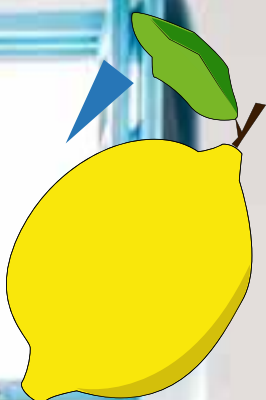


KEMANI



GREEK CUZINA

est. 2019



Dips & Mezze

Tzatziki	10.90
A Refreshing Blend Of Yoghurt, Cucumber, Garlic & Dill	
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	19.90
Hummus, Melitzanosalata, Tirokafteri	

Entree (Mezzethes)

Spanakopita	15.90
Spinach & Feta Pie (2pc)	
Saganaki GF	21.90
Panfried Cheese With Fresh Lemon & Oregano (+ Caramelised Figs 1.00) V / GF	
Koloikithakia	15.90
Zucchini Fritters With Graviera Cheese & Minted Yoghurt (2pc) V	
Oktopodi Sti Skaras, Agouri Toursi Kai Latholemono DF / GF	23.90
Grilled Octopus With Pickled Cucumber, Oil & Lemon Juice	
Kalamaraki Tiganito Me Latholemono	18.90
Fried Calamari Served With Lemon Dressing (6-8 rings) GF / DFA	
Elies Kai Feta Me Paksimathi	13.90
Marinated Olives & Feta Cheese with Croutons V	
Dolmathakia GF / DF	17.90
Hand-Rolled Vine Leaves Stuffed With Beef Mince, Rice & Herbs (4pc)	
Lahanodolmades (Lah-han-noh-dol-mah-thes)	14.90
Hand-Rolled cabbage with Rice, Greek Herbs, Spices and Vegetables (3pc)	
Halloumi Kai Tomatinia	16.90
Grilled Halloumi Cheese & Cherry Tomatoes With Herb Dressing (3pc) V	
Manitari	15.90
Baked Mushrooms Stuffed With Spinach & Silverbeet, Topped With Crumbed Feta	
Sizzling Prawn Saganaki Pan	4 Prawns \$29.90
Pan fried King Prawns with Lemon Oregano.	5 Prawns \$34.90
	6 Prawns \$38.90

Souvlaki

Souvlaki Meal 35.90

2 Souvlaki with your choice of Lamb, Chicken, Halloumi, Vegetable or Fish. Served with Tzatziki, Greek Salad and Classic Fries

Lemoni Souvlaki Mix 38.90

Lamb, Chicken & Vegetarian Souvlakis Served On A Bed Of Rice & Greek Salad

Fish Souvlaki 38.90

Marinated Swordfish with vegetables. Served with Greek Salad and Classic Fries.

Santorini Mix Grill 48.90

Lamb & Chicken Souvlakis, 2 Lamb Cutlets, Served On A Bed Of Rice With Char-grilled Corn & Greek Salad

Gyros (Greek Kebab)

Lamb Open Gyros DFA / GFA 34.90

Tender Lamb Gyros Meat Marinated In Chef's Recipe, Drizzled With Brown Butter, Served With Greek Salad, Chips, Tzatziki and Pita Bread

Chicken Open Gyros DFA / GFA 32.90

Tender Chicken Gyros Meat Marinated In Chef's Recipe, Drizzled With Brown Butter, Served With Greek Salad, Chips, Tzatziki and Pita Bread

Halloumi Open Gyros 31.90

Four grilled Halloumi slices, Lettuce, Tomatoes, Red Onions and drizzled With Brown Butter, Served With Greek Salad, Chips, Tzatziki and Pita Bread

Lamb Gyros DFA 29.90

Lettuce, Tomatoes, Red Onions, Tzatziki All Wrapped In A Pita Bread and served with Classic Fries

Chicken Gyros DFA 28.90

Lettuce, Tomatoes, Red Onions, Tzatziki All Wrapped In A Pita Bread and served with Classic Fries

Vegetarian Gyros (Vegan Option Available) 27.90

Zucchini, Cherry Tomato, Shallots, Mushrooms, Feta & Onion, Char-grilled and served with Classic Fries

Halloumi Gyros 28.90

Lettuce, Tomatoes, Red Onions, Tzatziki All Wrapped In A Pita Bread and served with Classic Fries

Main Course (Kirios Yevma)

Vegetarian Mains

Spanakopita	35.90
Spinach & Feta Pie Served With Greek Salad, Char-grilled Corn & Lemon Potato	
Manitara GF	35.90
Baked Mushrooms Stuffed With Spinach & Silverbeet, Topped With Crumbed Feta & Served On A Bed Of Rocket, Capsicum, Marinated Olive Salad & Lemon Potato	
Vegetarian Moussaka	34.90
Layers Of Potatoes, Eggplant, Zucchini, Tomato Salsa, Topped With Be'chamel Sauce & Served With Greek Salad & pita bread	
Veg Gemista GF / DFA / Vegan Available	34.90
Stuffed Capsicum Mixture Of Eggplant, Zucchini & Mushroom Finished With Greek Herbs & Spices. Served With Greek Salad, Grilled Corn & Lemon Potatoes	

Meat Mains

Pastitsio	34.90
Greek Spaghetti Pie - Pasta Layered With Tasty Beef Mince & Topped With Bechamel, Served With Greek Salad & Potatoes	
Kotopulo Sto Fourn oGF / DFA	33.90
Baked Lemon Chicken With Lemon Potatoes, Greek Salad & Char-grilled Corn	
Soutzoukakia GF / DFA	31.90
Meatballs With Tomato Salsa On A Bed Of Rice & Greek Salad	
Gemista GF / DFA	33.90
Stuffed Capsicum With A Mixture Of Rice, Ground Beef & Fresh Herbs, Served With Lemon Potatoes & Greek Salad	
Beef Moussaka	35.90
Layers Of Potatoes, Eggplant, Zucchini, Ground Beef, Tomato Salsa, Topped With Be'chamel Sauce, Served With Greek Salad & Pita Bread	
Stifatho Me Zesto Psomi (Beef Stew) GFA	34.90
Greek Beef Stew With Potato & Baby Onions, Cooked In Tomato & Red Wine Served With Grilled Bread	
Paithakia Me Tiganites Patates, (Lamb Cutlets) GF / DFA	47.90
Grilled Lamb Cutlet (3 or 4 depending on size) Marinated In Olive Oil Overnight, Served With Tzatziki, Greek Salad & Greek Fries	

Seafood Mains

Kalamarakia (Calamari) Tiganita GF	33.90
Tender Calamari Rings, Gently Fried, Served With Greek Salad + Fries & Tzatziki	
Grilled Prawns GF	44.90
Char-Grilled Prawns Presented On Olive, Onion, Orange & Feta Salad With a Seared Scallop, Taramosalata and Rice	
Grilled Octapodi GF / DFA	40.90
Grilled Octopus Tentacles Served With A Greek Salad, Taramosalata and Rice	
Grilled Swordfish GF / DFA	39.90
Succulent Grilled Swordfish, Skorthalia & Garden Salad With Finger-Lime Vinaigrette	

From The Rotisserie (Apo Ti Psistaria)

Arni Sti Souvla Spit-Roasted Lamb GF / DFA	38.90
Chicken Souvla Spit-Roasted Chicken GF / DFA	35.90

All Served With Roast Lemon Potatoes & Tzatziki & Pita

Salads (Salates) (V)

Horiatiki Salata	
Greek Salad - Tomato, Cucumber, Onion, Feta & Olives, Tossed In Olive Oil & Herbs	Small - 16.90 Large - 21.90
Garden Salad - Lettuce, Tomato, Cucumber, Onion served with Olive Oil and Lemon Dressing	15.90

Sides

Lemon Herbed Potatoes GF / DFA	15.90
Freshly Baked Potatoes With Lemon & Garlic	
Fries GF	
Our Classic Fries Are The Perfect Side To Any Meal	
Pita Bread	7.90
Freshly Grilled & Served Warm	
Char-grilled Corn (4)	14.90

Platters

These Platters Are Designed For Sharing So You Can Experience A Selection Of Traditional Greek Platters

Meat Platter - Serves 2 Ppl 98.90

Grilled Halloumi, 2 Lamb Cutlets, Lamb Souvla, Beef Moussaka, 1 Chicken Souvlaki,
1 Lamb Souvlaki Served With Tzatziki, Lemon Potatoes, Pita Bread & Greek Salad

Seafood Platter - Serves 2 Ppl 98.90

Taramosalata (Cod Roe Caviar), Char Grilled Prawns, Grilled Octopus,
2 Fish Souvlaki (Grilled Swordfish), Tender Calamari, Lemon Potatoes, Pita Bread
& Greek Salad

Vegetarian Platter - Serves 2 Ppl 80.90

1 Choice of Dip, Grilled Halloumi, Spanakopita, Vegetarian Moussaka, Lemon Potatoes,
Manatari, Char-grilled Corn, Pita Bread & Greek Salad

Santorini Platter - Serves 2 Ppl (Meat, Vegetables & Seafood) 118.90

1 Choice of Dip, 2 Choice of Souvlaki, Grilled Prawns, Lamb Souvla,
Calamari, Grilled Halloumi,Spanakopita, Lemon Potatoes, Pita Bread & Greek Salad

Chefs Platter – Serves 4 Ppl 169.00

Spit-Roasted Lamb & Chicken, 4 Lamb Cutlets,
4 Chicken Souvlaki Served With Chips, Pita Bread, Greek Salad, Tzatziki & Taramasalata

Kids Menu (Yia Ta Pedia)

12 Years & Under All Kids Meals Are Freshly Prepared By Our Chefs

Calamari & Chips	15.90
Fish Fingers & Chips	15.90
Chicken Nuggets & Chips	15.90
Kids Pastitsio	15.90
Kids Penne Pasta With Butter & Cheese	15.90
Chicken Skewer & Chips	15.90
Lamb Skewer & Chips	15.90

Authentic Greek Desserts

Homemade Chocolate Mousse **14.90**

Served with Fresh Strawberries & Flake.

Baklava **13.90**

Made With Layers Of Filo Pastry Filled With Chopped Walnuts & Almonds, Citrus Syrup & Served With Panna Cotta Gelato.

Galaktouboureko **13.90**

Mouth Watering Dessert Made From Semolina Custard, Filo Pastry & Served With Panna Cotta Gelato.

Kataifi **13.90**

A Delectable Nutty Mix Rolled Into Angel Hair Pastry, Soaked In Sweet Aromatic Syrup & Served With Panna Cotta Gelato.

Kourabiedes **13.90**

Authentic Greek Almond Biscuits (Greek Short Bread).

Rizogala (Gf) **12.90**

A Creamy Rice Pudding, Served Cold and Topped with Fresh Walnuts and Cinnamon.

Bougatsa **16.90**

Warm Custard Filled Pastry With Mastika, Dusted With Icing Sugar & Cinnamon served with panna cotta gelato. Allow 15-20 Mins To Serve.

Gelato **12.90**

Vanilla, Chocolate, Strawberry, Turkish Delight, Panna Cotta

NEW! Lemon Sorbet, Passionfruit & Mango Gelato