#### Seafood Mains

Grilled Octapodi GF DFA Grilled Octopus Tentacles Served With A Greek Salad
Grilled Prawns Char-Grilled Prawns Presented On Olive, Onion, Orange & Feta Salad With A Seared Scallop
Kalamarakia (Calamari) Tiganita Tender Calamari Rings, Gently Fried, Served With Greek Salad + Fries



# Recommended

From The Rotisserie (Apo Ti Psistaria)

Arni Sti Souvia, Spit-Roasted Lamb	
Chicken Souvla Spit-Roasted Chicken	
All Served With Roast Lemon Potatoes & Tzatziki & Pita Bread	

#### Salads (Salates) (V)

Horiatiki Salata Greek Salad - Tomato, Cucumber, Onion, Feta & Olives, Tossed In Olive Oil & Herbs

#### Sidos

Lemon Herbed Potatoes Freshly Baked Potatoes With Lemon & Garlic	
Fries Our Classic Fries Are The Perfect Side To Any M	eal
Pita Bread Freshly Grilled & Served Warm	!
Side of Rice	4

#### Platters

24.90

29.90

21.90

22.90

21.90

7.90

5.90

1.90

Meat Platter Grilled Halloumi, 2 Lamb Cutlets, Beef Moussaka, 1 Chicken Souvlaki, 1 Lamb Souvlaki,Served With Tzatziki, Lemon Potatoes, Pita Bread & Greek Salad	68.00
Veg Platter 1 X Choice Of Dip, Grilled Halloumi, Spanakopita, Vegetarian Moussaka, Lemon Potatoes, Manatari, Char-grilled Corn, Pita Bread & Greek Salad	68.00
Seafood Platter Taramosalata (Cod Roe Caviar), 2 Fish Souvlaki, Char Grilled Prawns, Grilled Octopus, Calamari, Lemon Potatoes, Pita Bread, Greek Salad & Chips	79.00
Chefs Platter Spit-Roasted Lamb & Chicken, 4 Lamb Cutlets, 4 Chicken Souvlaki served with Chips, Pita Bread, Greek Salad, Tzatziki & Taramasalata	119.0

#### Desserts

Baklava (2 pieces)	9.90
Galakteboureke	7.90
Kadaifi	8.90
Turkish Delight (4 pieces)	4.00
Rizagalo	7.90
Chocolate Mousse	9.90
Delizia Gelato 1/2 Litre Tub	19.00
Choose from Chocolate, Vanilla, Strawberry, Lemon	
Turkish Delight, Panna Cotta, Passion Fruit or Mango Sorbet	



## Greek Lovers

- 1. Choice of any Dip & Pita Bread Eggplant, Tzatziki, Hommus or Tirokefteri
- 2. Four Choices of any Souvlaki Lamb, Chicken, Halloumi, Vegeterian
- 3. Greek Salad

4. Baklava

#### Family Deal Dinner for 4

**1.** Trio of Dips & Pita Bread Eggplant, Tzatziki & Hommus served with Pita Bread 2. Grilled Halloumi, Cherry Tomatos with Herb Dressing 3. Lamb Souvla (Spit Roasted Lamb)

> 4. Chicken Souvla (Spit Roasted Chicken) 5. Box of Greek Style Chips

> > 6. Large Greek Salad 7. Turkish Delight



# **Trading Hours**

#### Wednesday to Sunday 11:30am - 02:30pm 05:00pm - till late

#### **Friday & Saturday Nights** Mihali Amadis live on the Bouzouki!

# Pickup & Delivery Available

#### **Proudly Delivering to**

Tingalpa , Cannon Hill, Carina, Hemmant, Belmont, Wynnum West, Wakerley, Gumdale Wynnum, Manly, Manly West & Lota

# 1795 Wynnum Road, Tingalpa 4173

# 3390 5505

🗜 Lemoni Greek Cuzina



lemoni.com.au



Dinner for 2

## Dips & Mezze

NBS A MIETTE	
Tzatziki A Refreshing Blend Of Yoghurt, Cucumber, Garlic & Dill	7.90
Taramosalata Fresh Roe, Lemon With Pita Bread	
Melizanosalata Grilled Egg Plant, Garlic, Lemon With Pita Bread	
Hummus Tahini Paste, Chickpeas, Garlic, Lemon With Pita Bread	
Tirokefteri Feta, Spicy Capsicum, Garlic, Lemon With Pita Bread	
Trio Of Dips With Warm Pita Bread Hummus, Melitzanosalata, Tirokafteri	13.90
<b>Entree (Mezzethes)</b> Spanakopita Spinach & Feta Pie	10.90
	E.J.
	A.
Koloikithakia Zucchini Fritters With Graviera Cheese & Minted Yoghurt V	9.90
	9.90 17.90
Zucchini Fritters With Graviera Cheese & Minted Yoghurt V Oktopodi Sti Skaras, Agouri Toursi Kai Latholemono Grilled Octopus With Pickled Cucumber,	
Zucchini Fritters With Graviera Cheese & Minted Yoghurt V Oktopodi Sti Skaras, Agouri Toursi Kai Latholemono Grilled Octopus With Pickled Cucumber, Oil & Lemon Juice DF GF Kalamaraki Tiganito Me Latholemono	17.90
Zucchini Fritters With Graviera Cheese & Minted Yoghurt V Oktopodi Sti Skaras, Agouri Toursi Kai Latholemono Grilled Octopus With Pickled Cucumber, Oil & Lemon Juice DF GF Kalamaraki Tiganito Me Latholemono Fried Calamari Served With Lemon Dressing DF GF Elies Kai Feta Me Paksimathi	17.90 14.00
Zucchini Fritters With Graviera Cheese & Minted Yoghurt V Oktopodi Sti Skaras, Agouri Toursi Kai Latholemono Grilled Octopus With Pickled Cucumber, Oil & Lemon Juice DF GF Kalamaraki Tiganito Me Latholemono Fried Calamari Served With Lemon Dressing DF GF Elies Kai Feta Me Paksimathi Marinated Olives & Feta Cheese With Toasty Bread V Dolmathakia Recommended	17.90 14.00 8.90
Zucchini Fritters With Graviera Cheese & Minted Yoghurt V Oktopodi Sti Skaras, Agouri Toursi Kai Latholemono Grilled Octopus With Pickled Cucumber, Oil & Lemon Juice DF GF Kalamaraki Tiganito Me Latholemono Fried Calamari Served With Lemon Dressing DF GF Elies Kai Feta Me Paksimathi Marinated Olives & Feta Cheese With Toasty Bread V Dolmathakia <i>Recommended</i> Hand-Rolled Vine Leaves Stuffed With Rice & Herbs Halloumi Kai Tomatinia Grilled Halloumi Cheese &	17.90 14.00 8.90 11.90

#### Souvlakia

Souvlaki Meal DFA Your choice of two Lamb, Chicken, Haloumi or Vegeterian Souvlaki served with Greek Salad and Classic Fries	23.90
Lemoni Souvlaki Mix Lamb, Chicken & Vegetarian Souvlakia Served On A Bed Of Rice & Greek Salad	25.90
Mix Grill Lamb & Chicken Souvlakis, 2 Lamb Cutlets, Served on a bed of rice with Char-grilled Corn & Greek Salad	29.90
Gyros (Greek Kebab) add side of chips for 2.50	
Lamb Gyros DFA <i>Recommended</i> Lettuce, Tomatoes, Red Onions, Tzatziki All Wrapped In A Pita Bread	14.90
Chicken Gyros DFA Lettuce, Tomatoes, Red Onions, Tzatziki All Wrapped In A Pita Bread	14.90
Vegetarian Gyros (Vegan Option Avalible) Zucchini, Cherry Tomato, Shallots, Mushrooms, Feta & Onion, Char-grilled	14.90
Halloumi Gyros Lettuce, Tomatoes, Red Onions, Tzatziki All Wrapped In A Pita Bread	14.90
Lamb Open Gyros Tender Lamb Gyros Meat Marinated In Chef's Recipe, Drizzled With Brown Butter, Served With Greek Salad & Chips	22.90
Chicken Open Gyros Tender Chicken Gyros Meat Marinated In Chef's Recipe, Drizzled With Brown Butter, Served With Greek Salad & Chips	22.90
Halloumi Open Gyros Grilled Halloumi, Drizzled With Brown Butter, Served With Greek Salad & Chips	22.90

## Main Course (Kirios Yevma)

Vegetarian Mains	
Manitara GF Baked Mushrooms Stuffed With Spinach & Silverbeet, Topped With Crumbed Feta & Served On A Bed Of Rocket, Capsicum & Marinated Olive Salad	20.90
Vegetarian Moussaka Layers Of Potatoes, Eggplant, Zucchini, Tomato Salsa, Topped With Bechamel Sauce & Served With Greek Salad	21.90
Veg Gemista Stuffed Capsicum Mixture Of Eggplant, Zucchini & Mushroom Finished With Greek Herbs & Spices. Served With Greek Salad & Grilled Corn	21.90
Spanakopita Spinach & Feta Pie Served With Greek Salad & Char-grilled Corn	22.90
Meat Mains	
Pastitsio Greek Spaghetti Pie - Pasta Layered With Tasty Beef Mince & Topped With Bechamel, Served With Greek Salad	22.90
Soutzoukakia Meatballs With Tomato Salsa On A Bed Of Rice & Greek Salad	21.90
Gemista GF DFA Stuffed Capsicum With A Mixture Of Rice, Ground Beef & Fresh Herbs, Served With Lemon Potatoes & Greek Salad	21.90
Beef Moussaka Layers Of Potatoes, Eggplant, Zucchini, Ground Beef, Tomato Salsa, Topped With Bechamel Sauce, Served With Greek Salad & Pita Bread	22.90
Stifatho Me Zesto Psomi (Beef Stew) <i>Recommended</i> Greek Beef Stew With Potato & Baby Onions, Cooked In Tomato & Red Wine Served With Grilled Bread	23.90
Kotopoulo Sto Forno A Traditional Greek Baked Lemon Chicken served with Lemon Potato, Grilled Corn & Salad	23.90