



MEZETHAKIA

Marinated SOMMA Olives (VG, GF) 14

Marinated mixed olives

Yiayia's Koupes (GF) 18

Served with garlic yoghurt and lemon

Saganaki (GF) 24

Kefalograviera cheese, Grecian honey, thyme, flamed ouzo

Cypriot Haloumi (V, GF) 24

Grilled with olive oil, oregano, lemon

Keftedes Kokkinisto 18

Seasoned meatballs, slow roasted tomato sauce, kefalograviera

Yiayia's Dolmathakia (GF) 18

Pork mince and rice, wrapped in vine leaves

Grilled local Octopus (GF, DF) 31

Served with White Tarama, lemon, pickled onion and basil oil

Fritti of local Calamari (GF) 33

Buttermilk Greek yoghurt, lemon

Salt and Pepper Whitebait (GF) 18

Lightly dusted and fried lemon

King Prawn Saganaki (GF) 33

Kokkinisto tomato sauce, Epiro's fetta, lemon

Spanakopita (V) 18

Epiro's fetta wrapped in filo, Horta (braised village Greens)

Traditional Sheftalies 24

Cypriot style pork sausages, Tzatziki, ladolemono

Loukaniko Traditional Greek Sausage 18

Grilled pita, garlic yoghurt, fried rosemary

White Taramosalata 24

Taramosalata, finished with dill oil and served with warm bread



DIPS

All dips served with grilled pita

SOMMA 5 Dip Platter 45

Served with grilled pita

Melitzanosalata (V, VG, DF, GF) 15

Smoked eggplant, olive oil, parsley, lemon, garlic

Skordalia (V, VG, GFO) 15

Confit garlic, almond milk, lemon and potato

Tirokafteri (V, GFO) 15

Fetta, sweet chili, red peppers

White Taramasalata 15

Whipped cod roe, breadcrumbs, olive oil

Tzatziki (V, GF) 15

Cucumber, yoghurt, garlic, dill

Extra Pita \$8

Extra GF Pita \$8

SOUVLAKI SKEWERS

Combo Souvlaki 39

Choice of lamb, chicken or pork

Margra Lamb 40

Free Range Chicken 38

Pork 40

King Prawn (Garides) 42

All served with chips, Tzatziki, lemon and warm pita
GF Pita available on request +3



LARGER PLATES

Paithakia (GF) 48

Local Lamb cutlets, ladolemono, roasted patates, tzatziki

Porterhouse Steak 180-day Grain Fed (GF) 55

Fetta cream sauce, ladolemono, patates

Coral Coast Barramundi (GF) 48

Skordalia, dressed mixed leaves, buttermilk yoghurt, lemon

Whole Market Fish POA

Ladolemono, fried patates, lemon

Homestyle Pastitsio 35

Traditional meat sauce layered with macaroni, bechamel

Homestyle Moussaka 38

Layers of vegetables, Greek meat, bechamel

VEGAN

Briam (VG, GF) 23

Oven baked vegetables in tomato, olive oil, and herbs

Gigantes (VG, DF, GF) 24

Slow cooked giant beans in a rich tomato sauce

Fava (VG, GF) 19

Yellow split peas, puree with olive oil and lemon fried rosemary

SALADS & Patates

Greek Salad (V, GF) 22

Tomato, cucumber, red onion, olives, fetta, oregano, capers

Cypriot Salad 22

Quinoa, cashews, lentils, sultanas, onion, parsley, pepitas, pomegranate, yoghurt

Ouzo Pressed Watermelon (V, GF) 24

Fetta, red onion, mint and oregano

SOMMA Salad (GF, V) 28

Tomato stuffed with Greek salad layered over whipped fetta

Fried Chips (V) 12

Garlic, olive oil, fetta, oregano



PLATTERS

Meat Platter (GF) 155

Chicken, pork, lamb souvlaki, lamb cutlet, sheftalia, loukaniko, chicken breast.
Served with patates, tzatziki, sweet chili, ladolemono, and lemon.

Seafood Platter 155

Barramundi fillet, king prawns, scallops, calamari, octopus.
Served with patates, tzatziki, sweet chili, ladolemono, and lemon.

Somma Platter 160

Prawn, pork, chicken souvlaki skewers, barramundi, calamari, sheftalies, loukaniko. Served with patates, tzatziki, sweet chili, ladolemono, and lemon.

SET MENU

Consult with Management
10 people and above - 85 per person

PLEASE NOTE

We aim to accommodate various dietary needs.
Please inform our staff of allergies or preferences, and we will do our best to tailor our dishes to your requirements.

While we take precautions, we cannot guarantee an allergen-free environment. Your satisfaction is our priority.

PLEASE NOTE: NO SPLIT BILLS

NOTICE FOR EFTPOS CUSTOMERS

A 1.8% surcharge applies to eftpos transactions
Monday-Friday to help cover processing costs.

A 3% surcharge applies to Amex transactions Mon-Fri.

A 5% surcharge applies to ALL transactions
on Saturday & Sunday.

Thank you for your understanding and continued
support at SOMMA Modern Greek.

Public holiday surcharge of 15%.



Sparkling Wine

	150ml	250ml	Bottle
NV Pirie Sparkling Tasmania	17		67
NV Mionetto Prosecco DOC Trevisio Brut Veneto	15		55
NV Hancock Spk/Shiraz Cuvée (200ml piccolo) McLaren Vale, SA			18
NV Henkel 0% Alcohol Sparling (200ml piccolo) Germany			16
NV Charles Heidsieck Brut Champagne Reims, France			173

White Wines

	150ml	250ml	Bottle
2025 Hentley Farm Riesling Eden Valley, SA	17	24	65
2025 Pikes The Merle Riesling Clare Valley, SA			98
2025 The Lane Sauvignon Blanc Adelaide Hills, SA	15	22	59
2023 Soumah D'Soumah Chardonnay Yarra Valley, VIC	18	25	71
2024 Lobethal Road Bacchant Chardonnay Adelaide Hills, SA			78
2020 Albert Bichot Chablis AOC Chablis, France			113
2025 Pikes Pinot Grigio Clare Valley, SA	15	22	59
2025 Lobethal Road Pinot Gris Adelaide Hills, SA	16	23	63
2024 Willunga 100 Grenache Blanc McLaren Vale, SA	17	24	65
2024 Mitolo Small Batch Trovato Fiano McLaren Vale, SA	18	26	71
2022 Nico Lazaridi Sauvignon Blanc Assyrtiko Blend, Drama, Greece	17	24	65



Rosé / Sweet

	150ml	250ml	Bottle
NV Zerella La Gita Moscato McLaren Vale, SA	13	19	51
2025 Esilio Tit for Tat Rose Mt Lofty Range, SA	13	19	51
2024 Marquis de Pennautier Rose IGP OC, France	14	20	55
2025 Rockford Alicante Bouchet Barossa Valley, SA	18	25	71

Red Wines

	150ml	250ml	Bottle
2023 Tamar Ridge Estate Pinot Noir Tasmania	18	25	71
2024 Bests Young Vine Pinot Meunier Great Western			88
2024 Yerring Estate Pinot Noir Yarra Valley, VIC			78
2024 Tash Nero D'Avolo Adelaide Hills, SA	16	23	63
2024 Willunga 100 Grenache McLaren Vale, SA	17	24	65
2024 Mitolo Small Batch Cinquecento Sangiovese McLaren Vale, SA	18	25	71
2023 Willunga 100 Smart Vineyard Grenache Clarendon, SA			92
2024 Rockford Frugal Farmer Grenache Mataro Alicante, Barossa Valley, SA	19	27	75
2023 Lake Breeze Bernoota Shiraz Cab Langhorne Creek, SA	16	23	63
2019 Nico Lazaridi Cabernet Merlot Sangiovese Blend, Drama, Greece	17	24	65
2021 Vella Gambler Gamay Adelaide Hills, SA			73

SOMMA



Red Wines

	150ml	250ml	Bottle
2021 Soumah Nebbiolo Yarra Valley, VIC			98
2022 Samuels Gorge Mourvedre McLaren Vale, SA			88
2012 Cavaliere Xinomavro Naoussa, Greece			95
2023 Mothers Milk Shiraz Barossa Valley, SA	16	23	63
2024 Hentley Farm Estate Shiraz Barossa Valley, SA	18	25	71
2022 The Willows Bonesetter Shiraz Barossa Valley, SA			133
2020 Mitolo Savitar Shiraz McLaren Vale, SA			138
2021 Old Adam Shiraz Langhorne Creek, SA			123
2022 Rockford Basket Press Shiraz Barossa Valley, SA			223
2021 Majella Cabernet Sauvignon Coonawarra, SA	18	25	71
2022 Xanadu Black Label Cabernet Sauvignon Margaret River, WA			82



COCKTAILS

Blue SOMMA 24

Voir Vodka, Smirnoff Vodka and blueberries.

Greek Sour 24

Ouzo, eggwhites and lemon.

Santorini Sour 24

Voir Blueberry, lime juice, Blue Curaco, eggwhites.

Greek King (Spicy) 26

Vodka, coriander, Jalapeno, passionfruit, orange juice.

Coconut Loukoumi 26

Voir cherry blossom, pink gin, mastika, lemon juice.

Margarita 20

Tequila, Cointreau, lime juice.

Also available in Mango and Passionfruit flavours + 3

Mojitos 20

White Rum, Triple Sec, Lime, Mint.

Also available in Mango and Passionfruit flavours + 3

Mimosa 19

Sparkling white wine and orange juice.

Aperol Spritz 19

Aperol, Prosecco, soda.

Espresso Martini 23

Vodka, Kahlua, espresso, sugar syrup.

Negroni 23

Gin, Campari, vermouth.

SOMMA Cocktail 24

Monthly blend featuring Voir Vodka.

Glyko SOMMA Dessert 28

Ouzo (or Pisco), carob syrup, hazelnut syrup, eggwhites and cinnamon powder.



SPIRITS & LIQUEURS

Ouzo & Greek Spirits

- Ouzo Twelve 11
- Ouzo of Mitilini 11
- Plomari Ouzo 11
- Skinos Mastiha 13
- Kretaraki Rakomelo 13
- Dekaraki Tsipouro 12

Metaxa

- Metaxa 5 Stars 12
- Metaxa 7 Stars 13
- Metaxa 12 Stars 14

Vodka

- Smirnoff 11
- Voir Vodka 12
- Belvedere 15
- Grey Goose 13

Rum

- Bacardi Carta Blanca 12
- Bundaberg Rum 11

Tequila

- Don Julio Añejo 19
- Patrón Añejo 14
- Patrón Reposado 16

Whisky

- Johnnie Walker Red Label 12
- Johnnie Walker Black Label 14
- Johnnie Walker Gold Label 15
- Johnnie Walker Blue Label 34
- Fireball Cinnamon Whisky 12
- Glenfiddich 12YO Malt 15
- Chivas Regal 12YO 15
- Macallan 12YO Single Malt 20

Gin

- Bombay Sapphire 12
- 23rd Street Gin 13

Other Liqueurs

- Alizé 11
- Malibu 11
- Midori 11
- Kahlua 11
- Cointreau 12
- Frangelico 11
- Baileys 11
- Southern Comfort 11
- All other liqueurs 11



DESSERTS

Galaktoboureko 18

Semolina custard wrapped in crispy filo, soaked in honey-cinnamon syrup.

Baklava 12

Layers of filo pastry with nuts, finished with honey syrup.

Ekmek Kataifi 18

Kataifi pastry soaked in syrup, layered with creamy custard, topped with whipped cream & pistachios.

Yiayia's Kataifi Rolls 18

Kataifi pastry soaked in syrup, topped with icecream & pistachios.

COFFEE

Frappe 8

Fredo Espresso 6

Greek Coffee 7

Cappuccino, Latte, Flat White,
Macchiato, Piccolo 7

Long Black 5

Short Black 4

Fredo Cappuccino 7

Hot Chocolate 7

TEAS All 4

Earl Grey, English Breakfast,
Lemon Ginger, Chamomile,
Green Tea, Peppermint

BEERS

Corona (Mexican) 11

Heineken Lager 11

Hahn Super Dry 3.5 11

Heineken Zero 11

Keo (Cyprus) 12

Mythos (Greece) 12

Fix (Greece) 12

Mamos Pilsner Can (Greece) 12

Mamos Unfiltered Bottle (Greece) 12

DRINKS

Coca-Cola 5

Coke Zero 5

Sprite 5

Lemon Lime Bitters 7

Soda Lime Bitters 7

Apple Juice 5

Pineapple Juice 5

Orange Juice 5

Still Water 10

Sparkling Water 10