

Entrées - Cold Dishes

Tzatziki – Strained Yogurt Mixed With Grated Cucumber, Garlic And Dill GF	5
Taramosalata – Salty Cod Roe Blended With Bread Crumbs, EVO Oil And Lemon Juice	5
Melitzanosalata – Puree Of Baked Eggplant, Bread Crumbs And Garlic	5
Htipiti – Mashed Feta, Ricotta And Red Capsicum With A Hint Of Chili GF	5
Mixed Dips – All Four House Made Dips Served With Our Freshly Baked Bread	12
Pikilia For Two – Mixed Dips, Patzarosalata And Piperies Florinis	18
Dolmades – House Made Stuffed Vine Leaves With Rice And Fresh Herbs	8
Patzarosalata – Diced Beetroot Marinated In Red Wine Vinegar, Oil and Garlic GF	8
Piperies Florinis – Roasted Red Capsicums Marinated In Garlic And Oil GF	8
Feta & Olives – A Block Of Creamy Feta Drizzled With E.V.O Oil And Oregano & A Bowl Of Tasty Kalamata Olives GF	10

Entrées - Hot Dishes

Oktapothi – Marinated Octopus Tentacles Charcoal Grilled, Sliced And Dressed With Ladolemono GF	16
Ortikia – Marinated Quail Charcoal Grilled And Dressed With Ladolemono GF	9
Saganaki – Goat & Sheep's Milk Kefalograviera Cheese Dusted In Flour And Gently Pan Fried Served With Fresh Lemon GF*	9
Piperies Saganaki – Baked Feta & Ricotta Filled Sweet Chili, Finished In A Tomato Feta Salsa GF	11
Maritha – White Bait Lightly Floured And Fried	10
Veal Ribs - Marinated Veal Ribs Charcoal Grilled And Dressed With Ladolemono GF	12
Feta Furno – Feta, Fresh Tomato And Sliced Onions Drizzled With E.V.O Oil, Cracked Pepper And Oregano Oven Baked GF	10
Spetsofai – Sliced Horiatiki Sausage With Red Capsicum, Onion And Garlic Slow Cooked In A Red Wine And Tomato Salsa	10
Kakavia – Traditional Fishermen's Soup. Light Tomato And Fish Broth With Blue Eye Flakes, Prawn, Scallop And Mussels GF	15

Main Courses

Gyros Arni – Boneless Forequarter (Shoulder) Lamb Marinated Overnight, Slow Cooked On Spit Over Mallee Root Charcoal, Served With Sliced Onion And Ladolemono Dressing GF	24
Biftekia – Two Patties Of Beef Mince, Spinach And Kefalograviera Cheese Charcoal Grilled, Topped With Melted Kasserli Cheese, Sliced Onion And Ladolemono Dressing GF	16
Kotopoulo Souvlakia – Three Skewers Of Marinated Maryland Chicken Fillets Cooked Over Charcoal Served With Sliced Onion And Ladolemono Dressing GF	16.5
Arni Souvlakia – Three Skewers Of Marinated Lean Lamb Fillets Cooked Over Charcoal, Served With Sliced Onion And Ladolemono Dressing GF	21
Paithakia – Four French Trimmed Lamb Cutlets Lightly Season Cooked Over Charcoal, Served With Sliced Onion And Ladolemono Dressing GF	24
Kalamari – Calamari Lightly Floured And Fried Or Marinated In A Garlic Oil, Cooked Over Charcoal, Sliced And Served With A Ladolemono Dressing GF	22
Garithes – Six Cleaned King Prawns Lightly Marinated In A Garlic Oil, Cooked Over Charcoal And Served With A Ladolemono Dressing GF	28
Psari Sta Karvouna – Fish Charcoal Grilled... All Served On A Bed Of Shredded Lettuce And Fresh Dill Finished With Ladolemono & Greek EVO Oil	
Whole Baby Snapper GF	mp
Fillet Of The Day GF	mp
Moussaka – Baked Layers Of Eggplant, Zucchini, Potatoes & Beef Ragù Topped With A Golden Buttery Béchamel Sauce	19
Yemista – Two Baked Red Capsicums Stuffed With Rice, Pine Nuts And Fresh Herbs Topped With A Tomato Salsa GF	19

Platters

Meat Platter For Two Or More...

Lamb Gyros, Chicken Souvlakia, Lamb Fillet Souvlakia, Lamb Cutlets, Bifteкия And Veal Ribs

\$27 per person GF

Plaka Mixed Platter For Two Or More...

Lamb Gyros, Chicken Souvlakia, Lamb Fillet Souvlakia,
Fish Fillet, King Prawns, Octopus And Fried Calamari

\$29 per person GF*

Seafood Platter For Two Or More...

Grilled King Prawns, Fish Fillet, Scallops, Mussels, Octopus
And Fried Or Grilled Calamari

\$32 per person GF*

GF = Gluten Free

GF* = Gluten Free Available Upon Request

Sides

	Small	Large
Greek Salad – Lettuce, Tomato, Cucumber, Onion, Red Capsicum, Kalamata Olives & Feta With Vinegar & Greek E.V.O Oil Dressing GF	6	10
Horiatiki Salata – Tomato, Cucumber, Onion, Red Capsicum, Kalamata Olives & Feta With Greek E.V.O Oil Dressing GF	7	12
Fasolakia – Stewed Green Beans In A Light Tomato Salsa With Cracked Pepper And A Hint Of Mint GF	6	10
Spanakorizo – Wilted Spinach & Rice With A Hint Of Lemon GF	6	10
Rizi – Tomato Flavoured Rice With Pine Nuts & Fresh Herbs GF	6	10
Lemoni Patates – Plaka’s Famous Hand Cut Potato Wedges Oven Baked In A Lemon Sauce GF	6	10
Chips – 10mm Cut Chips Seasoned Lightly With Chicken Salt	5	7.5
Pita Tiganiti – Grilled Flat Bread	2 Per Pita	

Kids Menu

Chicken Nuggets & Chips	8
Gyros & Chips	9
Chicken Souvlaki Skewer & Chips	9
Lamb Souvlaki Skewer & Chips	10
Calamari & Chips	11
Cutlets & Chips (2 Cutlets)	15
“The Orlando” (Chicken & Lamb Souvlaki, Cutlet & Chips)	19

All Kids Meals Served With Tomato Sauce – Kids Under 12 Only

Ice Cream – Vanilla Ice Cream w/ Smarties & Snakes	4.5
--	-----

Children Must Be Seated Quietly And Supervised At All Times

Dessert

Galaktoburiko – Semolina Custard With A Hint Of Citrus Zest Between Flaky Filo Pastry	6
Baklava – Crushed Walnuts Between Layers Of Filo Pastry	6
Karithopita – Traditional Greek Walnut Cake	6
Piataki Glika – Bite Size Pieces Of The Above Cakes	6
All Cakes Served With The House Special Sugar, Cinnamon & Clove Syrup	
Yiaourti Me Meli – Yogurt Topped With Milawa Red Gum Honey & Walnuts GF	6
Loukoumathes – Made To Order Warm Greek Doughnuts Drizzled With Milawa Red Gum Honey & Topped With Crushed Walnuts (Four Per Serve)	8
Chocolate Loukoumathes – Made To Order Warm Greek Doughnuts With Chocolate Inside Rolled In Cinnamon Sugar (Four Per Serve)	8
Piatela Fruta – A Platter Of Fresh Fruit GF	10

No Split Bills - BYO Wine Only Corkage Charge \$4 Per Bottle