



Modern Greek with all the trimmings | Dine in or takeaway | Tues – Sun from 11am

## Mezze

**Tziki dip** – Hummus, Tzatziki, pistachio dukkah, pomegranate, kalamata, grilled pita... \$17 (ve,g)

**Greek olives**, Tziki feta, pickled chilli... \$13 (ve,g)

**Calamari**, green Goddess aioli & fresh lemon... \$16 (g)

**Greek salad**, Kalamatas, feta, tomato, cucumber, red onion, oregano dressing... \$15 (ve,g)

**Roast cauliflower salad**, chickpeas, currants, pomegranate, almonds, tahini, harissa... \$15 (ve,g)

**Tziki salad**, roast pumpkin, artichoke, olive & zucchini, crispy chickpeas, yoghurt dressing... \$18 (ve,g)

**Greek lemon potatoes** with garlic, oregano & Greek yoghurt... \$15 (ve,g)

**Grilled haloumi**, honey, za'atar & lemon... \$17 (v,g)

**Greek lamb ribs**, Tziki dry rub, sticky pineapple & pomegranate glaze... \$28 (g)

**Greek fries** with Tziki salt & fresh lemon... Sml \$8 | Lrg \$13 (ve,g)

**Yiros** (Greek Kebab)... \$24.9

\*Yiros come rolled in pita w/ fancy lettuce, tomato, red onion, Greek fries & tzatziki

**Choose** – Lamb **or** Chicken **or** Mixed- (lamb & chicken) **or** Haloumi **or** Roast cauliflower (ve)

Yiros Add Ins | Tzatziki | Hummus \$1.5 | Swap for gluten free pita \$2

Cheddar | Feta \$2 | Sauces – Tomato | BBQ | Aioli | Chilli sauce \$1

## Mains

**Chargrilled crispy skin chicken supreme**, 300g' w/ roast cauliflower salad, tzatziki, harissa & lemon... \$35 (g)

**Slow roast lamb shoulder on the bone**, 400g' w/ Greek potatoes, tzatziki & lemon... \$42 (g)

**Chargrilled Black Angus rib fillet (served medium-rare)**, 300g' w/ Greek fries, cos salad & truffle butter... \$55 (g)

**Grilled crispy skin Coral Coast Barramundi**, 200g' w/ Greek salad, green goddess sauce & lemon... \$39 (g)

**Tziki Carnivore Platter**... \$139

feeds 2 – 4 people

Roast chicken, Lamb shoulder, Rib fillet, Barramundi,

Served with Greek Potatoes, Tzatziki, Village salad & lemon (g)

## Condiments

Pita bread \$2 | gluten free pita \$4 | hummus \$4 | tzatziki \$4 | aioli \$2.5 |

Ketchup | English mustard | Harissa (house chilli sauce) \$1.5

g = can be prepared gluten free | ve = can be prepared vegan upon request | v = can be prepared vegetarian  
17.5% surcharge on public holidays | 10% Sunday surcharge | 1.5% transaction fee for all cards



## Tziki Pizza

Hand stretched 48hr slow ferment pizza, all pizzas are tomato based with a Greek twist!  
Gluten free available + \$2

**Garlic pizza** – Fresh garlic, hard herbs, Fior di latte, ricotta salata... \$19 (ve)

**Hades' Garden** – Pumpkin, zucchini, feta, artichoke, kalamata olives, crispy sage... \$29 (ve)

**The Poseidon** – King prawns, kalamata olive, shaved zucchini, roasted chilli & Fior di latte... \$35

**The Choke** – Roman artichoke, Noosa ham, kalamata olive, mozzarella, ricotta salata... \$32

**A La Greco Margarita** - Tomato sugo, Greek feta, Fior di latte, Greek basil... \$21 (ve)

**Fungi** – Mushrooms, chilli, Kalamata, red onion, Fior di latte... \$29 (ve)

**Meat Mario** – Smoked organic bacon, salami, leg ham, sugo, Fior di latte, torn basil... \$33

**Sheep Herder** – Slow roast lamb, zucchini, red onions, feta & tzatziki... \$35

**The Souvla** – Greek chicken, bacon, mushrooms, red onion, feta, green goddess... \$32

## Desserts

**Dessert tasting platter**.... \$18 per person, Minimum 2 people

Chocolate torte + Sticky fig pudding + Baklava + served with condiments

**Flourless Greek chocolate torte**, vanilla bean ice cream, double cream & local strawberries... \$16 (g)

**Sticky fig pudding**, toffee sauce, double cream, vanilla bean ice cream & roasted pistachios... \$16

**Tziki Baklava** – Layers of walnuts, almonds & filo pastry w/ orange blossom fruit compote... \$14

**House sorbet sundae** with fresh fruit, berries & coulis, roasted pistachios... \$14 (ve,g)

**Athena's Affogato**, scoop of vanilla bean ice-cream, shot of coffee, amaretto biscuit... \$19 (g)

**choose** - Baileys **or** Frangelico **or** Kahlua

**Scoop of** - Vanilla bean ice cream **or** Sorbet of the day... \$4

## Feasting Banquets

(Groups of 15+ must select one, minimum 15 guests)

**\$49pp** – Assorted mezze & pizza for the table

**\$69pp** – Assorted mezze & Carnivore platters & dessert platters for the table

## Kids Menu

**Margarita pizza** \$17 | **Calamari & chips** \$16 | **Kids chicken Yiros** \$16 | **Steak & chips** - \$22

**Kids Sundae** – vanilla ice-cream w marshmallows & choice of topping – vanilla, chocolate, strawberry, caramel...\$8

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