

ATHENIA RESTAURANT & BAR

BANQUETS

Mezedakia for 2 **\$100**

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

Mezze (minimum 2 people) **\$70 p/p**

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 **\$100**

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

Seafood Platter **\$100**

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

BREAD AND DIPS

Garlic & Cheese Bread **\$10**

Three 'o' Dips **\$16**

Hummus, tzatziki, banzarosalata with pitta bread

Hummus B'Lahmeh **\$18**

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

Taramosalata **\$18**

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

Banzarosalata **\$18**

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

ENTREES

Greek Salad (V) (GF) **\$14**

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

Garlic Mushrooms (V) **\$16**

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

Haloumi Chips (V) **\$16**

Made fresh to order

Stuffed Zucchini (GF) (V) (VG) **\$16**

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

Keftedes **\$16**

Traditional Greek meatballs served with Tzatziki

Calamari **\$18**

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

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MAINS

- Mousaka (Vegetarian option available)** \$26
Layers of savoury mince, egg plant, zucchini and potato, topped with a creamy bechamel sauce and baked to perfection
- Kleftiko (signature dish) (GF)** \$34
Lamb on the bone, slow baked with garlic, white wine, lemon, herbs, potato, carrots, onion and spices
- Stifado (GF)** \$32
Cubes of beef cheek, slow cooked in red wine vinegar, baby onions, seasoned with spices and served with rice
- Keftedes** \$30
Traditional Greek meatballs topped with Greek saltsa, served with chips and salad
- Chef's Creation (GF)** \$30
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** \$30
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** \$30
Tender cubes of marinated lamb on skewers, chargrilled to perfection and served with Greek salad and pitta bread
- Chicken Souvlaki** \$30
Tender cubes of marinated chicken on skewers, chargrilled to perfection and served with Greek salad and pitta bread
- Mixed Souvlaki** \$34
Lamb souvlaki, chicken souvlaki and kofte kebab, served with Greek salad and pitta bread
- Garides Souvlaki** \$30
Marinated plump prawn skewers, chargrilled to perfection and served with Greek salad

FROM THE SEA

- Calamari and Prawn Skewers** \$36
Two skewers of Gaides souvlaki, calamari, served with salad
- Grilled Barramundi (GF)** \$30
Served with lemon potatoes and salad
- Calamari, Chips and Salad** \$28

SIDES

- Lemon Potatoes** \$7
- Rice** \$7
- Mixed Salad** \$8
- Kalamata Olives** \$8
- Garlic Olives** \$8
- Chips** \$7
- Feta Cheese** \$10