

ENTREES

Garlic Bread		\$ 5.90
Pita Bread		\$ 4.90
Roast Potatoes		\$12.90
Chips	small	\$12.90
	large	\$16.90
Horiatikino lettuce	small	\$19.50
	large	\$25.50
Greek Salad	small	\$17.90
	large	\$22.90
Cabbage Salad		\$15.90
Steamed Vegetables		\$ 9.90
Dips each		\$ 9.50
Tarama, skordalia, tzatziki, eggplant		
Dips Platter		\$29.90
all 4 dips with 2 servings of pita bread		
Haloumi		\$17.90
Pan fried cheese		
Saganaki Cheese		\$19.90
Greek cheese grilled and topped with grilled tomato slices		
Saganaki Cheese		\$19.90
Greek cheese grilled and topped with honey		
Kolokithakia		\$17.90
Floured pan fried zucchini		
Eggplant Saganaki		\$19.90
Grilled eggplant in tomato and feta cheese sauce		
Horta		\$16.90
Endives with olive oil and lemon		
Dolmades		\$14.90
Vine leaves stuffed with rice and herbs		
Tiropites		\$17.90
Pastry triangles filled with mixed cheese		
Spanakopites		\$17.90
Spinach and cheese filled pastry triangles		
Calamari		\$23.90
Fried marinated tender calamari		
Grilled Octopus		\$23.90
Drizzled with olive oil, lemon, garlic and herbs		
Pickled Octopus (Vinaigrette)		\$23.90
Marinated in olive oil, vinegar, garlic and herbs		
Prawn Saganaki		\$24.90
Panfried with tomato, garlic, shallots and feta cheese sauce		
Ouzaki Garidaki		\$24.90
Panfried prawns with garlic, shallots, feta cheese, olive oil and Ouzo		
Loukaniko		\$18.90
Grilled spicy sausage		
Keftedakia		\$19.90
Beef meatballs topped with traditional tomato sauce and Kefalograviera cheese		
Glykadia		\$23.90
Grilled sweet-breads topped with olive oil, garlic, lemon and herbs		

MAINS

Souvlakia		\$36.90
Choice of lamb backstrap or pork skewers with chips, tzatziki, pita bread and salad		
Lamb Cutlets		\$36.90
Chargrilled cutlets with chips, salad, tzatziki and pita bread		
Pork Chops		\$32.90
Succulent chargrilled pork chops with chips, salad, pita bread and tzatziki		
Mousaka		\$29.90
Layers of potato, eggplant, beef mince, topped with bechamel sauce and served with side salad		
Chicken Breast		\$27.90
Chargrilled chicken breast served with vegetables and lemon, oil and garlic dressing		
Chicken Breast		\$29.90
Chargrilled chicken breast with spinach and feta cream sauce served with vegetables		
Chicken Breast		\$29.90
Chargrilled chicken breast with olives, capsicum, onion, garlic, topped with a tomato, feta sauce and vegetables		
Quails		\$29.90
Tender quails marinated and chargrilled served with chips, salad, pita bread and tzatziki		
Vegetarian Plate		\$26.90
Haloumi, dolmades, steamed vegetables, eggplant saganaki, roast potatoes		

PLATTERS

Kondosouvli Plate (400g)		\$32.90
Meat from spit roast, all 3 meats or select from lamb, chicken or pork		
Kondosouvli for 1 (300g)		\$36.90
Meat from spit roast, all 3 meats or select from lamb, chicken or pork served with salad, 1 dip, pita bread and chips		
Kondosouvli for 2 (600g)		\$72.90
Meat from spit roast, all 3 meats or select from lamb, chicken or pork served with salad 2 dips, pita bread and chips		
Kondosouvli for 4 (1.2kg)		\$135.90
Meat from spit roast, all 3 meats or select from lamb, chicken or pork served with salad, 3 dips, pita bread and chips		
Meat Platter for 2		\$79.90
Lamb and pork souvlakia, quails, pork chops, cutlets, loukaniko, sweet-breads and kondosouvli meat, served on a bed of chips		
Meat Platter for 4		\$155.00
Lamb and pork souvlakia, quails, pork chops, cutlets, loukaniko, sweetbreads and kondosouvli meat, served on a bed of chips		
Seafood Platter for 2		\$129.90
King prawns, mussels, BBQ octopus, perch fillet, calamari, blue swimmer crab and bugs served on a bed of chips		

SEAFOOD

BBQ King Prawns		\$42.90
Drizzled with lemon garlic and olive oil served with salad and chips		
BBQ Bugs		\$42.90
Drizzled with lemon garlic and olive oil served with salad and chips		
BBQ Octopus		\$32.90
Drizzled with lemon garlic and olive oil served with chips and salad		
Calamari		\$32.90
Tender fried calamari served with salad and chips		
Perch		\$38.90
Grilled perch, topped with prawns, mussels and calamari cooked in a garlic and seeded mustard cream sauce served with vegetables		

SET MENUS

(minimum 2 people)

Set Menu 1 - \$52 per person

Greek salad, tzatziki, tarama, haloumi, calamari, choice of mixed spanakopites/tiropites, loukaniko, pork souvlakia and kondosouvli meat, choice of lamb/pork/chicken served on a bed of chips.

Set Menu 2 - \$62 per person

Greek salad, tzatziki, tarama, haloumi, calamari, mixed spanakopites/tiropites and a meat platter (mixed souvlaki, spicy sausage, quails, pork chops, lamb cutlets, kondosouvli meat, choice of lamb/pork/chicken served on a bed of chips).

Set Menu 3 - \$70 per person

Greek salad, tzatziki, tarama, haloumi, calamari, mixed spanakopites/tiropites, eggplant saganaki, grilled octopus and a meat platter (mixed souvlaki, spicy sausage, quails, pork chops, lamb cutlets, kondosouvli meat, choice of lamb/pork/chicken served on a bed of chips).

All set menus are served with complimentary tea or coffee.

KIDS MEALS

\$20.00

All kids meals come with kids drink and ice cream

- Calamari and chips
- Kondosouvli and chips
- Souvlakia and chips
- Cutlets and chips

BEER

Crown Lager, Mythos, Corona, Fix, Heineken, Pure Blonde		\$9.90
Victoria Bitter, Cascade Light		\$8.90

SPIRITS

Johnnie Walker (Red Label), Gin, Ouzo, Rum, Southern Comfort, Jim Beam, Vodka, Bacardi, Midori.		\$9.90
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TOP SHELF

\$10.50

Jack Daniels, Johnnie Walker (Black Label), Chivas Regal, Metaxa 7 Star, Baileys, Frangelico, Cointreau, Tia Maria, Tequila, Black Sambucca, White Sambucca, St John Commandaria

COLD DRINKS

	Glass	Jug
Coke, Diet Coke, Coke Zero, Lemonade, Lemon Squash,	\$5.50	\$16.00
Juice: Orange, Pineapple, Cranberry	\$6.50	\$18.00
Lemon Lime & Bitters		

DESSERTS

Galaktobouriko (served with ice-cream)		\$11.90
Layers of pastry filled with custard and lightly syruped		
Baklava (served with ice-cream)		\$11.90
Layers of filo pastry with diced almonds scattered through every layer and honey sauce		
Karidopita (served with ice-cream)		\$11.90
Greek walnut cake, scented with the aromas and blends of cinnamon and grounded clove		
Bougatsa (served with ice-cream)		\$11.90
Filo pastry filled with custard and dusted with icing sugar and cinnamon		
Loukoumades		\$14.90
Greek honey balls of dough deep fried until golden, then drizzled with honey and sprinkled with cinnamon and ground walnuts (no ice-cream)		
Desert Platter for 4 (served with ice-cream)		\$29.90
Galaktobouriko, Baklava, Karidopita & Bougatsa		
Ice Cream		\$8.00
Three scoops with chocolate or strawberry topping		

HOT BEVERAGES

Coffee	\$4.90
Tea	\$4.50
Hot Chocolate	\$4.90

AMEX and DINERS CARDS 3% surcharge
NO SPLIT BILLS



SPARKLING & CHAMPAGNE

Dee Vine Estate Sparkling Brut Cuvee Lively white peach and nectarine fruit flavours with persistent bubbles.	10.90	38.50
Forty-Four Moscato Lively white peach and nectarine fruit aromas with persistent bubbles to leave the palate with a crisp finish.	10.90	42.90

WHITE WINE

Forty-Four Chardonnay Fresh melon & citrus fruit offset with subtle oak & a clean acidic finish.	7.90	29.90
Dee Vine Estate Sauvignon Blanc Vivid citrus and sunny tropical fruit flavours with a zesty lemon finish.	8.90	33.90
Nericon Chardonnay Displays pale straw hues with a medium body exhibiting white peach flavours.		37.90
Villa Teresa Pinot Grigio Pale straw yellow colour with greenish nuances. Intense, delicate smell and fine flavour.		37.90
Te-Ora Sauvignon Blanc Blend of pineapple, passionfruit and ripe tropical characters.		37.90

RED WINE

Forty-Four Cabernet Merlot Red blend that's fruit driven with plum and spice flavours.	7.90	29.90
Dee Vine Estate Shiraz Cabernet A full-bodied wine that shows ripe plum and blackcurrants, the palate is rich and deep.		32.90
Villa Teresa Merlot Undertones of plum and woody tones underpin this lighter-bodied and spicy red wine.		39.90
Nericon Shiraz Dark fruit flavours mellowed with chocolate and coffee notes of liquorice.	8.90	35.50
Te Ora Reserve Pinot Noir - Marlborough NZ Full flavoured Marlborough Pinot Noir with soft red cherry and silky tannins.		39.90

GREEK WINES

Kleoni Imiglikos Red A medium dry wine light in colour and smooth taste suitable.	8.90	32.90
Skouras Dry Rose Medium bodied which is vibrant and clear on the nose, with aromas of ripe cherries, raspberries with a hint of flowers and rose petal notes.		36.90
Skouras Dry Red Medium bodied with black cherries and blackberries with hints of plum, violets and dried herbs.		36.90
Skouras Dry White Fresh, crisp and lively with hints of crushed blossoms, avocado aromas, flavours of citrus fruits, jasmine and mint.		36.90
Lafkioti Retsina A traditional classic aperitif, with a distinguished taste and aroma of Pinewood resin.	½ L Carafe 10.90	1L Carafe 18.90

BYO Wine only - \$3 Corkage per glass



"Yiomas Greek Taverna has all the elements of a big fat Greek feast. Traditional, rustic and bursting with a lively vibe that reminds you of hot nights in the Mediterranean."

1-5 PRINCES HWY, ST PETERS NSW 2044

PHONE: (02) 9517 9492

LUNCH: SUNDAY 11:30-2:30

DINNER: TUESDAY - SUNDAY

EST. 2009

WWW.YIOMAS.COM.AU