



**ACHILLES  
TAVERN**



### Meat Dishes

Paidakia - Lamb cutlets, marinated with secret recipe on charcoal.	\$38
Souvlaki - Chicken skewers marinated with lemon, pepper, oregano.	\$34
Pork Skewers - Marinated with onion, capsicum, spices.	\$34
Lamb Skewer - Marinated with onion, capsicum, spices.	\$36
Lamb Kleftiko - Clay pot oven cooked lamb w tomato, capsicum & potatoes.	\$38
Beef Kofta - Topped with salsa, grilled tomatoes & onion on a bed of rice & pita.	\$29
Chicken Gyros - Available Friday, Saturday & Sunday.	\$34

*\*\* All Meat Dishes Above Served With & Lemon Potatoes, Rice & Salad  
Or Grilled Vegetables With Lemon Roasted Potatoes. \*\**

### Share Platters For Two or More

Meat Platter - Pork, lamb, chicken, lamb paidakia, soutzoukakia & loukanika.	\$39pp
Seafood Platter - Calamari, scallops, tiger prawns, mussels & local fish.	\$48pp

### Side Dishes

Grilled Pita Bread	\$2.5
Home Made Bread	\$2.5
Lemon Baked Potatoes	\$9
Hand Cut Chips	\$9
Hand Cut Chips With Feta & Oregano	\$14
Chargrilled Vegetables	\$9

### Desserts

Loukoumades - With honey & walnut drizzle or nutella & pistachio drizzle.	\$12
Baklava Cigars - Drizzled with honey served with ice-cream.	\$10
Karidopita - Walnut cake served with ice cream.	\$10

#### Set Menu 1 - \$55 pp

Mixed Dips & Bread  
Saganaki - Char Grilled Capsicums  
Meat Platter w Chicken, Pork Skewers,  
Lamb Cutlets, Pork, Loukaniko  
Soutzoukakia. Served With Lemon  
Potatoes & Salad

#### Set Menu 2 - \$65 pp

Mixed Dips & Bread  
Saganaki - Char Grilled Capsicums  
Seafood Platter w Fish Fillets,  
Muscles, Grilled Prawns  
Grilled & Fried Calamari. Served  
With Chips & Salad

### Kids Dishes

Chicken Souvlaki & Chips.  
Calamari & Chips.  
Nuggets & Chips.  
Spaghetti & Napoli Sauce.

\$15

\* Ice Cream Sundae For Dessert w Choc - Straw - Caramel Topping.



**ACHILLES  
TAVERN**



### Dips served with fresh bread

Tirokafteri - Feta cheese, capsicum, chilli, flakes.	\$9
Taramosalata - Fish roe, lemon, olive oil.	\$9
Tzatziki - Greek yogurt, cucumber, fresh herbs, garlic.	\$9
Skordalia - Potato, garlic, olive oil lemon.	\$9
Eggplant - Walnut, garlic, bread, red vinegar, oil.	\$9
Trio Plate - Three of your favourite dips.	\$22

### Meze

Share Platter For Two People Or More	\$19pp
2 dips, fried zucchini, olives, chargrilled vegetables, dolmades & feta cheese.	
Loukaniko - Home made thick greek sausage served with olive oil & lemon.	\$18
Fried Zucchini - With a side of skordalia a potato & garlic infused dip.	\$18
Kolokithokeftedes - Greek zucchini fritters with tzatziki.	\$17
Saganaki - Flour dusted Kefalograviera cheese.	\$16
Baked Red Peppers - Drizzled in olive oil & feta cheese.	\$17
Feta Cigars - Feta wrapped in filo with honey & sesame seeds.	\$16
Dolmades - Rice & herbs wrapped in vine leaves.	\$3

### Seafood Meze

Calamari - Local flash fried, dusted with flour.	\$22
Octopus - On charcoal, capers, red onion, rocket, olive oil & smoked salt.	\$27
Prawn Saganaki - Tomato sauce, feta, boukouro (chilli) & fresh bread.	\$36
Yarides Sta Karvouna - Charcoal prawns with lemon & olive oil.	\$40

### Georgia's Traditional Dishes

*\*\* All Dishes Come With Green Salad. \*\**

Pastitsio - Layers of pasta, beef mince in tomato based sauce topped w béchamel.	\$30
Papoutsakia - Baked eggplant stuffed w beef mince & topped w béchamel	\$30
Yemista - Baked tomato or capsicum, stuffed w mixture of rice, herbs & olive oil.	\$29

### Seafood Dishes

Barramundi Fillet - With vegetables & lemon potatoes.	\$38
Calamari Fried or Grilled - With chips & salad	\$36
Fish Of The Day - See our specials board.	\$36

### Salads

Greek Salad - Tomato, cucumber, red onion, capsicum, olives & feta.	\$17
Dakos Salad - Rye croutons, tomato, olives, capers, feta with balsamic & olive oil.	\$17
Veggie Salad - Char grilled veggies, feta with balsamic olive oil dressing.	\$16
Green Salad - Lettuce, spring onions & cucumber.	\$14