

MEET THE GREEK

DIPS all house made – w pita bread ^

- TAMOSALATA** pink cod roe 9.9
TZATZIKI yoghurt, cucumber & garlic 9.9
TYROKAFTERI fetta & red peppers 10.9
MELITZANOSALATA smoked eggplant & feta 9.9
BEETROOT ^{*new} yoghurt & garlic 9.9
TRIO DIPS any three of the above 24.9

SALADS 'SALATES'

- 'PRASINADA' GREEN**
mixed leafy greens, diced onion, dill, capers, crumbled fetta, lemon dressing 14.9
- 'HORIATIKI' GREEK**
Greek village salad w famous Dodoni fetta 18.9
- BEETROOT 'PATSARIA'**
mixed leafy greens, smoked pecans, yoghurt dressing 16.9
- AIGINITSA** ^
barley rusks, cherry tomatoes, dill, capers, manouri cheese, pistachios, balsamic, e.v.o 18.9

'OUZOMEZEDES'

- OLIVE MIX** marinated, spices & herbs 13.5
OKTAPODI 'XIDATO' marinated pickled octopus 14.9
HALOUMI CHIPS ^{^*new}
light flour dusting, with dipping sauce 14.9
BBQ KING PRAWNS 'GARIDES' ouzo spiced salt 18.9

'MEZE' STARTERS

- SPANAKOPITA** ^ spinach & cheese filo pie 14.9
EGGPLANT 'TIGANI' ^{^*new}
light flour dusting, pan-fried w skordalia dip 14.9
ZUCCHINI KOLOKITHAKIA 'TIGANITA' ^
light flour dusting, pan-fried w skordalia dip 14.9
DOLMADES 'THESSALONIKI'
vine leaf rolls, rice & beef mince, mint yoghurt 14.9
LAMB SAUSAGES mild spice & herbs 15.9
PORK 'PANCETTA' pork belly strips 15.9
FETTA & ZUCHHINI 'FRITTERS' ^{^*new}
with lemon yoghurt dip 15.9
PRAWN 'SAGANAKI'
prawns in an olive oil & fetta tomato sauce 19.5
FETTA HOT FILO PARCEL 'RAVASAKI' ^
Greek honey, sesame & fennel seeds 15.9
'OKTAPODI' BBQ OCTOPUS
marinated, char-grilled w oregano & lemon 17.9
CALAMARAKI ^
lightly tossed in flour & fried, w ouzo mayo 15.9
'BOUGIOURDI' MELTED CHEESE POT
four Greek cheeses, capsicum, oven baked 16.9
SAGANAKI 'KEFALOGRAVIERA' ^
Greek pan-fried cheese w honey & oregano 15.9
HALOUMI grilled, fresh lemon & oregano 15.9

- PITA BREAD** 5-
'PATATAKIA' hand cut chips 9.5
GREEK 'FRIES'
crumbled fetta, lemon, oregano 10.9
SKORDALIA garlic dip 9.5

FROM THE OVEN & PANS 'MAGIREFTA & TIGANI'

- MOUSSAKA** ^ Greek classic, beef mince, oven baked in a clay pot 24.9
EGGPLANT 'PAPOUTSAKIA' ^{^*new}
eggplant oven baked, filled with beef mince & cheese, finished with béchamel cheese sauce 24.9
LAMB SHANK 'GIOUVETSI' ^
slow cooked, w red sauce rizoni pasta, grated kefalograviera cheese 29.9
SPAGHETTI 'PSARA' SEAFOOD ^{^*new}
selected seafood, tomato & parsley Napolitana bisque sauce 29.9

FROM THE 'GREEK BBQ' GRILL 'STA KARVOUNA'

- 'SOUVLAKIA' SKEWERS** ^ (3)
SALMON 26.9 or **LAMB** 26.9 or **CHICKEN** 25.9
warm pita bread, hand cut chips, fresh lemon & tzatziki
- 'IRINI SANTORINI' CHICKEN** ^
chicken supreme fillet filled w capsicum, fetta & spinach with ouzo tomato vinaigrette & oven roast vegetables 28.9
- CHICKEN 'TIS SKARAS'**
whole chicken butterflied 500gm skin on w lemon potatoes, fresh lemon, lemon thyme oil & mint yoghurt 28.9
- STEAK 'BRIZOLA'** 400gm rump steak
w MTG special 'fetta & Mavrodaphne' butter w hand cut chips 35.9
- LAMB CUTLETS 'PAIDAKIA'** ^ (4)
warm pita bread, hand cut chips, fresh lemon & tzatziki 33.9
- 'KONTOSOUVLI' PLATE** ^ **PORK** 31.9 or **LAMB** 33.9
warm pita bread, hand cut chips, fresh lemon & tzatziki
- SALMON 'BRIZOLA'** 300gm salmon fillet ^{*new}
w taramosalata dip, lemon potatoes & mixed vegetables 33.9
- CHARGRILLED 'SKARA' CALAMARI**
whole baby calamari 'skara', lemon olive oil, fetta & tomato salad 27.9

WHOLE BABY SNAPPER 'PSARI' lemon, fresh herbs & warm horta 36.9

LAMB SHOULDER 'ARNI STO FOURNO' ^ FOR 2
slow seven hour oven baked lamb shoulder, lemon potatoes, oven roast vegetables, warm pita 62-

'MEAT' BY THE GREEK! ^ BBQ PLATE FOR 2

steak 'Brizola', chicken souvlakia, pancetta, lamb cutlets, lamb sausages, warm pita, tzatziki, fresh lemon, hand cut chips 96-

'SEAFOOD' BY THE GREEK! BBQ PLATE FOR 2

king prawns, salmon steak, mussels, octopus, whole baby calamari, fresh lemon, hand cut chips, special MTG dipping sauces 110-

'KONTOSOUVLI' BY THE GREEK! ^ SOUVLA PLATE FOR 2

^{^Prime cuts of PORK & LAMB SOUVLA (approx.. 400gm EACH) marinated using fresh natural ingredients cooked on the charcoal BBQ rotisserie. w tzatziki, fresh lemon, warm pita, hand cut chips 96-}

GREEK GARLIC BREAD ^{^*new} crumbled fetta 8.5-

^{^ contains gluten}

OVEN ROAST VEGETABLES 9.5
LEMON POTATOES 9.5
HORTA blanched wild leaves lemon olive oil 13.5

Eja, let's eat!

MEET THE GREEK

BRIGHTON
LE
SANDS

GREECE IS A PLACE
WHOSE PEOPLE HAVE
MASTERED THE ART
OF ENJOYING LIFE,
BETTER PERHAPS
THAN ANY OTHER
PEOPLE ON EARTH.

TO BE GREEK IS TO
BE FULL OF FOOD,
DRINK, SONG &
DANCE.

THE GREEKS BROUGHT
TO THE WORLD A
NUMBER OF GREAT
THINGS: THE FIRST
OLYMPICS,
DEMOCRACY,
FABOULAS FETTA,
THE GREEK GODS, A
SENSE OF HUMOUR
AND OF COURSE...
THIS WONDERFUL
RESTAURANT.

WHEREVER YOU ARE
IN THE WORLD, YOU
WILL...

MEET THE GREEK
ENJOY FOOD. ENJOY LIFE

KITCHEN OPEN

MONDAY TO FRIDAY
LUNCH 12PM - 2:30PM
DINNER 5:30PM - 10:30PM

SATURDAY
DINNER ONLY
5:30PM - 10:30PM

SUNDAY
ALL DAY
12PM - 10:30PM

meetthegreek.com.au

MTG 'SELECT' BEVERAGES

THE PORTO RIO COOLER

Ouzo, Metaxa 5 Star, fresh lemon juice, ginger ale 17

LADY GREEK COSMOPOLITAN

Vodka, Φ/Artisan Citrus Liqueur, fresh lime, cranberry juice 14

BLUE MAK 'OPA'_FIX 'BIRRA' 8.5

MOUNTAIN GOAT CERTIFIED ORG. STEAM PALE ALE BEER 8.5

LEMON ORGANIC GREEK ICED TEA 6.0

FRESKO LEMONADA 4.9

VETO METALLIC OUZO *Mytilini [30ml] 9.0 [200ml] 46*

OUZO 7 GOLD PREMIUM Thrace 9.0

SKOURAS MOSCHOFILERO WHITE *Peloponese - glass 9.5*

KECHRIBARI RETSINA [500ml] 18.5

AGEAN VINE ROSE' *Mykonos - glass 9.5*

SKOURAS ST.GEORGE AGIORGITIKO RED - glass 9.5

C.A.I.R NV BRUT SPARKLING *Rhodes - BTL 49*

BULLDOG GIN 12

BELVEDERE VODKA 10

GLENFIDDICH SINGLE MALT SCOTCH WHISKEY 12 YEAR OLD 12

MASTIC TEARS 'CLASSIC' MASTIHA *Chios 8.0*

+ MORE...SEE OUR FULL BAR LIST

MTG BANQUET MENU

(min. 4 people - full table only)

ON ARRIVAL

GREEK 'HORIATIKI' SALAD

w Greece's famous Dodoni fetta

TARAMOSALATA

pink cod roe dip

MELITZANOSALATA

smoked eggplant dip

W UNLIMITED PITA BREAD

MEZE

'CALAMARAKI'

calamari lightly tossed in flour & fried

'OKTAPODI'

char-grilled octopus

HALOUMI

grilled cheese w fresh lemon & oregano

MAIN

LAMB ROTISSERIE 'KONTOSOUVLI'

&

PORK ROTISSERIE 'KONTOSOUVLI'

*[Prime cuts of lamb & pork 'KONTOSOUVLI'
cooked on the charcoal rotisserie
w fresh lemon]*

TZATZIKI

yoghurt, cucumber dip

&

HAND CUT CHIPS 'PATATAKIA'

\$49- p.p inc gst / \$25- for kids (5-12yrs)
(min. 4 people - full table only)

