

ENTREES

TARAMA - Fish roe, garlic, lemon	7.5
TZATZIKI - Yoghurt, cucumber, dill <i>gf</i>	7.5
TIROKAFTERI - Capsicum, fetta, chilli <i>gf</i>	7.5
OLIVE TAPENADE - Kalamata olive, lemon <i>gf</i>	7.5
HOMMUS - Chickpea, lemon, chilli <i>gf/vg</i>	7.5
DOLMADES - Vine leaves w rice <i>gf</i>	12
HALOUMI - Grilled goat's milk cheese <i>gf</i>	5
SAGANAKI - Sheep's milk cheese <i>gf</i>	13
MANITARI - Mushroom, haloumi, fresh herbs <i>gf</i>	15
KOLOKITHOKEFTEDES - Zucchini, fetta, dill	16
GREEK PITA	3

SEAFOOD

	SM/L
HTAPODI MARINARISMENO Marinated octopus served cold <i>gf</i>	17/24
HTAPODI SCARRAS Grilled baby octopus <i>gf</i>	18/25
CALAMARI TIGANITO Dusted calamari, lemon	17/24
MITHIA Chargrilled mussels, lemon, oregano <i>gf</i>	17/24
PSARI Dusted Reef Fish - seasonal	23
Local grilled Red Emperor <i>gf</i>	25

All fish served with chips and salad



What makes our Yiros unique? Specially selected mediterranean herbs, quality local meat, slow cooked on the rotisserie.

MEAT

YIROS Chicken, Pork, Lamb served in pita with salad, tzatziki	15.9
OPEN YIROS salad and tzatziki - no pita <i>gf</i>	16.9
SOUVLAKI Chicken, Lamb, Pork - skewer only <i>gf</i> served in pita with salad, tzatziki	6 13.5
ORTHIKIA John's secret spiced quail Served with salad <i>gf</i>	11 20
SOUVLA Slow cooked meat on the spit <i>gf</i>	
Chicken	18
Lamb	22

PLATTERS

COMBINATION PLATTER FOR 2 Chicken and lamb souvlaki, octopus, calamari, haloumi, pita, tzatziki <i>gf</i>	75
SEAFOOD PLATTER Octopus, calamari, fish, prawns, mussels	83
LEGEND PLATTER - MIXED GRILL Quails, chicken and lamb souvla, cutlets chicken and lamb souvlakia <i>gf</i>	85

MAINS

MOUSSAKA Layers of pork/beef ragu, eggplant, potato, béchamel	15
KEFTEDAKIA ME SALTSA Meatballs in tomato salsa, garlic	14
PASTICHO beef/pork ragu, tubular pasta, bechamel	15
GEMISTES PIPERIES ME KIMA Stuffed capsicum w meat, rice, tomato <i>gf</i>	10
KOTOPOULO LEMONATO Baked Lemon Chicken served w lemon potatoes <i>gf</i>	15
ARNAKI STO FOURNO Lamb shank slow cooked (550g) <i>gf</i> A choice of potatoes, beans or rice	17 5
LAMB YOUVETSI Baked lamb, orzo pasta, tomato, fresh herbs, fetta	26
LAHANODOLMADES Cabbage rolls filled w mince, rice, avgolemono sauce <i>gf</i>	6.5
SPANAKI LASAGNA v Spinach Lasagne	15
SPANAKOPITA v Spinach and fetta pie	13
GEMISTES PIPERIES Stuffed capsicum filled w tomato, fresh herbs <i>gf/vg</i>	9
FASOLAKIA Green beans & potatoes <i>gf/vg</i>	13
MAVROMITIKA ME HORTA Black eyed beans, horta, lemon <i>gf/vg</i>	12
FALAFEL YIROS Served in pita with salad, tzatziki	12
HALOUMI YIROS Served in pita with salad, tzatziki	13



BRISBANE'S ORIGINAL GREEK RESTAURANT

At Lefkas we share our story through the food we serve. We continually provide our customers with a true representation of honest Greek cuisine sourcing the finest produce available. In house or takeaway Lefkas is all about experience and memories

AUTHENTIC GREEK CUISINE

LEFKAS

EST. 1994

TAKEAWAY MENU

SALADS & SIDES

	SM /L
GREEK SALAD	10/14
Lettuce, tomato, cucumber, onion, fetta, olives	
HORIATIKI SALATA - Village Salad	16
Tomato, cucumber, onion, fetta & olives	
LAHANOSALATA	12
HORTA - Steeped leafy greens, lemon	14
LEMON POTATOES	5/10
RICE	4/6
CHIPS	7
ADD FETTA	10

DESSERTS

BAKLAVA - Filo pastry, almonds, syrup	7
GALAKTOBOUREKO - semolina custard, honey syrup	7
RAVANI - semolina, orange, coconut	7
KATAIFI - String pastry, almonds, syrup	7
TOURTA - Coffee, biscuit, custard, cream, chocolate	9
EKMEK KATAIFI - Layers of kataifi, custard, cream	8
HALVA - Traditional or Chocolate	5
RIZOGALO - Rice Pudding	6
KOURABIETHES - Greek Shortbread	3
LOUKOUMI - Turkish delight	2

ORDER ONLINE
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