

ENTREES

TARAMA - Fish roe, garlic, lemon	8
TZATZIKI - Yoghurt, cucumber, dill (gf)	8
TIROKAFTERI - Capsicum, fetta, chilli (gf)	8
SKORDALIA - Whipped potato, garlic (gf)	8
HOMMUS - Chickpea, lemon, chilli (gf)	8
DOLMADES - Vine leaves w rice (gf)	12
HALOUMI - Grilled cow's milk cheese (gf)	5
SAGANAKI - Grilled sheep's milk cheese (gf)	14
KOLOKITHOKEFTEDES - Zucchini fritters, fetta	18
BIFTEKI (serve of four/gf)	19
Pork rissoles, onion, herbs, tzatziki	
GREEK PITA	3

SEAFOOD

	SM/LGE
HTAPODI MARINARISMENO Marinated octopus served cold (gf)	18/24
HTAPODI SCARRAS Grilled baby octopus (gf)	20/28
CALAMARI TIGANITO Dusted calamari, lemon	20/28
MITHIA Chargrilled mussels, lemon, oregano (gf)	20/26
PSARI Crispy skin Red Emperor, fetta, tomato, onion, lemon (gf)	30
Classic fish, chips w horiatiki salata (Red Emperor - grilled or dusted)	28



MEAT

CLASSIC YIROS Chicken, Pork, or Lamb wrapped in pita, salad, tzatziki	17.5
OPEN YIROS Chicken, Pork, Lamb (gf) salad and tzatziki - no pita	18.5
SOUVLAKI Chicken or Lamb - (skewer only/gf) wrapped in pita, salad, tzatziki	6.9 15.5
ORTHIKIA Charred quail, fennel, tzatziki (each) (gf) add horiatiki salata	18 12
SOUVLA (500 grams) Slow cooked meat on the spit (gf) Pork belly (limited availability/dinner only) Lamb	30 30

PLATTERS

SIGNATURE PLATTER FOR 2 Chicken & lamb souvlaki, octopus, calamari, haloumi, pita, tzatziki	89
SEAFOOD PLATTER FOR 2 Octopus, calamari, fish, prawns, mussels	94
LEGEND PLATTER (mixed grill) Chicken & lamb souvlaki quails, cutlets, lamb souvla, bifteki, tzatziki (gf)	98

MAINS

MOUSSAKA Layers of pork/beef ragu, eggplant, potato, béchamel	16.5
KEFTEDAKIA ME SALTSA Baked meatballs, rich tomato salsa w rice	16.5
PASTICHO Beef/pork ragu, tubular pasta, bechamel	16.5
GEMISTES PIPERIES ME KIMA Stuffed pepper, beef/pork ragu, rice, tomato (gf)	11.5
KOTOPOULOU LEMONATO Baked lemon chicken w lemon potatoes (gf)	16.5
ARNAKI STO FOURNO Lefka signature lamb shank (550grams/gf) Add a side of potatoes, beans or rice	18.5 6
LAHANODOLMADES Cabbage rolls filled w beef/pork, rice, avgolemono sauce (gf)	7.5
SPANAKOPITA (v) Spinach and fetta pie	16
GEMISTES KOLOKITHOKEFTEDES Stuffed zucchini, rice, tomato, fresh herbs (gf/vg)	11
FASOLAKIA Green bean stew, potatoes (gf/vg)	14
FALAFEL YIROS Wrapped in pita, salad, tzatziki	14
HALOUMI YIROS Wrapped in pita, salad, tzatziki	15





BRISBANE'S ORIGINAL EST. 1994

Lefkas introduced Authentic Greek cuisine to Brisbane in the early 90's ... in that era, and currently the only one of its kind

Providing true homemade style meals as if you were sitting in Yiayia's house in a village in Greece.

The concept was to share the culture and introduce an experience and share flavours to create a memory that would be unforgettable.

AUTHENTIC
GREEK CUISINE

LEFKAS

TAKEAWAY MENU

SALADS & SIDES

	SM / L
HORIATIKI SALATA - Village Salad	14/19
Tomato, cucumber, onion, olives, peppers, slab of fetta	
TOMATOSALATA	12/17
Tomato, cucumber, onion	
MAROULOSALATA	10/15
Lettuce, cucumber, dill	
HORTA - Steeped leafy greens, lemon	16
LEMON POTATOES	6/11
RICE	4/6
CHIPS	8
Add fetta	4

DESSERTS

BAKLAVA - Filo pastry, almonds, syrup	8
GALAKTOBOUREKO - semolina custard, honey syrup	8
RAVANI - semolina, orange, coconut	8
KATAIFI - String pastry, almonds, syrup	8
TOURTA - Coffee, biscuit, custard, cream, chocolate	11
EKMEK KATAIFI - Layers of kataifi, custard, cream	10
MELOMAKARONA - Classic Greek cookie dipped in honey, topped w crushed walnuts	4
HALVA - Traditional or Chocolate	6
RIZOGALO - Rice pudding	8
LOUKOUMI - Turkish delight	2

PHONE OR ONLINE ORDERING AVAILABLE



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