted vegetables filled with rice served with oven baked potatoes & salad (Vegetables chosen from: Capsicums, zucchinis, tomatoes and potatoes)	22
MOUSAKA	Layered vegetables (eggplant & potatoes), seasoned Mince, topped with béchamel sauce served with salad	23
LAMB GIOVETSI	Lamb fillet oven stew cooked with rissoni (pasta shaped rice), in tomato salsa sauce with feta and saganaki cheese (served with bread)	29

MEAT MAINS-KREATIKIA

OVEN BAKED LAMB	Greek Leg-Lamb oven baked lemonato served with salad and oven baked lemonato potatoes	31
LAMB RIBS	Chargrilled Lamb Ribs served with oven baked lemonato potatoes tzatziki, pita bread and salad	25
LAMB CUTLETS-PAIDAKIA	Lamb spring cutlets chargrilled, served with oven baked lemonato potatoes, tzatziki, pita bread and salad	32
RISSOLES - BIFTEKIA	Chargrilled homemade mince rissoles served with oven baked lemonato potatoes, tzatziki, pita bread and salad	24
CHICKEN SANTORINI	Oven baked chicken fillet topped with baby spinach, red capsicum, feta & saganaki cheese served with oven baked lemonato potatoes and salad.	28
LAMB FILLET SKEWERS-ARNI FILLETO		26
CHICKEN SKEWERS-KOTOPULO FILLETO		26
MIX SKEWERS		

26

All main skewers served with salad, oven baked lemonato potatoes, tzatziki dip and pita bread

MEAT PLATTER for TWO KREATIKI PLATELA VIA DIO	55
---	----

Lamb & Chicken fillet skewers, homemade biftkia(rissoles), oven baked lemonato lamb ribs, oven baked lemonato chicken wings, chargrilled marinated pork belly, loukaniko (spicy sausage), served with tzatziki dip, pita bread and oven baked lemonato potatoes

*All the above meats for one person served with salad, oven baked
lemonato potatoes, tzatziki and pita bread*

SEAFOOD MAINS-THALASSINA

SEAFOOD GIOVETSI	<i>Seafood oven stew cooked with rissoni in tomato & fresh seafood sauce with King prawns, fresh fish fillet, calamari, mussels and scallops served with bread</i>	31
SAGANAKI KING PRAWNS	<i>Oven baked King prawns in tomato salsa with feta and saganaki cheese with a dash of chili served with bread</i>	32
CHARGRILLED KING PRAWNS	<i>Served with oven baked lemonato potatoes and salad</i>	31
CALAMARI	<i>Lightly fried served with salad, oven baked lemonato potatoes with lemon</i>	26
CHARGRILLED FRESH FILLET FISH	<i>Ask us / see board for fresh fillet details</i>	
WHOLE FRESH FISH	<i>Ask us/ see board for whole fish details</i>	
SEAFOOD PLATTER for 2	<i>Chargrilled fresh fish fillet, king prawns, calamari and scallops skewers, pan-fried scallops and mussels & cooked in a tomato based salsa and lightly fried calamari with oven baked lemonato potatoes</i>	65
SEAFOOD PLATTER for 1	<i>All the above seafood for one person served with oven baked lemonato potatoes & salad</i>	35

BANQUETS

SET MENU-minimum of 4 people

45p.p

Entrée- Mixed dips with Pita bread, Saganaki cheese, grilled Calamari and Dolmades

Meat platter- Lamb fillet skewers, Chicken fillet skewers, homemade Rissoles (biftecia),
oven baked Lamb Ribs, chargrilled marinated Pork Belly, oven baked lemonato Chicken Wings
and Loukaniko (chargrilled spicy sausage)

Salad and sides- Oven baked lemonato Potatoes & Greek salads

Desserts-a variety of homemade mixed desserts and coffee.

GREEK SET MENU- minimum of 4 people

55p.p

Entrée- Mixed dips with Pita bread, Saganaki cheese, grilled Calamari and Dolmades

Meat platter- Lamb fillet skewers, Chicken fillet skewers, homemade Rissoles (biftecia),
oven baked Lamb Ribs, chargrilled marinated Pork Belly, oven baked lemonato Chicken Wings
and Loukaniko (chargrilled spicy sausage)

Seafood platter-Chargrilled fresh fish fillet, chargrilled King Prawns, pan-fried Scallops and Mussels cooked in a
tomato based salsa and lightly fried Calamari

Salad and sides-Oven baked lemonato Potatoes & Greek salads

Desserts- A variety of homemade mixed desserts and coffee.

DESSERTS-GLYKA

LOUKOUMADES- Traditional donuts topped with honey, crushed nuts served with ice-cream

11

In homemade sugar syrup

BAKLAVA--Traditional Greek filo pastry desert filled with walnuts & peanuts	8
MIXED DESERT PLATTER-- variety of mixed desserts	16

DRINKS

ORANGE, CANTBERRY, PINEAPPLE, APPLE JUICE	3.5
SOFT DRINKS COKE, COKE ZERO LEMONADE, FANTA, LEMON SQUASH	3.5
SPARKLING MINERAL WATER	3.5
SHORT ESPRESSO, LATTE, CAPPUCINO, MACCHIATO	3.6
GREEK COFFEE	3.5
FRAPPE-GREEK ICE COFFEE	5
HOT CHOCOLATE	
3.5	
TEA	3.5
Greek herbal mountain tea, English breakfast, Earl grey, Chamomile, Peppermint, Green tea	

SPIRITS	
8	
PREMIUM SPIRITS & SHOTS	
9	
SHOTS	
8	

WINE LIST

TRAPEZI SPARKLING (S.A)	22/8
-------------------------	------

WHITES

TRAPEZI REISLING (S.A-CLARE VALLEY 15)	28/8
TRAPEZI MUSCATO (S.A 14)	28/8
TRAPEZI CHARDONNAY (S.A-McLAREN VALE 15)	28/8
TRAPEZI SAUVIGNON BLANC(N.Z-MARLBOROUGH 15)	29 /8
RETINA MALAMATINA 500ml (GR)	11/Bottle

REDS

TRAPEZI ROSE (VIC-KING VALLEY 15)	28/8
TRAPEZI CABERNET SA UVIGNON (SE AUSTR 15)	28/8
TRAPEZI PINOT NOIR (VIC-YARRA VALLEY 15)	30/8
TRAPEZI SHIRAZ (SE AUSTR '05)	28/8
TRAPEZI MERLOT (NSW-WILLBRIGGIE 14)	28/8

Trapezi selection wines are available by the glass.
Corkage @ \$5 per BYO wine and champagne bottle

BEER

MYTHOS IMPORTED STUBBIE (GR)	8
FLX IMPORTED STUBBIE (GR)	8
HEINEKIN STUBBIE (NL)	8
CORONA STUBBIE (MEX)	8
CROWN LAGER STUBBIE (AUS)	8
CASCADE PREMIUM LIGHT STUBBIE (AUS)	7