

ATHENIA RESTAURANT & BAR

Please contact us on 07 5594 5656 for current pricing.

BANQUETS

Mezedakia for 2

Hummus and banzarosalata dips, pitta bread, garlic mushrooms, keftedes, calamari, followed by chicken souvlaki and Greek salad

Mezze (minimum 2 people)

Hummus, banzarosalata, Greek salad and hot pitta; garlic mushrooms, keftedes, haloumi; seasoned calamari; chicken souvlaki, kofte kebabs and lemon potatoes; baklava and pistachio ice cream

PLATTERS

Meat Platter

Lamb souvlaki, chicken souvlaki, kofte kebab, haloumi, served with chips, Greek salad and Greek yoghurt

Seafood Platter

Barramundi, calamari, prawn skewers, served with chips, Greek salad and seafood sauce

BREAD AND DIPS

Garlic & Cheese Bread

Three 'o' Dips

Hummus, tzatziki, banzarosalata with pitta bread

Hummus B'Lahmeh

Hummus topped with savoury mince, fresh tomatoes, served with pitta bread

Taramosalata

Fish roe, olive oil and lemon dip, topped with olives, served with pitta bread

Banzarosalata

Greek beetroot dip topped with feta cheese, served with pitta bread

ENTREES

Greek Salad (V) (GF)

Perfect combination of tomato, cucumber, red onion, capsicum, feta cheese and kalamata olives topped with oregano and virgin olive oil

Garlic Mushrooms (V)

Button mushrooms, sautéed in olive oil and garlic, finished with fresh cream, herbs and spices, and served with bread

Haloumi Chips (V)

Made fresh to order

Stuffed Zucchini (GF) (V) (VG)

Zucchini filled with rice, onion, garlic, herbs and spices, and baked to perfection

Keftedes

Traditional Greek meatballs served with Tzatziki

Calamari

Squid rings seasoned, coated, deep-fried to perfection, and served with tartare sauce

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MAINS

Mousaka (Vegetarian option available)

Layers of savoury mince, egg plant, zucchini and potato, topped with a creamy bechamel sauce and baked to perfection

Kleftiko (signature dish) (GF)

Lamb on the bone, slow baked with garlic, white wine, lemon, herbs, potato, carrots, onion and spices

Stifado (GF)

Cubes of beef cheek, slow cooked in red wine vinegar, baby onions, seasoned with spices and served with rice

Keftedes

Traditional Greek meatballs topped with Greek saltsa, served with chips and salad

Chef's Creation (GF)

Chicken fillets marinated in light chilli, garlic, herbs and spices, pan fried with mushrooms and finished with wine and fresh cream, served with lemon potato on a bed of fresh salad mix

Garides Athenia

Plump prawns pan fried in garlic butter, finished with fresh herbs, spices and cream, served with dill infused basmati rice

FROM THE GRILL

Lamb Souvlaki

Tender cubes of marinated lamb on skewers, chargrilled to perfection and served with Greek salad and pitta bread

Chicken Souvlaki

Tender cubes of marinated chicken on skewers, chargrilled to perfection and served with Greek salad and pitta bread

Mixed Souvlaki

Lamb souvlaki, chicken souvlaki and kofte kebab, served with Greek salad and pitta bread

Garides Souvlaki

Marinated plump prawn skewers, chargrilled to perfection and served with Greek salad

FROM THE SEA

Calamari and Prawn Skewers

Two skewers of Gaides souvlaki, calamari, served with salad

Grilled Barramundi (GF)

Served with lemon potatoes and salad

Calamari, Chips and Salad

SIDES

Lemon Potatoes

Rice

Mixed Salad

Kalamata Olives

Garlic Olives

Chips

Feta Cheese