

## Salata/Salads

	SM /LG
<b>Greek Salad</b> - Lettuce, tomato, cucumber, onion, fetta, olives	7/10
<b>Cabbage Salad</b> - cabbage, lemon	6/9
<b>Village Salad</b> - Tomato, cucumber, onion, fetta & olives	13
<b>Horta</b> - Boiled leafy greens, lemon	13
<b>Lemon Potatoes</b>	4/7
<b>Steamed Rice</b>	3/5
<b>Chips</b>	5
<b>with fetta</b>	8

# Made the authentic Greek way

At Lefkas we share our story through the food and hospitality. We select the freshest produce and then pair it with an exclusive wine list. to deliver what John calls "wholesome quality food using the finest ingredients".

Takeaway menu // online ordering  
Phone orders welcome

## Glyka/Desserts

<b>Baklava</b> - Filo pastry, almonds, syrup	6
<b>Nut Rolls</b> - Rolled filo, almonds, syrup	5
<b>Galaktoboureko</b> - semolina custard, honey syrup	6
<b>Kataifi</b> - String pastry, almonds, syrup	6
<b>Karydopita</b> - Walnut cake - walnuts, cinnamon, orange zest, honey syrup	6
<b>Tourta</b> - Coffee, sponge biscuits, custard, cream, chocolate	8
<b>Halva</b> - Traditional or Chocolate	5
<b>Rizogalo</b> - Rice Pudding	6
<b>Creme Caramel</b>	5
<b>Shortbread</b>	3
<b>Loukoumi</b> - Turkish delight	1.5

[www.lefkas.com.au](http://www.lefkas.com.au)



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# Lefkas Taverna

AUTHENTIC GREEK

## Meze/Starters



<b>Tarama</b> - Fish roe, garlic, lemon	6
<b>Tzatziki</b> - Yoghurt, cucumber, dill	6
<b>Skordalia</b> - Potato, garlic dip	6
<b>Tirosalata</b> - Fetta, yoghurt, capsicum	6
<b>Hommus</b> - Chickpea, garlic, lemon	6
<b>Dolmades</b> - Vine leaves w rice	6
<b>Haloumi</b> - Grilled goat's milk cheese	3.5
<b>Saganaki</b> - Grilled sheep's milk cheese	9
<b>Whitebait</b> - Lightly floured whitebait	13
<b>Grilled Mushroom</b> - haloumi, fresh herbs	10
<b>Pita</b> - Greek pita	1.6

## Thalasinia/Seafood

	SM/L
<b>Marinarismeno Chtapodi</b>	13/16
Marinated octopus served cold	
<b>Chtapodi Scarras</b>	14/19
Grilled baby octopus	
<b>Calamari Tiganito</b>	14/19
Lightly floured calamari	
<b>Mithia</b>	14/19
Chargrilled whole green mussels	
<b>Psari</b>	
Battered flathead	16
Grilled reef fish	20

*All fish served with chips and salad*

## Kreatika/Meat

<b>Yiros</b>	13
<i>Chicken, Pork, Lamb</i>	
served in pita with salad, tzatziki	
<b>Open Yiros</b>	14
salad and tzatziki - no pita	
<b>Souvlaki</b>	
<i>Chicken or Lamb</i> - Skewer only	5.5
served in pita with salad, tzatziki	10
<b>Orthikia</b>	
John's secret spiced quail	8
Served with salad	13
<b>Souvla</b>	
Slow cooked meat on the spit	
Chicken	15
Lamb	19



## Kyrio piato/Mains

<b>Moussaka</b>	12
Layers of pork/beef mince, eggplant, potato, béchamel	
<b>Keftedakia me saltsa</b>	12
Meatballs in tomato salsa, garlic, wine	
<b>Gemistes piperies me kima</b>	8
Stuffed capsicum w meat, rice, tomato	
<b>Kotopoulo sto fourno</b>	12
Baked Lemon Chicken served w lemon potatoes	

<b>Arnaki sto fourno</b>	14
Lamb shank slow cooked (550g)	
A choice of potatoes, beans or rice	4
<b>Lachanodolmades</b>	5
Cabbage rolls filled w mince, rice, fresh herbs	
<b>Spanaki Lasagne v</b>	12
Spinach Lasagne	
<b>Spanakopita v</b>	10
Spinach and fetta pie	
<b>Gemistes Kolokithakia Avgolemono</b>	9
Stuffed zucchini with lemon sauce v	
<b>Gemistes piperies vg</b>	6
Stuffed capsicum filled w tomato, fresh herbs	
<b>Spanakorizo vg</b>	10
Leafy greens, rice, tomato	
<b>Lachanorizo vg</b>	10
Cabbage, rice, tomato	
<b>Fasolakia vg</b>	10
Greek beans & potatoes	
<b>Falafel</b>	8
Served in pita with salad, tzatziki v	
<b>Haloumi Yiro</b>	10
Served in pita with salad, tzatziki	



## What makes our yiros special?

John's specially selected mediterranean herbs and slow cooked on the rotisserie