



SUBTERRANEAN GRILL

Nº1 Martin Place

MAIN COURSE MENU

SOUVLAKI (Skewers)

Chicken , Served with Potato Wedges and Salad	(Extra Skewer \$6.00)	\$12.50
Prawn , Served with Potato Wedges and Salad	(Extra Skewer \$6.80)	\$13.50
Lamb , Served with Potato Wedges and Salad	(Extra Skewer \$7.50)	\$14.50
Mixed Grill		\$26.00
Chicken, Lamb and Prawn Skewers served with Potato Wedges, Warm Pita Bread, Tzatziki and Tirokafteri		

PASTA

Pastitsio		\$14.50
Baked Pasta with a Rich Meat and Béchamel Sauce Served with a Rocket Walnut Salad		
Moussaka		\$14.50
Baked Layers of Eggplant, Zucchini, Potato and Capsicum with Tomato, Béchamel Sauce, Rocket and Walnut Salad		

MEAT & POULTRY

Chicken Breast		\$16.50
Marinated with Garlic and Thyme served with Chickpea, Feta Salad and Tzatziki		
Pork Belly		\$17.50
Slow Roasted then Grilled served with Honey Peppered Figs, Rocket and Pumpkin Seed Salad		
Lamb Loin		\$19.90
Chargrilled Lamb Loin on Bone served with Traditional Greek Salad, Warm Pita Bread and Tzatziki		
Spit Roast of the Day		
Chicken , Served with Traditional Greek Salad, Grilled Pita Bread and Tzatziki		\$18.50
Lamb , Served with Traditional Greek Salad, Grilled Pita Bread and Tzatziki		\$19.50

SEAFOOD

Baby Calamari – Main Size		\$16.90
Fried Baby Calamari served with a Greek Salad and Tirokafteri		
Octopus – Main Size		\$17.90
Chargrilled Marinated Octopus with Cherry Tomato, Fresh Herbs and Lemon Olive Oil Dressing		
Feta & Spinach Prawns – Main Size		\$15.00
Prawns, Feta Cheese and Spinach, Lightly Battered and Fried, served with Roast Capsicum Aioli		
Grilled Fish with a Cherry Tomato, Leek, Lemon - Olive Oil and Oregano Dressing		
Atlantic Salmon Fillet , Served as a main meal with Seasoned Potato Wedges and Salad		\$18.50
Blue Eye Fillet , Served as a main meal with Seasoned Potato Wedges and Salad		\$19.50

GREEK MEZZE MENU

Baby Calamari – Mezze	\$12.90
Fried Baby Calamari served with Tomato Salsa and Tirokafteri	
Octopus – Mezze	\$14.90
Chargrilled Marinated Octopus with Cherry Tomato, Fresh Herbs and Lemon Olive Oil Dressing	
Feta & Spinach Prawns – Mezze	\$12.90
Prawns, Feta Cheese and Spinach, Lightly Battered and Fried, served with Roast Capsicum Aioli	
Prawn Saganaki	\$16.90
Prawns Flamed with Ouzo, Tomato, Olives and Garlic, Topped with Crumbled Feta Cheese Fresh Herbs and Friganies	
Grilled Meat Balls	\$13.90
Grilled Smyrneika Style Spiced Meat Balls served with a Traditional Tomato Sauce and Warm Pita Bread	
Zucchini & Haloumi Fritters	\$9.90
Crumbed Zucchini & Haloumi Fritters, Lightly Fried with Garlic and Basil Aioli	
Spinach Filo (Spanakopita)	\$10.90
Feta Cheese, Spinach and Fresh Herb Filo Pastry Parcel, Rocket and Pumpkin Seed Salad	
Grilled Haloumi Cheese	\$14.90
Grilled Cyprus Haloumi Cheese with Tomato Salsa, Honey Pepper Figs, Lemon Olive Oil Dressing	
Filled Vine Leaves (Dolmades)	\$9.90
Vine Leaves Filled with Rice and Fresh Herbs Garnished with Pine Nuts, Sultanas, Tzatziki and Lemon	
Greek Salad	\$11.90
Tomato, Cucumber, Spanish Onion, Kalamata Olives, Feta Cheese Dressed with Red Wine Vinaigrette and Oregano	
Potato Wedges	\$6.50
Seasoned Potato Wedges with Semi-Dried Tomato Aioli	
Olives	\$6.50
Marinated Black Kalamata and Green Colossus Olives	
Dips	
All Dips served with Warm Pita Bread	
Taramosalata - Classic Salted Fish Roe Dip, Tzatziki - Yoghurt, Garlic, Cucumber and Fresh Herbs, Tirokafteri - Feta Cheese, Roast Capsicums, Chili, Revithia - Chickpeas, Tahini, Lemon Oil, Olive Oil, Melitzanosalata - Chargrilled Eggplant, Lemon, Olive Oil, Combination of Any Three Dips with Warm Pita Bread	\$6.90
Bread	\$15.00
Grilled Pita Bread with Sea Salt and Rosemary	
	\$3.00

DESSERTS

Almond Shortbread Biscuit	\$3.00
Ouzo and Almond Shortbread Biscuit Dusted with Icing Sugar	
Almond Biscuit	\$3.00
Soft Amaretto Marzipan Biscuit Coated in Flaked Almonds	
Baklava	\$3.00
Layers of Crispy Filo Pastry, Mixed Nuts, Spice and Rose Water Sugar Syrup	