



Greca Street

GREEK FOOD & WINE

Greca Street's traditional Mediterranean food and wine is reminiscent of the heart of Athens.

Homemade Dips & Bread

TZATZIKI v	11.0
Strained yoghurt with garlic, cucumber & dill	
WHITE TARAMA	12.0
Fish roe blended with bread, lemon & herbs	
TIROKAFTERI v	12.0
Spicy feta blended with capsicum & chilli	
MELITZANOSALATA v VG	12.0
Chargrilled eggplant blended with garlic, olive oil & vinegar	
HOMMUS v VG	10.0
Chickpeas blended with tahini, garlic, lemon & paprika	
MIXED DIPS v	20.0
Trio of mixed dips, tzatziki, tarama & eggplant	
** All dips served with pita bread **	
PITA BREAD	5.0
Two serves grilled flat pita bread, cut into quarters	
PSOMI STA KARVOUNA	5.0
Grilled bread with olive oil, salt & oregano	

Homemade Salads

HORIIATIKI v	20.0
Traditional Greek salad with tomatoes, cucumber, kalamata olives, red onion, feta cheese, oregano, olive oil & vinegar	
PANTZARI v VG	16.0
Classic boiled beetroot including stem & leaves, garlic, olive oil & red wine vinegar	
GRECA STREET v	20.0
Baby spinach, rocket leaves, pomegranate, walnuts, grilled manouri cheese, olive oil & drizzled with balsamic glaze	
POLITIKI v VG	16.0
Greek slaw with shredded white cabbage & carrot, dressed lightly in an olive oil & red wine vinaigrette dressing	
CRETAN DAKOS v	17.0
Rusk topped with diced tomato, feta cheese, oregano, drizzled with olive oil	

No split bills

A 1.4% surcharge applies to bill for all credit card transactions

If you have any dietary requirements, food intolerances or food allergies, please chat to the waiter/waitress

All prices are G.S.T inclusive and are subject to change without notice

Private parties and functions available

- Greca Street
- greca.street
- grecastreet.com.au

Mezze To Share

SAGANAKI v	18.0
Kefalograviera cheese, golden pan fried with lemon	
HALLOUMI v	18.0
Grilled halloumi cheese with lemon	
FETA SAGANAKI	18.0
Feta cheese wrapped in filo pastry with honey & sesame seeds	
FETA v	14.0
Feta cheese with oregano & olive oil	
BOUGIOURDI v	18.0
Baked feta cheese with fresh tomato, peppers & chilli	
ELIES v VG	12.0
House marinated kalamata olives served with grilled bread	
OCTAPODI STA KARVOUNA	25.9
Chargrilled Greek style octopus drizzled with olive oil & vinegar	
OCTAPODI MARINATO	25.9
Pickled Octopus drizzled with olive oil & vinegar	
CALAMARI	25.9
Fried calamari lightly floured with lemon	
BAKALIAROS SKORDALIA	24.9
Fried cod lightly battered with garlic potato mash & chips	
MARIDA	16.0
Fried white bait with lemon	
GARIDES SAGANAKI	31.9
Prawns in a spicy tomato sauce with feta & fresh herbs, served with grilled bread	
HTENIA SAGANAKI	31.9
Pan fried scallops with lemon, spring onion, fresh tomato & fennel	
TOMATOKEFTEDES v	16.0
Santorini tomato fritters with feta, mint, oregano & parsley	
DOLMADES v VG	16.0
Homemade vine leaves stuffed with rice & herbs	
HORTA v VG	16.0
Boiled chicory with lemon & olive oil	
KAFTERES PIPERIES v VG	14.0
Hot green peppers with olive oil & vinegar	
PIPERIES FLORINIS v	16.0
Sweet red roasted peppers with feta cheese	
FAVA SANTORINI v	18.0
Split pea with red onion & lemon	
LOUKANIKO	18.0
Sliced pork sausage with leek & spicy herbs	
SIKOTAKIA KOTOPOULOU	20.0
Pan fried chicken liver with lemon, oregano & olive oil	
SOUTZOUKAKIA SMYRNEIKA	24.0
Traditional meatballs from Smyrni in tomato sauce served with basmati rice	
ORTIKIA STA KARVOUNA (2)	24.9
Chargrilled quails with lemon & oregano	
SPANAKOPITA v	17.5
Spinach & cheese pie in crispy filo pastry	
TIROPITA v	16.9
Cheese pie in crispy filo pastry	
KOLOKITHAKIA TIGANITA v	18.0
Crispy zucchini chips lightly battered, topped with shaved kefalograviera cheese	

PATATES TIGANITES v VG	
Plain Chips	
With feta & oregano	14.0
PATATES LEMONATES v VG	15.0
Lemon baked potatoes	
GIGANTES PLAKI v VG	16.0
Greek butter beans, baked with fresh tomato, onion & celery	

From the Spit

Gyros Plate	
ARNI GYROS	34.9
Lamb gyros served with greek salad, chips, tzatziki & pita bread	
KOTOPOULO GYROS	33.9
Chicken gyros served with greek salad, chips, tzatziki & pita bread	
MIX GYROS	34.9
Mix of lamb & chicken gyros served with greek salad, chips, tzatziki & pita bread	

Skewers Plate	
ARNI SOUVLAKI	34.9
Lamb fillet skewers served with greek salad, chips, tzatziki & pita bread	
KOTOPOULO SOUVLAKI	33.9
Chicken skewers served with greek salad, chips, tzatziki & pita bread	
HIRINO SOUVLAKI	33.9
Pork fillet skewers served with greek salad, chips, tzatziki & pita bread	

Char-Grilled Plates	
BRIZOLA	44.0
450gr T-bone steak served with chips & chimichurri sauce	
HIRINI BRIZOLA	37.0
Pork balsamic glazed rib eye, served on a bed of potato & pea mash	
CHARGRILLED HIRINI BRIZOLA	37.0
Char-Grilled pork rib eye served with chips	
PAIDAKIA FRENCH CUT	37.9
Lamb cutlets served with greek salad lemon potatoes & tzatziki	
BIFTEKI	33.9
Beef patties served with greek salad, chips, tzatziki & pita bread	
PANCETTA	34.0
Pork belly pieces served with chips & mustard	

Gyros Servings (Meat Only)		
ARNI / Lamb Gyros	Small	32.0
	Large	42.0
KOTOPOULO / Chicken gyros	Small	29.0
	Large	39.0
MIXED / Lamb and Chicken gyros	Small	32.0
	Large	42.0

Greca Mixed Grill Platters

MIX GRILL PLATTER FOR 2	89.0
MIX GRILL PLATTER FOR 3	129.0

- Lamb & chicken gyro
- Lamb & pork fillet skewers
- Chicken skewers
- Bifteкия (beef pattie)
- Chips
- Tzatziki
- Pita bread

Meats

ARNI / Lamb fillet skewers	ONE EACH	9.5
KOTOPOULO / Chicken skewers	ONE EACH	8.5
HIRINO / Pork fillet skewers	ONE EACH	8.5
LAMB CUTLET / French cut	ONE EACH	9.5
BIFTEKI / Beef pattie	ONE EACH	8.5
** Minimum order 2 or more **		

Greca Seafood Platters

SEAFOOD PLATTER FOR 2	115.0
SEAFOOD PLATTER FOR 3	175.0

- Calamari
- Prawns
- Mussels
- Scallops
- White Bait
- Fish Fillet
- Marinated Octopus

Seafood

CALAMARI SKARAS	37.9
Grilled calamari with olive oil & lemon, served with greek salad	
CALAMARI TIGANITO	37.5
Fried calamari lightly floured served with greek salad, chips & tartare sauce	
SOLOMOS SKARAS	39.9
Grilled salmon fillet drizzled with yoghurt, lemon-dill sauce, served with rice	
GRILLED KING PRAWNS	39.5
Served with Greek salad	
GARLIC PRAWNS	41.0
King prawns in a creamy white wine garlic sauce served with rice	
CHILLI PRAWNS	41.0
King chilli prawns in a red wine sauce served on a bed of rice	
LINGUINE MARINARA	39.0
Fresh local fish fillet, prawns, scallops, mussels and calamari, tossed in a red wine sauce	
TASMANIAN OYSTERS	
Natural	1/2 DOZ. 26.0
	1 DOZ. 46.0
Kilpatrick	1/2 DOZ. 30.0
	1 DOZ. 52.0
STEAMED MUSSELS	26.9
In a garlic & white wine broth infused with onion, tomato, dill & parsley, served with bread	
MUSSELS A LA GRECA	25.9
Filled with rice, veggies and sweet chilli sauce	

Fish of the Day

PLEASE ASK OUR FRIENDLY STAFF FOR TODAY'S CATCH M.P

Greca Banquets

BANQUETS 1 AND 2 ARE AVAILABLE FOR GROUPS OF 4 OR MORE. GROUPS OF 30 OR LARGER, REQUIRE BANQUET 2

NO. 1	75.0 P/P
• MIXED DIPS & PITA BREAD	
• SAGANAKI	
• GIGANTES PLAKI (butter beans)	
• HORIIATIKI SALAD	
• SEAFOOD PLATTER (Calamari, Prawns, Mussels)	
• MEAT PLATTER	
• CHIPS	
• COFFEE / TEA (Latte, Cappuccino, Long Black, Greek Coffee or Tea Only)	
• DESSERT	

NO. 2	85.0 P/P
• MIXED DIPS & PITA BREAD	
• SAGANAKI	
• PIPERIES FLORINIS (Sweet Red Roasted Peppers with feta cheese)	
• GIGANTES PLAKI (butter beans)	
• WHITE BAIT	
• HORIIATIKI SALAD	
• SEAFOOD PLATTER (Calamari, Prawns, Mussels)	
• MEAT PLATTER	
• CHIPS	
• COFFEE / TEA (Latte, Cappuccino, Long Black, Greek Coffee or Tea Only)	
• DESSERT	

Greek Traditional Cuisine

MOUSSAKA	33.9
Layers of lean beef mince, eggplant & potato topped with a creamy béchamel sauce, served in an individual clay pot	
VEGETERIAN MOUSSAKA	30.9
Layers of zucchini, eggplant & potatoes topped with a creamy bechamel sauce, served in an individual clay pot	
GEMISTA	28.0
Stuffed vegetarian peppers filled with rice & herbs. Served with baked potatoes	
GIOUVETSI	36.9
Roasted beef in oven with orzo pasta in a rich tomato based sauce	
KLEFTIKO	36.9
400-450gr of Tender lamb wrapped in parchment paper with potatoes infused with aromas of lemon, garlic & oregano	

Kids Menu 12 Yrs & Under

GYRO	16.9
Lamb or Chicken gyros served with chips & tomato sauce	
BURGER ME TIRI	15.9
Cheeseburger with chips & tomato sauce	
PSARI TIGANITO	14.5
Battered fish fillet with chips & tomato sauce	
KOTOBOUKIES	14.5
Chicken nuggets with chips & tomato sauce	

Desserts

LOUKOUMADES	12.5
Mini greek donuts with honey, walnuts & almonds or drizzled with nutella	
WITH PISTACHIO PAPI	14.5
BOUGATSA	16.0
Crispy baked filo pastry filled with custard, sprinkled with cinnamon & icing sugar	
BAKLAVA	9.0
Layered filo pastry with nuts and honey	
GALAKTOBOUREKO	11.0
Baked custard filo pastry with sugar syrup	
GRECA STREET EKMEK	12.0
A luscious greek dessert with shredded kataifi pastry drenched in syrup, with a layer of custard topped with whipped cream, crushed pistachios and walnuts	
PORTOKALOPITA	14.0
Portokalopita is a fragrant, dense cake made with layers of phyllo pastry and soaked in a zesty orange syrup, served with vanilla ice cream	
KARIDOPITA	14.0
Walnut cake scented with aromatic spices and soaked in a cinnamon infused syrup, served with vanilla ice cream	
DESSERT SHARE PLATE	33.0
Portokalopita, Karidopita and Galaktoboureko, served with vanilla ice cream	