



LA FIRA

Greek Mediterranean
& Steakhouse

FOOD MENU

HOT MEZEDES

Small Plates to Share

Meat Pastry Bites Sambusak - 4 pcs \$18.90

Spiced Beef & Onion

Flaky golden pastries filled with slow-cooked minced beef, caramelised onion, and warming Mediterranean spices.

Herbed Triple Cheese Pastries - 4 pcs \$18.90

Crispy pastry parcels filled with a creamy blend of ricotta, mozzarella, and feta, seasoned with garden herbs.

Greek Tringles Spanakopitakia - 4 pcs \$18.90

Classic triangular pastries filled with spinach and ricotta cheese, baked until golden.

Kibbeh (Homemade, Fried) - 4 pcs \$19.90

Spiced minced meat, onions, and herbs stuffed in a shell of bulgur wheat and fresh ground lamb, deep-fried until crisp.

La Fira Sampler \$34.90

A combination of 2 cheese Sambousik 2 Meat Sambousik 2 Fried Kibbeh 2 cheese Triangular

Halloumi Saganaki \$19.90

Grilled halloumi cheese served with fresh tomato, Spanish onions, cucumber, and extra virgin olive oil, finished with a pomegranate glaze.

Grilled Baby Octopus \$21.90

Chargrilled baby octopus, marinated in olive oil, lemon, oregano, Coriander and Garlic

Fried Cauliflower - V \$21.90

Crispy fried cauliflower pieces served with creamy tahini sauce.

Falafel - 6 pcs \$18.90

Traditional vegetarian croquettes made from chickpeas, fresh garlic, herbs & our secret spice mix, served with tahini sauce.

Batata Harra (Spicy Potatoes) - V \$19.90

Crispy fried potatoes tossed with garlic, coriander, lemon, and crushed red pepper.

Lemon Garlic Wings - 8 pcs \$19.90

Golden fried chicken wings tossed in lemon-garlic butter and topped with grated parmesan.

Calamari Tiganito - 8 pcs \$19.90

Crispy calamari, crumbed and deep-fried, served with tartare sauce and lemon wedges.

Crumbed Prawns - 8 pcs \$21.90

Golden crumbed prawns served with tartare sauce and fresh lemon wedges.

Patates (Potato Chips) - V \$10.90

Classic crispy chips served with tomato sauce.

Patates (Potato Wedges) - V \$14.90

Thick-cut potato wedges served with tomato sauce and sour cream.

Sweet Potato Fries - V \$14.90

Crispy sweet potato fries.

COLD MAZZA

Charred Eggplant Purée (Melitzanosalata) \$19.90

Smoky roasted eggplant whipped with tahini, garlic, and citrus, topped with sumac and olive oil. Pomegranate added when in season.

Tzatziki \$17.90

Creamy Yogurt blended with cucumber, garlic, and herbs - a bold twist on traditional tzatziki.

Garlic Dip - V \$15.90

Smooth, creamy garlic dip.

Dips Platter \$32.90

A variety of traditional spreads - Charred Eggplant Puree, Tzatziki, Hummus, and Garlic Dip.

Dolmades (Vine Leaves) - V

Grape vine leaves stuffed with rice, tomato, onion, parsley, and spices, cooked with olive oil and lemon.

■ Small - 4 pcs

\$16.90

■ Large - 8 pcs

\$21.90

KREAS (Steaks)

La Fira Signature Steak \$62.00

Chargrilled to perfection and served with, garlic and a creamy mushroom sauce. Accompanied by golden roasted potatoes and seasonal charred vegetables.

A5 Japanese Wagyu Sirloin \$370.00

BMS 11-12 | 280-330g

A rare, luxurious cut of A5 Wagyu with the highest marbling score. Rich, buttery, and charcoal-grilled to perfection. Served simply with flaky sea salt, cracked pepper, and charred seasonal vegetables.

Wagyu Ribeye Platter (MBS 9+) \$165.00

300g of premium Wagyu Ribeye, boasting rich marbling and unmatched tenderness. Grilled and served with:

- Charred seasonal vegetables Or Mash Potato
- Choice of sauce: Creamy Mushroom, Garlic Butter, or Chimichurri

Surf & Turf Platter \$75.00

Grilled Premium steak topped with lemony prawns, served with chips, roasted potatoes, charred vegetables, and your choice of sauce.

Sauce options: Creamy Mushroom, Garlic Butter, or Chimichurri.

New York Strip \$74.00

300g Premium Wagyu Striploin MB5+. Firm and bold with a rich fat cap. Recommended medium and served with:

- Charred seasonal vegetables Or Mash Potato with Creamy Mushroom, or Garlic Butter, or Chimichurri

Tenderloin Filet Mignon Royale \$59.00

230g-280g Premium Eye Fillet - Lean, buttery soft, and elegant. Recommended medium rare with La Fira Special Charred seasonal vegetable or Chips or Mash potato and Salads.

Lamb Cutlets Plate - 5 pcs \$49.90

Served with rice or chips, hummus, garlic dip, salad, and fresh bread.

- Extra cutlet \$13.00

SALATES (Salads)

Fattoush Salad - V \$21.90

Crispy-fried bread tossed with iceberg lettuce, tomato, parsley, capsicum, cucumber, and a tangy dressing of pomegranate molasses, lemon juice, garlic, and olive oil.

Greek Village Salad (Horiatiki) \$22.90

Traditional Greek salad with feta cheese, lettuce, tomato, radish, onion, capsicum, cucumber, olives, oregano, and Greek olive oil.

Rocket Salad \$19.90

Fresh rocket leaves with shaved parmesan, cherry tomatoes, toasted pine nuts, and balsamic glaze.

Main & Mixed Plates

La Fira Mixed Souvlaki Plate \$56.90

Signature combo: 1 skewer each of marinated chicken, lamb, kafta, and 1 lamb cutlet.

Served with rice, hummus, garlic dip, salad, and bread.

- Extra skewer \$11.00

Mixed Souvlaki Deluxe Platter \$65.90

1 skewer each of chicken, lamb, kafta, and cutlet, plus 5 jumbo prawns.

Served with rice, hummus, garlic dip, salad, and bread.

- Extra skewer \$13.00

Kafta Souvlaki Plate \$34.99

2 skewers of kafta served with Chips or Rice, hummus, garlic dip, salad, and bread.

- Extra skewer \$13.00

Lamb Souvlaki Plate \$39.90

2 skewers of lamb served with rice or Chips, hummus, garlic dip, salad, and bread.

- Extra skewer \$13.00

Chicken Souvlaki Plate \$35.90

2 skewers of marinated chicken served with rice or Chips, Tzatziki hummus, garlic dip, salad, and bread.

- Extra skewer \$13.00

Lamb Cutlets Plate - 5 pcs

Served with rice or chips, hummus, garlic dip, salad, and fresh bread.

■ Extra cutlet

\$49.90**Slow-Braised Lamb Shank**

Fall-off-the-bone lamb shank, slow-cooked. Served over creamy potato mash with a hint of garlic, and accompanied by seasonal vegetables.

\$13.00**\$38.90****Vegetarian Plate - V**

Tzatziki, Hummus, Charred Eggplant Purée, falafel (3pcs), grilled eggplant, cauliflower, zucchini, vine leaves (2), cheese Greek tringle (2 pcs), salad, and chips.

Served with garlic and tahini sauce.

\$48.90**La Fira Chicken in Creamy Mushroom Sauce**

Chicken with mushrooms and Spinach in a creamy parmesan sauce. Served with rice or chips and salad.

\$34.90

THALASSINA (Seafood)

La Fira Spiced Grilled Barramundi

500g Grilled barramundi fillet topped with La Fira's signature tahini-chili-coriander sauce. Served with rice and salad.

■ Add roasted potatoes and charred vegetables

\$43.90**\$4.00****Garides Skharas (Grilled Jumbo Prawns) - 10 pcs**

Jumbo Prawns grilled with lime, black pepper, and special dressing. Served with rice or Chips and salad.

■ Add roasted potatoes and charred vegetables

\$44.90**\$4.00****Barramundi Lemonato**

500g Grilled barramundi topped with lemon garlic butter. Served with salad and your choice of rice or chips.

■ Add roasted potatoes and charred vegetables

\$42.90**\$4.00**

LA FIRA PASTA SPECIALTIES

Kotopoulo Me Kréma (Creamy Chicken Pasta)**\$34.90**

Grilled chicken with mushrooms, garlic, capsicum, and Mediterranean herbs in a creamy mozzarella sauce. Topped with shredded parmesan.

Garides Pasta (Creamy Prawn Pasta)**\$42.90**

Juicy Jumbo prawns sautéed with garlic, onion, dried tomatoes, capsicum, and herbs in a rich mozzarella cream sauce. Finished with parmesan cheese.

Kids Menu

Chicken & Chips**\$17.99**

1 shish tawook skewer served with chips and a choice of soft drink or juice.

Kafta & Chips**\$17.99**

1 kafta skewer served with chips and a choice of soft drink or juice.

Chicken Nuggets & Chips**\$17.99**

6 chicken breast nuggets served with chips and a choice of soft drink or juice.

BANQUET #1

\$59.90 per person. Minimum **3 people**.

Cold Mezza

Tzatziki, Hommos, Charred Eggplant Purée, Vine Leaves and Greek Salads

Hot Mazza

Cheese Triangle and Meat Pastry Bites sambuseak

1 Chicken Souvlaki skewer per person

1 Lamb Souvlaki Skewers per person

1 Kafta Souvlaki skewers per Person

Served with garlic dip and mixed pickles.

Add Prawns extra **\$10** per person

Add Barramundi with banquet extra **\$10** per person

Add Lamb Cutlets **\$13** per piece

BANQUET #2

\$79.90 per person. Minimum **3 people**.

Cold Mezza

Tzatziki, Hommos, Charred Eggplant Purée, Vine Leaves and Greek Salads or Fattoush

Hot Mezza

Meat Pastry Sambusek and Cheese Greek Tringles, Fried Kibbah, Falafel,
Vine Leaves, chicken wings, Crumbed Prawns, Chips and Rice.

Mains

1 Chicken Souvlaki skewer per person

1 Lamb Souvlaki Skewers per person

1 Kofta Souvlaki skewers per Person

1 Pieces of Barramundi per person

Served with garlic dip and mixed pickles.

Add Prawns extra **\$10** per person

Add Lamb Cutlets **\$13** per piece

DESSERTS

Baklava (Baklava) Traditional Greek baklava layered with walnuts and pistachios-soaked in honey syrup. 1 pc **\$5**, 4 pcs **\$16**.

La Fira Danish Custard with vanilla ice cream Flaky Pastry Surrounds a creamy custard filling that's made to be enjoyed. **\$17.90**.

Chocolate Lava Cake (Fondant) with vanilla ice cream A rich chocolate cake with a molten core, perfectly paired with vanilla ice cream. **\$17.90**.

Tiramisu **\$18.90**



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DRINKS MENU



DRINKS

MENU

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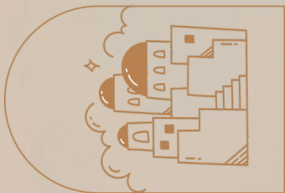
COCKTAILS

Old Fashioned	\$21.00
Margarita	\$22.00
Mojito	\$22.00
Lychee Martini	\$24.00
Long Island Iced Tea	\$23.00
Amaretto Sour	\$23.00
Salted Caramel Espresso Martini	\$23.00
Espresso Martini	\$23.00
Pornstar Martini	\$24.00
Bar Strength Smoked Chilli Margarita	\$24.00
Tommy's Margarita	\$24.00



WHISKY

Jim Beam (USA)	\$11.00
Johnnie Walker Black Label (Scotland)	\$13.00
Chivas Regal 12yo (Scotland)	\$12.00
Chivas Regal 18yo (Scotland)	\$25.00
Johnnie Walker Red Label (Scotland)	\$11.00
Fireball (Canada)	\$12.00
Canadian Club (Canada)	\$11.00
Jameson Irish (Ireland)	\$12.00
Johnnie Walker Blue Label (Scotland)	\$45.00
Glenfiddich 12yo (Scotland)	\$15.00
Jack Daniel's Tennessee (USA)	\$11.00
Wild Turkey (Kentucky, USA)	\$12.00
Wild Turkey American Honey (Kentucky, USA)	\$13.00





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VODKA

Smirnoff (Russia)	\$11.00
Grey Goose (France)	\$15.00
Belvedere (Poland)	\$15.00
Absolut (Sweden)	\$12.00
Cîroc (France)	\$15.00



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Gordon's (England)	\$11.00
Bombay Sapphire (England)	\$14.00
Tanqueray (England)	\$14.00
INK (Australia)	\$14.00
Hendrick's (Scotland)	\$15.00
Malfy Pink Rosa (Italy)	\$14.00



TEQUILA



Sierra (Mexico)	\$12.00
1800 Coconut (Mexico)	\$15.00
1800 Silver (Mexico)	\$15.00
1800 Añejo (Mexico)	\$16.00
1800 Reposado (Mexico)	\$15.00
Jose Cuervo (Mexico)	\$13.00
Patrón Silver (Mexico)	\$15.00
Don Julio Blanco (Mexico)	\$15.00
Don Julio Reposado (Mexico)	\$17.00
Don Julio Añejo (Mexico)	\$20.00





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RUM

Bacardi (Puerto Rico)	\$11.00
Bundaberg (Australia)	\$12.00
Kraken Black Spiced (USA)	\$13.00
Captain Morgan (Jamaica)	\$12.00
Malibu (Caribbean)	\$11.00
Ron Zacapa XO Gran Reserva Especial (Guatemala)	\$35.00



COGNAC & BRANDY

St-Rémy XO (France)	\$11.00
Hennessy VSOP (France)	\$18.00
Hennessy XO (France)	\$50.00
Rémy Martin XO (France)	\$40.00



\$5 SHOTS

Wet Pussy	\$5.00
Sour Apple Puss	\$5.00
Vodka Cruiser	\$5.00



LIQUEURS (PER SHOT)

Jägerbomb (Germany)	\$14.00
Cointreau (France)	\$11.00
Licor 43 (Spain)	\$11.00
Midori (Japan)	\$11.00
Tia Maria (Italy)	\$10.00
Ouzo Plomari Ouzo 40% (Greece)	\$17.00





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LIQUEURS (PER SHOT)



Aperol (Italy)	\$10.00
Disaronno Amaretto (Italy)	\$11.00
Alizé (USA)	\$12.00
Pimm's (England)	\$10.00
Baileys (Ireland)	\$11.00
Chambord (France)	\$10.00
Pavan (USA)	\$12.00
Opal Bianco / Nero Sambuca (Italy)	\$11.00
Jägermeister (Germany)	\$12.00
Fireball (Canada)	\$12.00
Mozart White Chocolate (Austria)	\$10.00
Sour Monkey (South Africa)	\$10.00
Ouzo (Greece)	\$12.00
Green Fairy Absinthe (Czech Republic)	\$15.00
Noilly Prat Dry Vermouth (France)	\$10.00
Antica Formula Sweet Vermouth (Italy)	\$10.00



BEERS & CIDER



Mythos (Greece)	\$12.00
Peroni (Italy)	\$11.00
Great Northern (Australia)	\$11.00
Corona (Mexico)	\$11.00
Stone & Wood (Australia)	\$12.00
Brookvale Ginger Beer (Australia)	\$12.00
Somersby Apple Cider (Denmark)	\$11.50
Asahi (Japan)	\$11.50
Heineken (Netherlands)	\$11.50



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FRESH JUICES

Fresh Watermelon	\$17.99
Orange	\$17.99
Mango Strawberry	\$18.99
Fresh Mango	\$16.99
Crushed Lemon & Mint	\$17.99
Pineapple	\$17.99
Mango Passionfruit	\$16.99



COLD BEVERAGES

Still Water (Australia)	\$5.50
Sparkling Mineral Water (Italy)	\$6.50
Soft Drinks (Australia): Coke, Coke Zero, Sprite, Fanta, Solo	\$5.50
Red Bull (Austria)	\$6.50
V Energy (New Zealand)	\$6.50
Lemon, Lime & Bitters (Australia)	\$6.50
Ice Tea Peach / Mango (Australia)	\$7.00



HOT DRINKS

Any Tea Pot	\$18.00
Black Tea	\$7.00
Peppermint Tea	\$7.00
Green Tea	\$7.00
Lemon & Ginger Tea	\$7.00
Chamomile Tea	\$7.00
Black Tea with Cinnamon or Fresh Mint	\$8.00





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WINE LIST

Sparkling / Prosecco	Glass	Bottle
Brut Cuvee Alexander Hill (South East Australia)	14	40
Berrigan Brut Cuvee Pour Les Frisque (South Australia)	15	55
Prosecco Taylor Ferguson (King Valley, VIC)	17	60

White Wines	Glass	Bottle
Sauvignon Blanc Talinga Park (South East Australia)	14	45
Sauvignon Blanc Ten Rocks (Marlborough, NZ)	16	55
Chardonnay Alexander Hill (South East Australia)	14	45
Chardonnay Cookoothama (Darlington Point, NSW)	15	55
Pinot Grigio DOC Pasqua (Veneto, IT)	15	55
Pinot Gris Lawson's Dry Hills (Marlborough, NZ)	18	62
Pinot Gris Alan McCorkindale (Waipara Valley, Marlborough, NZ)	-	90



WINE LIST

Rosé Wines	Glass	Bottle
Alexander Hill Rosé (South East Australia)	14	45
Les Persiennes Rosé (Languedoc, FR)	17	65
Pasqua ' 11 Minutes' Rosé (Veneto, IT)	-	89

Red Wines	Glass	Bottle
Cabernet Sauvignon Alexander Hill (South East Australia)	14	45
Cabernet Sauvignon 'First Cut' Haselgrove (McLaren Vale, SA)	17	75
Berrigan Merlot (Mount Benson, SA)	16	67
Pinot Noir Cookoothama (Darlington Point, NSW)	15	65
Shiraz H Series Haselgrove (South Australia)	15	62
Shiraz 'Hermann's' JJ Hahn (Barossa Valley, SA)	18	72
Sangiovese 'Alfredo' Nugan (King Valley, VOC)	22	88
Cabernet Sauvignon 'Protector' Haselgrove (McLaren Vale, SA)	-	98



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WINE LIST

Premium Wine Selection	Bottle
Prosecco Superiore Casa Canevel DOCG (Valdobbiadene, IT)	159
Champagne Brut Mosaique Jacquart (Reims, FR)	210
Mesa Vermentino 'Opale' DOC (Sardinia, IT)	155
Etna Bianco 'Scalunera' DOC Torre Mora (Sicilia, IT)	179
Hey French Bianco IGT Pasqua (Veneto, IT)	230
Pinot Noir Lawson's Dry Hills (Marlborough, NZ)	130
Sangiovese Cabernet Sauvignon 'Don Camillo' IGT (Ortona, IT)	140
Shiraz 'The Ging' Smidge (McLaren Vale, SA)	180
Shiraz 'Matriarch' Museum Release 2010 (McLaren Vale, SA)	210
San Lazzaro Chianti Gran Selezione DOCG Valiano (Tuscany, IT)	230
Shiraz 'Magic Dirt' 2016 Smidge Willunga (McLaren Vale, SA)	325
Brunello Di Montalcino RISERVA DOCG Villa al Cortile (Montalcino, IT)	390



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Premium Wine Selection	Bottle
Cabernet Sauvignon Fear No Dark (Veneto, IT)	415
Amarone Mai Dire Mai DOCG Pasqua (Verona, IT)	650
Barolo Enrico VI DOCG 2017 (Piemonte, IT)	880