

**PHILHELLENE TAKE AWAY MENU**

**Dips for two** (v) 15.00

Tzatziki, Taramosalata, Melitzanosalata, and grilled pita bread.

**Traditional Dips (individual)** 5.00

**Fava**  (v) (gf) (vg) – Yellow split peas drizzled with extra virgin olive oil

**Melitzanosalata** (v) (gf) (vg) – Char smoked eggplant with herbs, garlic and olive oil

**Tarama** (v) – fish roe caviar dip

**Tzatziki** (v) (gf) – yoghurt dip with garlic, cucumber & extra virgin olive oil

**PITA BREAD** (per serve) 3.00

**Saganaki** (v) (gf) – chargrilled ‘kefalograviera’ sheep’s milk cheese 14.50

**Vegan Soup (VG)** Home grown vegetable and puy lentil soup, with chickpeas 10.00

**Kalitsounia** (v) 15.00

Cretan ‘home made’ pastry parcels with ‘mizithra’ cheese & mint filling

**Lamb souvlaki wrap** roast lamb in pita bread with tzatziki, lettuce

And tomato and onion 15.00

**Chicken souvlaki wrap** chargrilled chicken souvlaki served in pita

Bread with tzatziki, lettuce and tomato and onion 15.00

**Roast Leg of Lamb** (gf) 28.00

With fresh lemon juice & extra virgin olive oil served with warm broad bean

and pea salad & roast potatoes

**Chicken Souvlaki** (gf available) 25.00

Chargrilled marinated chicken fillets served with Greek salad, tzatziki and pita

& roasted potatoes

**Biftekia**  25.00

Marinated herb beef rissoles served with green salad, tzatziki and pita

& roasted potatoes (additional fetta cheese in salad $1.50)

**‘Philhellene’ Mixed Grill for 2 65.00**

 Lamb cutlets, beef rissoles, chicken & lamb souvlaki & baked lemon lamb served with a Greek salad & roasted potatoes

**Sousoukakia**

Lightly spiced Meatballs baked in the oven with rizoni pasta served with parmesan cheese on top 25.00

**Yemista** (v) (gf) (**vegan)** 20.00

Seasonal vegetables with herb & rice stuffing served with minted yoghurt and

Greek salad

**Meat Mousaka** 25.00

Herbed layers of beef mince, eggplants & potato finished with béchamel sauce

and served with a Greek salad

**2.**

**Vegan Mousaka layers of potato, eggplants, puy lentils with salsa, chargrilled**

**Mushrooms, capsicums and soy béchamel sauce served with green salad. 25.00**

**Calamari**  28.00

Grilled or fried “fresh” Calamari (when available) with a Greek salad

**Salads & Sides**

**Greek salad** (v) (gf) (vg available) 12.50

with cucumber, tomatoes, fetta, olives & extra virgin olive oil and balsamic dressing and seasonal mixed leaves

**Horiatiki** (v) (gf) (vg available) 14.50

with cucumber, tomatoes, fetta, olives & extra virgin olive oil dressing, barley rusks,

caper leaves and peppers

**Grain Salad** (v) (vg) pearl barley, puy lentils, pomegranates, slivered almonds,

Parsley, red onion and dressed with pomegranate molasses and olive oil 14.50

**Oven-roasted, tangy lemon & oregano potatoes** (v) (gf) (vg)8.50

Hand cut fried **chips** (v) (gf) (vg available) 8.50

**Desserts**

LOUKOUMADES (Greek donuts with honey, walnuts and cinnamon 10.00

GALAKTOBOUREKO Greek vanilla custard with semolina with a filo

Pastry and syrup 10.00

EKMEK KATAIFI (when available) mastiha custard with kataifi pastry

And syrup, cream layer and pistachios on top 10.00

***“Let your food be your medicine and your medicine be your food” – Hippocrates***



**DELIVEROO AND UBER EATS AS NORMAL BUT WE HAVE A MORE EXTENSIVE MENU BY DIRECTLY ORDERING THRU PHILHELLENE – PHONE ORDERS 93703303**

**FREE DELIVERY FOR ORDERS OVER $50 within a 5 kilometre radius otherwise please add on $5 per order OR PICKUP**

**TAKE AWAY HOURS 5 TO 8.30 PM**

**6 NIGHTS A WEEK until further notice**