

WELCOME TO GRECA

Historically Greek food has been made to share.
This tradition continues at Greca.



DIPS AND BREADS

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|-------------------------------------------------------------|-----------|
| Bread basket..... | \$4 |
| Olives, pickles, feta..... | \$12 |
| Taramasalata: traditional fish roe dip (add fries) | \$12/\$15 |
| Split pea dip, parsley, capers..... | \$15 |
| Anchovy toast..... | \$12 |



PLATES

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|------------------------------------------------------|-----------|
| Natural oysters, lemon..... | \$26/\$46 |
| Saganaki cheese, honey, oregano..... | \$17 |
| Spanakopita: wild weed, cheese pie..... | \$12 |
| Fried calamari, prawns, mussels, sardines..... | \$24 |
| Eggplant chips..... | \$15 |
| Marinated reef fish, lemon, capers..... | \$24 |
| A pot of dolmades, veal, rice, tomato, lemon..... | \$26 |
| Kriitharaki pasta, braised oxtail..... | \$18 |
| Mussels, peas, sorrel baked on stone (0.5Kg/1kg).... | \$19/\$30 |

SALADS AND VEGETABLES

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| Braised organic greens, lemon, olive oil..... | \$14 |
| Village salad, tomato, cucumber feta, olives, capers, radish..... | \$17 |
| Giant beans, celery, onion salad..... | \$16 |
| Marinated eggplant, tabbouleh..... | \$14 |
| Grains, mushrooms, radicchio..... | \$16 |
| Okra, tomato, mint, vinegar..... | \$12 |
| Iceberg lettuce salad, chives, cheese..... | \$14 |
| Shoestring fries..... | \$10 |



MEAT AND FISH

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|--------------------------------------------------|--------------|
| Grilled whole sardines, tomato, onion salad..... | \$24 |
| Grilled octopus, potato, oregano..... | \$28 |
| Grilled calamari, lemon, thyme..... | \$26 |
| Poached prawns (by the 200gms)..... | \$20 |
| Market fish selection (see your waiter)..... | market price |
| Charcoal chicken, lemon pepper (half/whole)..... | \$20/\$40 |
| Moreton Bay bugs, nettle butter..... | \$36 |
| Grilled pork chop, garlic, parsley..... | \$32 |
| Baked lamb shoulder (half/whole)..... | \$40/\$80 |



SWEETS

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|--------------------------------------------|------|
| Greek doughnuts, honey, cinnamon..... | \$14 |
| Gelato selection..... | \$14 |
| Galaktoboureko: filo, vanilla custard..... | \$14 |
| Katoumari: smashed filo, walnuts..... | \$14 |
| Watermelon, lime, pineapple granita..... | \$12 |
| Chocolate pudding, metaxa cream..... | \$14 |



FULL GREEK

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|------------------------------------------------------------------|------|
| Full Greek..... (per person) | \$65 |
| Olives | |
| Mixed dips | |
| Bread basket | |
| Village salad: tomato, cucumber, feta, olives, capers, radish | |
| Saganaki cheese, honey, oregano | |
| Baked lamb shoulder or, charcoal chicken lemon and pepper | |
| Shoestring fries | |
| Galaktoboureko: filo, vanilla custard | |



Please advise your waiter of any dietary requirements.
Semi-private dining room available.