

DESSERT

<b>BAKLAVA</b> <i>Filo, honey, walnuts, chilled cream</i>	16	<b>MIXED SWEETS</b> <i>3 mixed desserts – Ask for today's selection</i>	38
<b>CHOCOLATE BOUGATSA (THESSALONIKI)</b> <i>Filo, custard, hazelnut, served warm</i>	16	<b>WATERMELON</b> <i>Freshly sliced</i>	10
<b>GALAKTOBOUREKO</b> <i>Filo, custard, lemon syrup</i>	16	<b>YAMAS CHEESE</b> <i>Kefalograviera, kefalotyri, manouri, halloumi, fig sauce, fresh fruit, pita bread</i>	38
<b>HALVA</b> <i>Ask for today's flavour</i>	16	<b>FRUIT SALAD</b> <i>Served with lemon sorbet</i>	12

ACHILLES' DEALS

Monday to Friday - Lunch only

<b>Yiros</b> (Chicken or Lamb or Halloumi) w/Tzatziki	15
<b>Hilopites Thalassina</b> (Seafood Pasta)	28
<b>Chicken Souvlaki</b> w/ Chips & Greek Salata	20
<b>200G Striploin Steak</b> 150+ Days Grain Fed, <i>John Dee from Darling Downs Region, QLD</i> <i>w/ Roasted Capsicum, Feta &amp; Chips</i>	25
<b>Crumbed WA Sand Whiting</b> <i>w/ Chips &amp; Greek Salata</i>	25

LUNCH LIKE ZEUS

49pp

Minimum table of two - Friday only

Tzatziki with Pita Bread  
Loukaniko Sausages  
Kalamari  
Horiatiki (Greek) Salata  
Lemon Potatoes  
Mixed Souvla (Chicken & Lamb)

Please Note: Saturdays are subject to an 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 this 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>WHITE TYROKAFTERI</b> <i>Hot pepper and feta with pita bread</i>	18
<b>TARAMASALATA</b> <i>White fish roe mousse 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>	10

COLD + RAW

<b>OYSTER NATURAL</b> <i>Ouzo, tomato, citrus sauce and mignonette sauce</i>	5.5	<b>MARRON LIVE FROM THE TANK</b> <i>Raw, olive oil, lemon</i>	65
<b>KINGFISH</b> <i>Pickled cucumber, olive oil, herbs</i>	28	<b>LOBSTER LIVE FROM THE TANK</b> <i>Raw, olive oil, lemon</i>	MKT
<b>10G OSCIETRA CAVIAR</b> <i>Blini, condiments</i>	90		

SALATA

<b>HORIATIKI (GREEK) SALATA</b> <i>Tomato, cucumber, olive, feta, pepper, capers</i>	26	<b>WATERMELON SALATA</b> <i>Fresh mint, cucumber, grilled manouri cheese</i>	25
<b>SANTORINI SALATA</b> <i>Cherry tomatoes, thyme, caper leaves, feta</i>	24	<b>GRILLED ZUCCHINI SALATA</b> <i>Cherry tomatoes, olive oil, mint, pumpkin seeds, white balsamic vinegar</i>	22

MEZE

<b>PAIDAKIA (LAMB CUTLET X 1)</b> <i>Grilled, red onion, tzatziki</i>	14	<b>GARIDAS (PRAWNS)</b> <i>Chargrilled, garlic, lemon, olive oil</i>	30
<b>SCALLOPS</b> <i>White wine, chives, garlic, spinach 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>	24	<b>LOUKANIKO</b> <i>Spicy village sausage, tyrokafteri</i>	26
<b>HALLOUMI CHIPS</b> <i>Sesame seeds, mavrodaphne sauce</i>	23	<b>CAPSICUM YEMISTA (VEGAN)</b> <i>Stuffed, rice, herbs</i>	26
<b>HTAPODI (OCTOPUS)</b> <i>Grilled, chilli oil, oregano, lemon, fava</i>	32	<b>SPANAKOPITA</b> <i>Spinach, feta, filo pastry</i>	26
<b>KALAMARI</b> <i>Flash fried, lemon, yogurt mustard</i>	24	<b>YAMAS CHIPS</b> <i>Eggplant, kefalograviera, crushed tomato</i>	22

SOUVLA

Served with lemon rice pilaf with walnuts, pine nuts, almonds, sultanas, raisins, herbs and complimentary side of your choice

<b>LAMB</b> <i>Marinated, slow cooked on the spit, lamb stock, tzatziki</i>	43	<b>CHICKEN</b> <i>Marinated, slow cooked on the spit, chicken stock, tzatziki</i>	39
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LARGE PLATES

<b>MOUSSAKA</b> <i>Wagyu beef, pork, potatoes, eggplant, béchamel</i>	38	<b>MELITZANES STO FOURNO (VEGAN)</b> <i>Eggplant, fava, tomatoes, pine nuts, herbs</i>	34
<b>300G RIB FILLET 3+</b> <i>150+ days grain fed, Pure Prime Black Angus from Darling Downs Region, QLD With your choice of pepper or mushroom sauce</i>	55	<b>WHOLE BABY BARRAMUNDI</b> <i>Deboned, served with orzo pasta, tomato, garlic, white wine</i>	66
<b>MARRON LIVE FROM THE TANK</b> • Chargrilled, capers, ladolemono sauce • Orzo pasta, cherry tomato, white wine	65	<b>LOBSTER LIVE FROM THE TANK</b> • Chargrilled, capers, ladolemono sauce • Orzo pasta, cherry tomato, white wine	MKT

SIDES

<b>BAMIES</b> <i>Okra, slow cooked, tomato, onion, feta</i>	16	<b>MAROULI</b> <i>Cos lettuce, dill, shallots, Kefalograviera cheese</i>	18
<b>CHIPS</b> <i>Manouri Cheese</i>	14	<b>LEMON POTATOES</b> <i>Olive oil, lemon</i>	14

BANQUETS Whole table only

<b>BANQUET ONE</b> <i>Minimum table of two</i>  <i>Taramasalata with Pita Bread</i> <i>Loukaniko (Sausage)</i> <i>Kalamari</i> <i>Saganaki</i> <i>Horiatiki (Greek) Salata</i> <i>Mixed Souvla (Chicken &amp; Lamb)</i> <i>Lemon Potatoes</i> <i>Bamies</i> <i>Mixed Sweets</i>	75pp	<b>BANQUET TWO</b> <i>Minimum table of two</i>  <i>Taramasalata with Pita Bread</i> <i>Kingfish</i> <i>Octopus</i> <i>Loukaniko (Sausage)</i> <i>Saganaki</i> <i>Spanakopita</i> <i>Horiatiki (Greek) Salata</i> <i>Mixed Souvla (Chicken &amp; Lamb)</i> <i>Lemon Potatoes</i> <i>Bamies</i> <i>Mixed Sweets</i>	90pp
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