

CHILDREN'S MENU

CHICKEN GIRO^{GF} **24.5**
Marinated boneless chicken sliced from the spit, served with Greek salad and chips

MIXED GIRO^{GF} **26.5**
Premium-grade lamb shoulder and marinated boneless chicken sliced from the spit, served with Greek salad and chips

LAMB GIRO^{GF} **28.5**
Premium-grade lamb shoulder sliced from the spit, served with Greek salad and chips

CHICKEN SOUVLA ON SKEWER^{GF} **26.5**
Grilled chicken skewer, marinated in Greek herbs and spices, served with tzatziki, Greek salad and chips

LAMB SOUVLA ON SKEWER^{GF} **29.5**
Grilled lamb fillet skewer marinated in Greek herbs and spices, served with tzatziki, Greek salad and chips

GREEK BIFTEKIA^{GF} **23**
Two traditional beef rissoles, chargrilled and served with tzatziki, Greek salad and chips

DESSERTS

HOMEMADE BAKLAVA **7.5**
Layers of filo pastry with walnuts and honey served with vanilla bean ice cream

HOMEMADE RICE PUDDING^{GF} **6**
Rice custard dusted with cinnamon

DESSERT PLATTER **26**
Baklava, galaktoboureko and creme caramel served with a scoop of vanilla bean ice cream

BEVERAGES

COFFEE BY GENOVESE **4.5**

GREEK COFFEE **4.5**
Plain (Sketo) / Medium (Metrio) / Sweet (Glyko)

HOT CHOCOLATE **4.5**

POT OF LOOSE LEAF TEA **4**
English Breakfast / Peppermint / Sencha Green / Chamomile

ICED COFFEE OR ICED CHOCOLATE **6**
With ice cream

GREEK BEVERAGES

EPSA GREEK MINERAL WATER **5**
Lemon / Orange / Sour Cherry

EPSA GREEK SODA WATER **5**

DIMITRA'S TRADITIONAL HOME-COOKING
Our chef Dimitra Melios' daily selection of home-style seasonal Greek dishes. Please choose from the selection on the daily specials board

SPAGHETTI KOKKINISTO **24**
Spaghetti topped with slow cooked beef casserole in tomato based sauce

KALAMARI^{GF} **27**
Fresh kalamari, sliced, lightly floured, seasoned and fried, served with tartare, lemon and salad

LAMB CUTLETS^{GF} **27.5**
Marinated lamb cutlets, chargrilled and served with Greek salad and chips

HOMEMADE BEEF KOKINISTO^{GF} **24**
Beef casserole slow cooked in a tomato based sauce and served with your choice of rice and potatoes or rice and vegetables

VANILLA BEAN ICE CREAM **5**
Bowl of vanilla bean ice cream topped with chocolate sauce

CREME CARAMEL^{GF} **6**
With caramel sauce

GALAKTOBOUREKO **7.5**
Creamy custard between crisp sheets of filo pastry and topped with syrup and cinnamon

FRUIT JUICE **4.5**
Apple / Orange

SOFT DRINKS **4.5**
Coke / Coke No Sugar / Dry Ginger Ale / Sprite

TONIC WATER **4.5**

MINERAL WATER **4.5**
Lemon-lime Bitters

FUZE ICE TEA **4.5**
Peach / Lemon

GREEK SPARKLING MINERAL WATER (250ML) **5**

GREEK SPARKLING MINERAL WATER (750ML) **9**

WHITE WINE

QUEEN OF HEARTS WHITE G **9.5** B **39.5**
Drama, Greece

BLACK SHEEP WHITE G **12.5** B **56.5**
Drama, Greece

MALAMATINA RETSINA ½ BOTTLE 500ML **19.5**
Thessaloniki, Greece

MALAMATINA RETSINA G **9.5**
Thessaloniki, Greece

SEPPELT THE DRIVES CHARDONNAY G **9.5** B **40.5**
Heathcote, VIC

SQUEALING PIG SAUVIGNON BLANC G **11.5** B **48.5**
Marlborough, NZ

T'GALLANT JULIET MOSCATO G **9.5** B **40.5**
Mornington Peninsula, VIC

CAVALIERI LAZARIDI WHITE B **80**
Drama, Eastern Macedonia, Greece

ROSÉ

SQUEALING PIG ROSÉ G **11.5** B **48.5**
Marlborough, NZ

BLACK SHEEP ROSÉ B **56**
Drama, Greece

RED WINE

KING OF HEARTS RED G **9.5** B **39.5**
Drama, Greece

BLACK SHEEP RED G **12.5** B **56.5**
Drama, Greece

TSANTALI IMIGLIKOS G **9.5**
Halkidiki, Greece

KANENAS RED B **46.5**
Greece

CAVALIERI LAZARIDI RED B **80**
Drama, Eastern Macedonia, Greece

FICKLE MISTRESS PINOT NOIR G **11** B **47.5**
Marlborough, NZ

SEPPELT THE DRIVES SHIRAZ G **9.5** B **40.5**
Heathcote, VIC

PEPPERJACK SHIRAZ G **12.5** B **56.5**
Barossa Valley, SA

WYNNS THE GABLES CABERNET SAUVIGNON . B **48.9**
Coonawarra, SA

SPARKLING WINE

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

BEER

CASCADE PREMIUM LIGHT **8.5**

CROWN LAGER **10**

CARLTON DRAUGHT **9.5**

PRESSMANS CIDER **9.5**

NYTHOS LAGER GREECE **12.5**

FIX HELLAS GREECE **12.5**

CORONA MEXICO **12**

SPIRITS

PLOMARI OUZO **11.5**

CANADIAN CLUB **10**

JOHNNIE WALKER BLACK LABEL **11**

JIM BEAM BOURBON **10**

MAKERS MARK BOURBON **11.5**

SMIRNOFF VODKA **10**

GORDONS GIN **10**

BACARDI CARTA BLANCA **10**

BACARDI ORO **10**

JACK DANIELS **10**

ADD PREMIUM MIXER — 1.5

STALACTITES

EST. 1978

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APPETIZERS

HOMEMADE TZATZIKI^{V GF} 7
Homemade yoghurt, garlic and cucumber dip

HOMEMADE HOMMUS^{V GF VE} 7
Homemade chickpea, tahini and lemon dip

HOMEMADE TARAMA 7
Homemade caviar and lemon dip

HOMEMADE MELITZANOSALATA^{V VE} 7
Homemade eggplant and garlic dip

HOMEMADE TYROKAFTERI^V 7
Homemade feta cheese and chilli dip

HOMEMADE MIXED DIPS 14
Tarama, melitzanosalata, tzatziki and hommus (order pita separately)

PITA BREAD^V 3
Warm flat bread

GLUTEN FREE PITA BREAD^{V GF VE} 5
Warm flat bread

SAGANAKI^V 16
Grilled Dodoni Greek kefalograviera cheese served with lemon

HOMEMADE DOLNADAKIA^{V GF VE} 14
Homemade herbed rice wrapped in vine leaves, served with homemade tzatziki

HOMEMADE SPANAKOPITA^V 10.5
Baked spinach, feta cheese and herbs in crispy filo pastry

CHICKORY (HORTA)^{V GF VE} 9
Warm salad of chickory, sprinkled with lemon and extra virgin Greek olive oil

FETA CHEESE AND KALAMATA OLIVES^{V GF} .. 13.5
Sprinkled with extra virgin Greek olive oil and oregano

HOT SAUSAGES 14.5
Smoked pork spicy sausages, sliced and grilled

VEGGIE AND FETA FRITTERS^{GF V} 8.5
Vegetable and Feta fritters, lightly fried and served with tzatziki (2 per serve)

VEGAN FRITTERS^{GF VE V} 8.5
Vegan fritters, lightly fried and served with hommus (2 per serve)

VEGETARIAN PLATTER^V FOR ONE 20 FOR TWO 35
Includes tzatziki, hommus and eggplant dips, dolmadakia, spanakopita, feta cheese, olives, potatoes baked in tomato, served with pita bread

APPETIZER PLATTER FOR ONE 22.5 FOR TWO 42
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

TRADITIONAL GREEK SOUPS

All soups are served with home baked bread

HOMEMADE BEAN SOUP (FASOLADA)^{V GF VE} .. 14.5
Haricot beans and vegetables in a fresh tomato soup

HOMEMADE FISH SOUP (PSAROSOUPA)^{GF} 16
Fresh fish, rice and vegetables in a zesty lemon soup

PLATTERS TO SHARE

*Meat only,
order side dishes separately*

CHICKEN GIRO PLATTER^{GF} ... S 24.5 L 35
Marinated boneless chicken sliced from the spit

MIXED GIRO PLATTER^{GF} S 27.5 L 38
Premium-grade lamb shoulder and marinated boneless chicken, sliced from the spit

LAMB GIRO PLATTER^{GF} S 30.5 L 42
Premium-grade lamb shoulder sliced from the spit

MEAT PLATTER FOR TWO 75 FOR THREE 112
Platter of marinated chicken fillet skewers, premium-grade lamb shoulder giro sliced from the spit, marinated boneless chicken giro sliced from the spit, lamb cutlets, pork hot sausages and homemade Greek biftekia

AVAILABLE FOR MORE THAN 3 PEOPLE.
PLEASE ASK WAITSTAFF

KALAMARI PLATTER^{GF} S 28 L 40
Fresh kalamari, sliced, lightly floured, seasoned and fried, served with tartare sauce and lemon

SPIT ROASTED GIROS

CHICKEN GIRO^{GF} 33.5
Marinated boneless chicken sliced from the spit, served with Greek salad and chips

MIXED GIRO^{GF} 36.5
Premium-grade lamb shoulder and marinated boneless chicken sliced from the spit, served with Greek salad and chips

LAMB GIRO^{GF} 39.5
Premium-grade lamb shoulder sliced from the spit, served with Greek salad and chips

SEAFOOD

GRILLED HERBED SNAPPER^{GF} 45
Whole fish, marinated in Greek herbs and grilled. Served with Greek Salad

KALAMARI^{GF} 41
Fresh kalamari, sliced, lightly floured, seasoned and fried, served with Greek salad, tartare and lemon

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 18.5
Marinated boneless chicken giros sliced from the spit in pita

MIXED GIROS SOUVLAKI 19.5
Combination of premium-grade lamb shoulder and marinated boneless chicken giros sliced from the spit in pita

LAMB GIROS SOUVLAKI 20.5
Premium-grade lamb shoulder giros sliced from the spit in pita

ADDITIONAL TOPPINGS
LIMIT 3 PER SOUVLAKI

OPEN – 1.0	SAUCE – 0.5
DIPS – 0.5	Tomato/ Chilli/
Tzatziki/ Hommus/	BBQ/ Mustard
Tarama/ Eggplant/	CHEESE – 1.5
Spicy Feta	Cheddar or Feta
GIROS – 3.0	CHIPS INSIDE – 1.0

CHANGE TO GF PITA – 2

ATHENIAN SOUVLAKI 18
Two Greek style grilled beef rissoles in pita

GRILLED CHICKEN FILLET SOUVLAKI .. 18.5
Lean marinated chicken pieces in pita

GRILLED LAMB FILLET SOUVLAKI 20
Lean marinated lamb fillet pieces in pita

VEGETARIAN SOUVLAKI^V 15
Veggie and feta fritter, lettuce, tomato, onion, carrot, cucumber and homemade tzatziki

VEGAN SOUVLAKI^{V VE GF} 16
Wrap with Vegan Veggie Fritter, homemade hommus, lettuce, tomato, onion in a warm vegan gluten free pita

ADDITIONAL TOPPINGS
LIMIT 3 PER SOUVLAKI

OPEN – 1.0	SAUCE – 0.5
DIPS – 0.5	Tomato/ Chilli/
Tzatziki/ Hommus/	BBQ/ Mustard
Tarama/ Eggplant/	CHEESE – 1.5
Spicy Feta	Cheddar or Feta
GIROS – 3.0	CHIPS INSIDE – 1.0

CHANGE TO GF PITA – 2
VEGGIE OR VEGAN FRITTER – 4

STALACTITES HAS BEEN PROUDLY OWNED BY THE SAME GREEK FAMILY SINCE 1978

OFF THE GRILL

CHARGRILLED CHICKEN SOUVLA ON SKEWER^{GF} 39
Two grilled lean chicken skewers, marinated in Greek herbs and spices, served with tzatziki, Greek salad and chips

MIXED SOUVLA ON SKEWER^{GF} 41
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} 43
Two lean lamb fillet skewers marinated in Greek herbs and spices, served with tzatziki, Greek salad and chips

GRILLED HERBED SNAPPER^{GF} 45
Whole fish, marinated in Greek herbs and grilled. Served with Greek Salad

KALAMARI^{GF} 41
Fresh kalamari, sliced, lightly floured, seasoned and fried, served with Greek salad, tartare and lemon

GREEK BIFTEKIA^{GF} 37
Traditional herbed and spiced beef rissoles, chargrilled and served with tzatziki, Greek salad and chips

MIXED GRILL^{GF} 43
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} 43
Lamb cutlets, chargrilled and served with Greek salad and chips

GRASS FED PORTERHOUSE STEAK^{GF} 41.5
380g prime cut, chargrilled to your liking, served with Greek salad and chips

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

→ DIETARIES:
GF = GLUTEN FREE
V = VEGETARIAN
VE = VEGAN

DIMITRA'S HOME STYLE SELECTION

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

DIMITRA'S TRADITIONAL HOME-COOKING
Our chef Dimitra Melios' daily selection of Home-style seasonal Greek dishes. Please choose from the selection on the daily specials board

HOMEMADE CABBAGE ROLLS^{GF} 31
Traditional dish of rice and minced beef mixed with herbs and spring onions, rolled in cabbage leaves, simmered in a tomato based sauce

HOMEMADE GEMISTA^{V VE GF} 30
Baked tomatoes and peppers stuffed with herbed rice

HOMEMADE BEEF KOKINISTO^{GF} 32
Beef casserole slow cooked in a tomato based sauce and served with your choice of rice and potatoes or rice and vegetables

HOMEMADE MOUSSAKA 32
Greek traditional dish of baked layers of potatoes, minced beef and eggplant topped with bechamel cream sauce

SPAGHETTI KOKKINISTO 32
Spaghetti topped with slow cooked beef casserole in a tomato based sauce

SIDE ORDERS

BOWL OF CHIPS^{V VE GF} S 7 L 8.5

PITA BREAD^V 3
Warm flat bread

GLUTEN FREE PITA BREAD^{V VE GF} 5
Warm flat bread

HOME BAKED BREAD^V 5
Traditional village style bread served with butter

GREEK GARDEN SALAD^{V GF} 14.5
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} 15.5
Tomato, cucumber, red onion, kalamata olives and feta cheese, sprinkled with oregano and extra virgin Greek olive oil

CHICKORY (HORTA)^{V VE GF} 9
Warm salad of chickory, sprinkled with lemon and extra virgin Greek olive oil

BAKED POTATOES IN TOMATO SAUCE^{V GF VE} .. 7.5

VEGGIE AND FETA FRITTER^{V GF} 4

VEGAN VEGGIE FRITTER^{V VE GF} 4

OVEN BAKED RICE^{V GF} 7

GRILLED CHICKEN SKEWER^{GF} 11

GRILLED LAMB SKEWER^{GF} 14

GREEK BIFTEKI^{GF} 9

GRILLED LAMB CUTLET^{GF} 13

STEAMED SEASONAL VEGETABLES^{V GF} 9.5

BANQUET MENU

\$60 PER HEAD – MIN 5 PEOPLE
\$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^V
Grilled Dodoni Greek kefalograviera cheese

HOT SAUSAGES
Smoked pork spicy sausages, sliced and grilled

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

MAINS

LARGE KALAMARI PLATTER^{GF}
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, premium-grade lamb shoulder giro sliced from the spit, marinated boneless chicken giro sliced the from the spit and homemade Greek biftekia

BOWL OF CHIPS^{V VE GF}

WARM FLAT PITA BREAD^V



Eat with confidence!
Our gluten free options are accredited by

