

## DESSERT

<b>BAKLAVA</b> <i>Filo, honey, walnuts, chilled cream</i>	18	<b>CHOCOLATE PUDDING</b> <i>Halva, sesame hazelnut crumble, cherry vanilla ice cream</i>	18
<b>GALAKTOBOUREKO</b> <i>Filo, custard, lemon syrup</i>	18	<b>AFFOGATO</b> <i>Espresso, vanilla ice cream</i>	12
<b>WATERMELON</b> <i>Compressed watermelon, lemon sorbet</i>	14	<b>AFFOGATO LIQUEUR</b> <i>Espresso, vanilla ice cream, frangelico</i>	20

### ACHILLES' DEALS\*

Monday to Friday - 11am 'til 4pm

**Yiros Pita Bread, Tzatziki w/ Chicken, Lamb or Halloumi** 24  
*Choice of side salad (cos lettuce, rocket, coriander, pomegranate, onion, feta cheese) or chips*

**Chicken Souvlaki 2x Skewers w/ complimentary side** 25

**200G Sirloin Steak 150+ Days Grain Fed, John Dee** 28  
*from Darling Downs Region, QLD w/ complimentary side*  
Add sauce +5

**Flathead Baked, served with green olives, capers,** 29  
*cos lettuce, rocket, coriander, pomegranate, onion, feta cheese*

\*Not available on Public Holidays.

### KIDS MENU AVAILABLE, PLEASE ASK STAFF.

Please Note: Saturdays are subject to a 10% Surcharge, Sundays 10% and Public Holidays 20%. Card payment surcharge applies.

Please advise wait staff of any dietary requirements or allergies.

Needs are catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. Nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products are all handled on these premises.



SCAN FOR SOCIALS

GREEK MEALS ARE AS MUCH ABOUT THE FOOD AS THEY ARE ABOUT THE PEOPLE YOU SHARE THEM WITH. OUR FOOD IS DESIGNED TO BE ORDERED FOR THE TABLE AND ENJOYED TOGETHER - YAMAS TO THAT.

## PSOMI

<b>TZATZIKI</b> <i>Yoghurt, cucumber, dill with pita bread</i>	18	<b>TARAMASALATA</b> <i>White fish roe mousse with pita bread</i>	18
<b>WHITE TYROKAFTERI</b> <i>Garlic, feta, chilli oil with pita bread</i>	18	<b>OLIVES</b> <i>Mixed olives</i>	14
<b>WARM SANTORINI FAVA</b> <i>Split broad bean mousse with pita bread</i>	18	<b>PITA BREAD</b> <i>Oregano, salt</i>	12

## COLD + RAW

<b>OYSTERS NATURAL (3 OR 6)</b> <i>Natural with mignonette sauce</i>	18/36	<b>20G TRANSMONTANUS CAVIAR</b> <i>White sturgeon 10-12 years, buttery flavours with woody notes, served with blini and condiments</i>	110
<b>YAMAS OYSTERS (3 OR 6)</b> <i>Watermelon dressing</i>	18/36	<b>MARRON LIVE FROM THE TANK</b> <i>Raw, olive oil, lemon</i>	69
<b>RAW KINGFISH</b> <i>Cured, watermelon dressing, pickled cucumber</i>	28	<b>LOBSTER LIVE FROM THE TANK</b> <i>Raw, olive oil, lemon</i>	280
<b>RAW SCALLOPS</b> <i>Cucumber, cream, orange dressing</i>	28		

## SALATA

<b>HORIATIKI (GREEK) SALATA</b> <i>Tomato, cucumber, olives, feta, pepper, capers</i>	28	<b>WATERMELON SALATA</b> <i>Fresh mint, cucumber, grilled manouri cheese</i>	26
<b>GRILLED HALLOUMI SALATA</b> <i>Halloumi, cos lettuce, rocket, coriander, pomegranate, onion</i>	26		

## MEZE TO SHARE

<b>SCALLOPS</b> <i>White wine, chives, garlic, saffron</i>	28	<b>LAMB RIBS</b> <i>Grilled, oregano, lemon, tyrokafteri</i>	28
<b>SAGANAKI</b> <i>Grilled kefalograviera cheese, fig sauce, honey</i>	26	<b>HALLOUMI CHIPS</b> <i>Sesame seeds, mavrodaphne sauce</i>	26
<b>LOUKANIKO</b> <i>Spicy village sausage, burnt cabbage, tyrokafteri</i>	26	<b>CAPSICUM YEMISTA (VEGAN)</b> <i>Stuffed, rice, herbs</i>	26
<b>HTAPODI (OCTOPUS)</b> <i>Grilled, chilli oil, oregano, lemon, fava</i>	34	<b>SPANAKOPITA</b> <i>Spinach, feta, filo pastry</i>	26
<b>KALAMARI</b> <i>Flash fried, lemon, yoghurt mustard</i>	28	<b>YAMAS CHIPS</b> <i>Eggplant, kefalograviera, crushed tomato</i>	25
<b>GARIDAS (PRAWNS)</b> <i>Chargrilled, garlic, lemon, olive oil</i>	32		

## MAINS

<b>WHOLE SOLE</b> <i>Ladolemono sauce, capers and a complimentary side of your choice</i>	48	<b>MOUSSAKA</b> <i>Wagyu beef, pork, potatoes, eggplant, béchamel</i>	42
<b>BARRAMUNDI</b> <i>Fried, served with orzo pasta, tomato, garlic, white wine</i>	48	<b>300G RIB FILLET 4+</b> <i>150+ days Grain fed, Riverina Angus, Riverina Region, Southern NSW with your choice of pepper or mushroom sauce and a complimentary side of your choice</i>	68
<b>MARRON LIVE FROM THE TANK</b> • Chargrilled, capers, ladolemono sauce • Orzo pasta, cherry tomato, white wine	69	<b>ZUCCHINI SALATA (VEGAN)</b> <i>Chargrilled zucchini, peppers, chickpea purée</i>	32
<b>LOBSTER LIVE FROM THE TANK</b> • Chargrilled, capers, ladolemono sauce • Orzo pasta, cherry tomato, white wine	280		

## SIGNATURE SOUVLA

Marinated, slow cooked on the spit with lamb or chicken stock, served with lemon rice pilaf, sultanas, raisins, herbs, topped with tzatziki and a complimentary side of your choice

<b>LAMB</b>	220g 42   400g 60   800g 99	<b>MIXED</b>	220g 40   400g 58   800g 93
<b>CHICKEN</b>	220g 38   400g 54   800g 85		

## SIDES

<b>CHIPS</b>	14	<b>LEMON POTATOES</b> <i>Olive oil, lemon</i>	14
<b>MAROU LI SALATA</b> <i>Cos lettuce, dill, shallots, kefalograviera cheese</i>	18	<b>CHARGRILLED PUMPKIN</b> <i>Yoghurt, herbs, pumpkin seeds</i>	14

## BANQUETS

Whole table only (Vegetarian banquet available, please ask staff)

<b>ZEUS BANQUET</b> <i>Min table of two - 7 days 'til 6.30pm</i> Tzatziki Pita Bread Loukaniko (Sausage) Kalamari Mixed Souvla (Chicken & Lamb) Marouli Salata Lemon Potatoes	55pp	<b>SPARTAN BANQUET</b> <i>Min table of two</i> Taramasalata Pita Bread Loukaniko (Sausage) Garidas (Prawns) Saganaki Horiatiki (Greek) Salata Mixed Souvla (Chicken & Lamb) Lemon Potatoes Chargrilled Pumpkin Galaktoboureko	75pp	<b>OLYMPIAN BANQUET</b> <i>Min table of two</i> Taramasalata Pita Bread Kingfish Octopus Scallops Saganaki Spanakopita Horiatiki (Greek) Salata Mixed Souvla (Chicken & Lamb) Lemon Potatoes Chargrilled Pumpkin Baklava	90pp
<b>Add ons</b> Oyster 6pp Prawn 8pp Scallop (cooked or raw) 8pp Lamb Rib 7pp Kalamari 8pp		<b>Add ons</b> Oyster 6pp Prawn 8pp Scallop (cooked or raw) 8pp Lamb Rib 7pp Kalamari 8pp		<b>Add ons</b> Oyster 6pp Prawn 8pp Scallop (cooked or raw) 8pp Lamb Rib 7pp Kalamari 8pp	

GREEK & DRINK

SALATA YAMAS