

# MEET THE GREEK

## DIPS all house made – w pita bread ^

- TARAMOSALATA** pink cod roe 9.9  
**TZATZIKI** yoghurt, cucumber & garlic 9.9  
**TYROKAFTERI** fetta & red peppers 10.9  
**MELITZANOSALATA** smoked eggplant & feta 9.9  
**BEETROOT** <sup>\*new</sup> 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** <sup>^\*new</sup>

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'** <sup>^\*new</sup>

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'** <sup>^\*new</sup>

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

## FROM THE OVEN & PANS 'MAGIREFTA & TIGANI'

**MOUSSAKA**^ Greek classic, beef mince, oven baked in a clay pot 24.9

**PASTITSIO**^ (pa-STEE-tsee-oh)

baked pasta dish w ground beef & béchamel sauce 24.9

**EGGPLANT 'PAPOUTSAKIA'** <sup>^\*new</sup>

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** <sup>^\*new</sup>

selected seafood, tomato & parsley Napolitana bisque sauce 29.9

## FROM THE 'GREEK BBQ' GRILL 'STA KARVOUNA'

**'SOUVLAKIA' SKEWERS**^ (3)

**SALMON** 27.9 or **LAMB** 27.9 or **CHICKEN** 26.9

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 <sup>\*new</sup>

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 68-

## '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** <sup>^\*new</sup> crumbled fetta 8.5-

^ contains gluten

**PITA BREAD** 5-

**'PATATAKIA'** hand cut chips 9.5

**GREEK 'FRIES'**

crumbled fetta, lemon, oregano 10.9

**SKORDALIA** garlic dip 9.5

**OVEN ROAST VEGETABLES** 9.5

**LEMON POTATOES** 9.5

**HORTA** blanched wild leaves lemon olive oil 13.5

10% SURCHARGE ON PUBLIC HOLIDAYS

Εγα, 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](http://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

### PADDO PALE ALE BEER 9.0

### LEMON ORGANIC GREEK ICED TEA 6.0

### FRESKO LEMONADA 4.9

### VETO METALLIC OUZO Mytilini [30ml] 9.0 [200ml] GREECE 46

### OUZO 7 GOLD PREMIUM Thrace, GREECE 9.0

### SKOURAS MOSCHOFILERO WHITE Peloponese, GREECE - glass 9.5

### KECHRIBARI RETSINA [500ml] GREECE 18.5

### SKOURAS ROSE' Argos, GREECE- glass 9.5

### SKOURAS ST.GEORGE AGIORGITIKO RED GREECE- glass 9.5

### C.A.I.R NV BRUT SPARKLING Rhodes, GREECE - BTL 49

### BULLDOG GIN 12

### BELVEDERE VODKA 10

### GLENFIDDICH SINGLE MALT SCOTCH WHISKEY 12 YEAR OLD 12

### MASTIC TEARS 'CLASSIC' MASTIHA Chios, GREECE 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)

