

STALACTITES

EST. 1978

APPETIZERS

HOMEMADE TZATZIKI^{V GF} 6 Homemade yoghurt, garlic and cucumber dip	6
HOMEMADE HOMOUS^{V GF} 6 Homemade chickpea and lemon dip	6
HOMEMADE TARAMA 6 Homemade caviar and lemon dip	6
HOMEMADE MELITZANOSALATA^V 6 Homemade eggplant and garlic dip	6
HOMEMADE MIXED DIPS 13 Tarama, melitzanosalata, tzatziki and hommus (order pita separately)	13
PITA BREAD^V 2.5 Warm flat bread	2.5
GLUTEN FREE PITA BREAD^{V GF} 4.5 Warm flat bread	4.5
SAGANAKI^V 15 Grilled Dodoni Greek kefalograviera cheese served with lemon	15
HOMEMADE DOLMADAKIA^{V GF} 11 Homemade herbed rice wrapped in vine leaves, served with homemade tzatziki	11
HOMEMADE SPANAKOPITA^V 10.5 Baked spinach, feta cheese and herbs in crispy filo pastry	10.5
FETA CHEESE AND KALAMATA OLIVES^{V GF} 12 Sprinkled with extra virgin Greek olive oil and oregano	12
HOT SAUSAGES 13.5 Smoked pork spicy sausages, sliced and grilled	13.5
VEGGIE AND FETA FRITTER^{GF} 7 Vegetable and Feta fritters, lightly fried and served with tzatziki (2 per serve)	7
VEGETARIAN PLATTER^V FOR ONE 19 FOR TWO 35 Includes tzatziki, hommus and eggplant dips, dolmadakia, spanakopita, feta cheese, olives, potatoes baked in tomato salsa, served with pita bread	19 35
APPETIZER PLATTER FOR ONE 21 FOR TWO 41 Includes tzatziki, hommus and tarama dips, dolmadakia, feta cheese, kalamata olives, smoked pork sausages, Greek beef biftekia and chicken fillet skewer, served with pita bread	21 41

PLATTERS TO SHARE

*Meat only,
order side dishes separately*

CHICKEN GIRO PLATTER^{GF} S 23 L 33 Marinated chicken from the spit	23 33
MIXED GIRO PLATTER^{GF} S 26 L 36 Marinated lamb and chicken from the spit	26 36
LAMB GIRO PLATTER^{GF} S 29 L 39 Marinated boneless lamb from the spit	29 39
MEAT PLATTER PER PERSON 35 <i>MINIMUM 2 PEOPLE</i> Platter of marinated chicken fillet skewers, lamb giro from the spit, chicken giro from the spit, lamb cutlets, pork hot sausages and homemade Greek biftekia	35
KALAMARI PLATTER S 28 L 39 Fresh kalamari, sliced, lightly floured, seasoned and fried, served with tartare and lemon	28 39

SEAFOOD MAIN

KALAMARI 41 Fresh kalamari, sliced, lightly floured, seasoned and fried, served with Greek salad, tartare and lemon	41
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TRADITIONAL GREEK SOUPS

All soups are served with home baked bread

HOMEMADE BEAN SOUP (FASOLADA)^{V GF} 13.5 Haricot beans and vegetables in a fresh tomato soup	13.5
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PLEASE NOTE:

- Prices inclusive of GST
- Corkage \$5 per bottle
- WE DO NOT SPLIT BILLS
- Outdoor tables are to be paid at time the order is placed.
- No takeaway food to be eaten in the restaurant or on outdoor tables
- After midnight on Friday and Saturday all bills are to be paid at the time the order is placed.



Eat with confidence!
Our gluten free options are accredited by



OUR FAMOUS STALACTITES SOUVLAKIS

ALL SOUVLAKI CAN BE MADE GLUTEN FREE 

All come rolled in pita bread,
with crisp lettuce, tomato,
onion and homemade tzatziki
Gluten free option available

CHICKEN GIROS SOUVLAKI..... 16.5

Tender marinated chicken giros
from the spit in pita

MIXED GIROS SOUVLAKI..... 17.5

Combination of marinated lamb and
chicken giros from the spit in pita

LAMB GIROS SOUVLAKI..... 18.5

Tender marinated lamb giros from the
spit in pita

ADDITIONAL TOPPINGS

LIMIT 3 P/SOUVLAKI

OPEN - 1.0

SAUCE - 0.5
Tomato/Chilli/
BBQ/Mustard

CHEESE - 1.5
Cheddar or Feta

Change to GF Pita - 2.5

GIROS - 3.0

DIPS - 0.5
Tzatziki/Hommus/
Tarama/Eggplant/
Spicy Feta

CHIPS INSIDE - 1.0

ATHENIAN SOUVLAKI 16.5

Two Greek style grilled beef rissoles in pita

GRILLED CHICKEN FILLET SOUVLAKI.. 16.5

Lean marinated chicken pieces in pita

GRILLED LAMB FILLET SOUVLAKI..... 18.5

Lean marinated lamb fillet pieces in pita

VEGETARIAN SOUVLAKI^V..... 13

Salad wrap of lettuce, tomato, onion,
veggie and feta fritter, carrot,
cucumber and homemade tzatziki

VEGAN SOUVLAKI..... 15

Salad wrap with homemade hommus, hot
seasoned chips, lettuce, tomato, onion,
carrot, cucumber in a warm vegan gluten
free pita

ADDITIONAL TOPPINGS

LIMIT 3 PER SOUVLAKI

OPEN - 1.0

DIPS - 0.5
Tzatziki/Hommus/
Tarama/ Eggplant/
Spicy Feta

GIROS - 3.0

CHANGE TO GF PITA - 2.5

SAUCE - 0.5
Tomato/Chilli/
BBQ/Mustard

CHEESE - 1.5
Cheddar or Feta

CHIPS INSIDE 1.0

VEGGIE FRITTER 3

GRILLS MAIN

CHICKEN SOUVLA ON SKEWER^{GF} 37

Two grilled lean chicken skewers, marinated
in Greek herbs and spices, served with
tzatziki, Greek salad
and chips

MIXED SOUVLA ON SKEWER^{GF} 39

One lean chicken and one lean lamb
fillet skewer, marinated in Greek herbs and
spices, served with tzatziki, Greek salad
and chips

LAMB SOUVLA ON SKEWER^{GF} 41

Two lean lamb fillet skewers marinated
in Greek herbs and spices, served with
tzatziki, Greek salad and chips

GREEK BIFTEKIA^{GF} 33

Traditional herbed and spiced beef
rissoles, chargrilled and served with
tzatziki, Greek salad and chips

MIXED GRILL^{GF} 41

Marinated skewer of chicken fillet,
marinated lamb giro from the spit,
lamb cutlet and homemade Greek bifteki,
served with Greek salad and chips

LAMB CUTLETS^{GF} 41

Lamb cutlets, chargrilled and served with
Greek salad and chips

GRASS FED PORTERHOUSE STEAK^{GF} 39

380g prime cut, chargrilled to your liking
served with Greek salad and chips

GIROS MAIN

- CHICKEN GIRO^{GF}** **32**
Marinated boneless chicken from the spit, served with Greek salad and chips
- MIXED GIRO^{GF}** **35**
Marinated boneless lamb and chicken from the spit, served with Greek salad and chips
- LAMB GIRO^{GF}** **38**
Marinated boneless tender lamb from the spit, served with Greek salad and chips

SIDE ORDERS

- PITA BREAD^V** **2.5**
Warm flat bread
- GLUTEN FREE PITA BREAD^{V GF}** **4.5**
Warm flat bread
- HOME BAKED BREAD^V** **5**
Traditional village style bread served with butter
- GREEK GARDEN SALAD^{V GF}** **13.5**
Mixed leaf lettuce, tomato, cucumber, red onion, carrot, feta cheese and kalamata olives sprinkled with oregano and Greek homemade vinaigrette
- TRADITIONAL HORIATIKI SALAD^{V GF}** **14.5**
Tomato, cucumber, red onion, kalamata olives and feta cheese sprinkled with oregano and extra virgin Greek olive oil
- BAKED POTATOES IN TOMATO SAUCE^{V GF}** **6**
- OVEN BAKED RICE^{V GF}** **6**
- GRILLED CHICKEN SKEWER^{GF}** **9**
- GRILLED LAMB SKEWER^{GF}** **12**
- GREEK BIFTEKI^{GF}** **7.5**
- GRILLED LAMB CUTLET^{GF}** **11.5**
- BOWL OF CHIPS^{GF}** **S 6.5 L 8**

DESSERTS

- HOMEMADE BAKLAVA** **7.5**
Layers of filo pastry with walnuts and honey served with vanilla bean ice cream
- HOMEMADE RICE PUDDING^{GF}** **6.5**
Rice custard dusted with cinnamon
- VANILLA BEAN ICE CREAM** **6**
Bowl of vanilla bean ice cream topped with chocolate sauce

DIMITRA'S HOME COOKING

Our traditional chef Dimitra Melios' home made dishes all served with home baked bread

- HOMEMADE BEEF KOKINISTO^{GF}** **26**
Beef casserole slow cooked in a tomato based sauce and served with your choice of rice and potatoes or rice and vegetables
- HOMEMADE MOUSSAKA** **26**
Greek traditional dish of baked layers of potatoes, minced beef and eggplant topped with bechamel cream sauce

CHILDREN'S MENU

- CHICKEN GIRO^{GF}** **23**
Marinated boneless chicken from the spit, served with Greek salad and chips
- MIXED GIRO^{GF}** **25**
Marinated boneless lamb and chicken from the spit, served with Greek salad and chips
- LAMB GIRO^{GF}** **27**
Marinated boneless tender lamb from the spit, served with Greek salad and chips
- CHICKEN SOUVLA ON SKEWER^{GF}** **25**
Grilled chicken skewer, marinated in Greek herbs and spices, served with tzatziki, Greek salad and chips
- LAMB SOUVLA ON SKEWER^{GF}** **28**
Grilled lamb fillet skewer marinated in Greek herbs and spices, served with tzatziki, Greek salad and chips
- GREEK BIFTEKIA^{GF}** **20**
Two traditional beef rissoles, chargrilled and served with tzatziki, Greek salad and chips
- KALAMARI** **27**
Fresh kalamari, sliced, lightly floured, seasoned and fried, served with tartare, lemon and salad
- LAMB CUTLETS^{GF}** **25**
Marinated lamb cutlets, chargrilled and served with Greek salad and chips
- HOMEMADE BEEF KOKINISTO^{GF}** **20**
Beef casserole slow cooked in a tomato based sauce and served with your choice of rice and potatoes or rice and vegetables

BANQUET MENU

\$60 PER HEAD
\$65 PER HEAD - WITH DESSERT & COFFEE

APPETIZERS

MIXED DIPS

Homemade tzatziki, hommus, tarama and melitzanosalata

DOLMADAKIA^{V GF}

Homemade herbed rice wrapped in vine leaves, served with homemade tzatziki

SAGANAKI

Grilled Dodoni Greek kefalograviera cheese

WARM FLAT PITA BREAD^V

→ WE CAN ALSO CATER THE BANQUET TO VEGETARIAN AND GLUTEN FREE

MAINS

LARGE KALAMARI PLATTER

Fresh kalamari, lightly floured, seasoned and fried, served with tartare and lemon

GREEK GARDEN SALAD^{V GF}

Mixed leaf lettuce, tomato, cucumber, red onion, carrot, feta cheese and kalamata olives sprinkled with oregano and Greek home made vinaigrette

MEAT PLATTER FOR 5

Platter of marinated chicken fillet skewers, lamb giro from the spit, chicken giro the from the spit, pork hot sausages and homemade Greek biftekia

BOWL OF CHIPS^V

BEVERAGES

COFFEE BY GENOVESE	4	CRANBERRY JUICE	4
GREEK COFFEE	4	SOFT DRINKS	4
Plain (Sketo) / Medium (Metrio) / Sweet (Glyko)		Coke / Diet Coke / Coke no sugar / Dry Ginger Ale	
HOT CHOCOLATE	4	MINERAL WATER	4
POT OF LOOSE LEAF TEA	4	Lemon-lime Bitters / Orange lemon-lime	
English Breakfast / Peppermint / Sencha Green / Chamomile		FUZE ICE TEA	4
ICED COFFEE OR ICED CHOCOLATE	5.5	Lemon / Peach	
With ice cream		TONIC WATER	4
PURE ORANGE JUICE	6	BOTTLED SPRING WATER	4
Freshly squeezed daily			
FRUIT JUICE	4		
Apple / Orange			

GREEK BEVERAGES

EPSA GREEK MINERAL WATER	4.5	EPSA GREEK SODA WATER	4.5
Lemon / Orange / Sour Cherry		GREEK SPARKLING MINERAL WATER (250ML)	4.5
Blood orange / Gazoza Lemonade		GREEK SPARKLING MINERAL WATER (750ML)	8.5

IMPORTED GREEK WHITE WINE

LAFAZANIS CLASSIC DRY WHITEG 9 B 38
Cleones, Greece

ALPHA ESTATE AXIA, MALAGOUZIA ...G 12 B 55
Florina, Greece

MALAMATINA RETSINA ½ BOTTLE 500ML... B 18
Thessaloniki, Greece

MALAMATINA RETSINAG 9
Thessaloniki, Greece

IMPORTED GREEK RED WINE

KATOGEI AVEROFF ROSE XINOMAVRO B 55
Peloponnesse, Greece

ALPHA ESTATE AXIA, XINOMAVRO SYRAH.G 12 B 55
Florina, Greece

LAFAZANIS CLASSIC DRY RED G 9 B 38
Cleones, Greece

TSANTALI IMIGLIKOSG 9
Halkidiki, Greece

SPARKLING WINE

YELLOWGLEN YELLOW PICCOLOB 9
South Eastern Australia

T'GALLANT PROSECCO..... G 10 B 42
Victoria

WHITE WINE

SEPPELT THE DRIVES CHARDONNAYG 9 B 39
Heathcote, VIC

821 SOUTH SAUVIGNON BLANC.....G 9 B 39
Marlborough, NZ

SQUEALING PIG SAUVIGNON BLANC ... G 11 B 47
Marlborough, NZ

LEO BURING RIESLING G 10 B 43
Clare Valley, SA

CAPE SCHANCK PINOT GRIGIO G 10 B 43
Mornington Peninsula, VIC

T'GALLANT JULIET MOSCATO.....G 9 B 39
Mornington Peninsula, VIC

RED WINE

FICKLE MISTRESS PINOT NOIR..... G 10.5 B 46
Marlborough, NZ

**ST HUBERTS THE STAG
TEMPRANILLO SHIRAZ**..... G 10 B 43
Victoria

**WOLF BLASS PRIVATE
RELEASE MERLOT**.....G 9 B 39
South Australia

SEPPELT THE DRIVES SHIRAZG 9 B 39
Heathcote, VIC

PEPPERJACK SHIRAZ G 12 B 55
Barossa Valley, SA

PENFOLDS MAX'S SHIRAZ CABERNET.. G 13 B 58
South Australia

**WYNNS THE GABLES
CABERNET SAUVIGNON**..... G 11 B 47
Coonawarra, SA

ROSÉ

SQUEALING PIG ROSÉ..... G 11 B 47
Marlborough, NZ

AUSTRALIAN BEER

VICTORIAN BITTER 8.5
CASCADE PREMIUM LIGHT 8.5
CROWN LAGER 9.5
CARLTON DRAUGHT 8.5
PURE BLONDE (LOW CARB)..... 9.5
COOPERS PALE ALE..... 9.5
PRESSMANS CIDER 9.5

IMPORTED

MYTHOS LAGER GREECE 9.5
FIX HELLAS GREECE10
CORONA EXTRA MEXICO10
PERONI NASTRO AZZURRO ITALY10

SPIRITS

PLOMARI OUZO.....11.5
CANADIAN CLUB 9.5
JOHNNIE WALKER RED LABEL..... 9.5
JOHNNIE WALKER BLACK LABEL.....13
JIM BEAM BOURBON..... 9.5
MAKERS MARK BOURBON11.5
SMIRNOFF VODKA10.5
KAHLUA..... 9.5
GORDONS GIN 9.5

ADD FRESH OJ — 2.5 / ADD MIXER — 1.5