



Greca Street

GREEK FOOD & WINE

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

Homemade Dips & Bread

TZATZIKI <i>v</i>	14.0
Strained yoghurt with garlic, cucumber & dill	
WHITE TARAMA	16.0
Fish roe blended with bread, lemon & herbs	
TIROKAFTERI <i>v</i>	16.0
Spicy feta blended with capsicum & chilli	
MELITZANOSALATA <i>v VG</i>	16.0
Chargrilled eggplant blended with garlic, olive oil & vinegar	
HOMMUS <i>v VG</i>	14.0
Chickpeas blended with tahini, garlic, lemon & paprika	
MIXED DIPS <i>v</i>	24.0
Trio of mixed dips, tzatziki, tarama & eggplant	
** All dips served with pita bread **	
PITA BREAD	7.0
Two serves grilled flat pita bread, cut into quarters	
GLUTEN FREE PITA BREAD	12.0
Two serves grilled flat pita bread, cut into quarters	
PSOMI STA KARVOUNA	9.0
Grilled bread with olive oil, salt & oregano	

Homemade Salads

HORIATIKI <i>v</i>	24.0
Traditional Greek salad with tomatoes, cucumber, kalamata olives, red onion, feta cheese, oregano, olive oil & vinegar	
PANTZARI <i>v VG</i>	18.0
Classic boiled beetroot including stem & leaves, garlic, olive oil & red wine vinegar	
GRECA STREET <i>v</i>	22.0
Baby spinach, rocket leaves, pomegranate, walnuts, grilled manouri cheese, olive oil & drizzled with balsamic glaze	
POLITIKI <i>v VG</i>	18.0
Greek slaw with shredded white cabbage & carrot, dressed lightly in an olive oil & red wine vinaigrette dressing	
CRETAN DAKOS <i>v</i>	20.0
Rusk drizzled with Virgin olive oil, topped with grated tomato, crumbled feta cheese, pitted olives, capers and oregano	

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 <i>v</i>	22.0
Kefalograviera cheese, golden pan fried with lemon	
HALLOUMI <i>v</i>	20.0
Grilled halloumi cheese with lemon	
FETA SAGANAKI	22.0
Feta cheese wrapped in filo pastry with honey & sesame seeds	
FETA <i>v</i>	14.0
Feta cheese with oregano & olive oil	
BOUGIOURDI <i>v</i>	20.0
Baked feta cheese with fresh tomato, peppers & chilli	
ELIES <i>v VG</i>	16.0
House marinated kalamata olives served with grilled bread	
OCTAPODI STA KARVOUNA	28.0
Chargrilled Greek style octopus drizzled with olive oil & vinegar	
OCTAPODI MARINATO	28.0
Pickled Octopus drizzled with olive oil & vinegar	
CALAMARI	28.9
Fried calamari lightly floured with lemon	
BAKALIAROS SKORDALIA	29.0
Fried cod lightly battered with garlic potato mash & chips	
MARIDA	20.0
Fried white bait with lemon	
GARIDES SAGANAKI	37.9
Prawns in a spicy tomato sauce with feta & fresh herbs, served with grilled bread	
HTENIA SAGANAKI	37.9
Pan fried scallops with lemon, spring onion, fresh tomato & fennel	
TOMATOKEFTEDES <i>v</i>	18.0
Santorini tomato fritters with feta, mint, oregano & parsley	
DOLMADES <i>v VG</i>	18.0
Homemade vine leaves stuffed with rice & herbs	
HORTA <i>v VG</i>	18.0
Boiled chicory with lemon & olive oil	
KAFTERES PIPERIES <i>v VG</i>	16.0
Hot green peppers with olive oil & vinegar	
PIPERIES FLORINIS <i>v</i>	18.0
Sweet red roasted peppers with feta cheese	
FAVA SANTORINI <i>v</i>	20.0
Split pea with red onion & lemon	
LOUKANIKO	22.0
Sliced pork sausage with leek & spicy herbs	
SIKOTAKIA KOTOPOULOU	22.0
Pan fried chicken liver with lemon, oregano & olive oil	
SOUTZOUKAKIA SMYRNEIKA	31.9
Traditional meatballs from Smyrni in tomato sauce served with basmati rice	
ORTIKIA STA KARVOUNA (2)	28.9
Chargrilled quails with lemon & oregano	
HOMEMADE SPANAKOPITA 280-300 gr <i>v</i>	22.0
Traditional Homemade pastry filled with spinach & cheese	
KOLOKITHAKIA TIGANITA <i>v</i>	24.0
Crispy zucchini chips lightly battered, topped with shaved kefalograviera cheese	

PATATES TIGANITES <i>v VG</i>	
Plain Chips	15.0
With feta & oregano	17.0
PATATES LEMONATES <i>v VG</i>	17.0
Lemon baked potatoes	
GIGANTES PLAKI <i>v VG</i>	18.0
Greek butter beans, baked with fresh tomato, onion & celery	

From the Spit

Gyros Plate	
ARNI GYROS	39.0
Lamb gyros served with greek salad, chips, tzatziki & pita bread	
KOTOPOULO GYROS	37.0
Chicken gyros served with greek salad, chips, tzatziki & pita bread	
MIX GYROS	39.0
Mix of lamb & chicken gyros served with greek salad, chips, tzatziki & pita bread	

Skewers Plate

ARNI SOUVLAKI	39.9
Lamb fillet skewers served with greek salad, chips, tzatziki & pita bread	
KOTOPOULO SOUVLAKI	37.0
Chicken skewers served with greek salad, chips, tzatziki & pita bread	
HIRINO SOUVLAKI	38.0
Pork fillet skewers served with greek salad, chips, tzatziki & pita bread	

Char-Grilled Plates

BRIZOLA	52.0
450gr T-bone steak served with chips & chimichurri sauce	
CHARGRILLED HIRINI BRIZOLA	44.0
Char-Grilled pork rib eye served with chips	
PAIDAKIA FRENCH CUT	43.0
Lamb cutlets served with greek salad lemon potatoes & tzatziki	
BIFTEKI	37.9
Beef patties served with greek salad, chips, tzatziki & pita bread	
PANCETTA	38.9
Pork belly pieces served with chips & mustard	

Gyros Servings (Meat Only)

ARNI / Lamb Gyros	Small 40.0	Large 50.0
KOTOPOULO / Chicken gyros	Small 35.0	Large 45.0
MIXED / Lamb and Chicken gyros	Small 40.0	Large 50.0

Greca Mixed Grill Platters

MIX GRILL PLATTER FOR 2	105.0
MIX GRILL PLATTER FOR 3	149.0

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

Meats

ARNI / Lamb fillet skewers	ONE EACH	10.5
KOTOPOULO / Chicken skewers	ONE EACH	9.0
HIRINO / Pork fillet skewers	ONE EACH	9.5
LAMB CUTLET / French cut	ONE EACH	10.5
BIFTEKI / Beef pattie	ONE EACH	9.0
** Minimum order 2 or more **		

Greca Seafood Platters

SEAFOOD PLATTER FOR 2	130.0
SEAFOOD PLATTER FOR 3	195.0

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| • Calamari | • Scallops | • Marinated Octopus |
| • Prawns | • White Bait | |
| • Stuffed Mussels | • Fish Fillet | |

Seafood

CALAMARI SKARAS	42.0
Grilled Calamari with olive oil & lemon, served with lemon potatoes & greek salad	
CALAMARI TIGANITO	39.9
Fried calamari lightly floured served with greek salad, chips & tartare sauce	
SOLOMOS SKARAS	44.0
Grilled salmon fillet drizzled with yoghurt, lemon-dill sauce, served with rice	
GRILLED KING PRAWNS (5)	44.0
Served with Greek salad	
GARLIC PRAWNS (5)	46.0
King prawns in a creamy white wine garlic sauce served with rice	
CHILLI PRAWNS (5)	46.0
King chilli prawns in a red wine sauce served on a bed of rice	
LINGUINE MARINARA	41.0
Fresh local fish fillet, prawns, scallops, mussels and calamari, tossed in a white wine sauce with olive oil	
TASMANIAN OYSTERS	
Natural	1/2 DOZ. 36.0 1 DOZ. 68.0
Kilpatrick	1/2 DOZ. 42.0 1 DOZ. 80.0
STEAMED MUSSELS	34.0
in a garlic & white wine broth infused with onion, tomato, dill, parsley & fresh chilli served with bread	
MUSSELS A LA GRECA	34.0
Filled with rice, veggies and sweet chilli sauce	

Fish of the Day

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

Greca Banquet

Available for groups of 3 or more -----90.0 P/P

- MIXED DIPS & PITA BREAD
- SAGANAKI
- PIPERIES FLORINIS
(Sweet Red Roasted Peppers with feta cheese)
- GIGANTES PLAKI (butter beans)
- HORIATIKI SALAD
- SEAFOOD PLATTER
(Calamari, Prawns, White Bait, and stuffed Mussels)
- MEAT PLATTER
(Lamb & Chicken gyro, Chicken & Pork skewers, Bifteкия (beef patties)
- CHIPS
- COFFEE / TEA
(Latte, Cappuccino, Long Black, Greek Coffee or Tea Only - No alternative milk)
- DESSERT

Greek Traditional Cuisine

MOUSSAKA	39.0
Layers of lean beef mince, eggplant & potato topped with a creamy béchamel sauce, served in an individual clay pot	
VEGETARIAN MOUSSAKA	35.9
Layers of zucchini, eggplant & potatoes topped with a creamy bechamel sauce, served in an individual clay pot	
GEMISTA	33.0
Stuffed vegetarian peppers filled with rice & herbs. Served with baked potatoes	
GIOUVETSI	41.0
Roasted beef in oven with orzo pasta in a rich tomato based sauce	
KLEFTIKO	41.0
400-450gr of Tender lamb wrapped in parchment paper with potatoes infused with aromas of lemon, garlic & oregano	

Kids Menu 12 Yrs & Under

GYRO	24.0
Lamb or Chicken gyros served with chips & tomato sauce	
BURGER ME TIRI	18.5
Cheeseburger with chips & tomato sauce	
PSARI TIGANITO	16.5
Battered fish fillet with chips & tomato sauce	
KOTOBOUKIES	16.5
Chicken nuggets with chips & tomato sauce	

Desserts

LOUKOUMADES	14.0
Mini greek donuts with honey, walnuts & almonds or drizzled with nutella	
WITH PISTACHIO PAPI	15.0
BOUGATSA	19.0
Crispy baked filo pastry filled with custard, sprinkled with cinnamon & icing sugar	
BAKLAVA	9.9
Layered filo pastry with nuts and honey	
GALAKTOBOUREKO	12.9
Baked custard filo pastry with sugar syrup	
GRECA STREET EKMEK	14.0
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	16.0
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	16.0
Walnut cake scented with aromatic spices and soaked in a cinnamon infused syrup, served with vanilla ice cream	
DESSERT SHARE PLATE	39.0
Portokalopita, Karidopita and Galaktoboureko, served with vanilla ice cream	