

## CHILDREN'S MENU / SMALLER MAINS

**CHICKEN GIRO<sup>GF</sup>** ..... 26.5  
Marinated boneless chicken sliced from the spit, served with Greek salad and chips

**MIXED GIRO<sup>GF</sup>** ..... 28.5  
Premium-grade lamb shoulder and marinated boneless chicken sliced from the spit, served with Greek salad and chips

**LAMB GIRO<sup>GF</sup>** ..... 30  
Premium-grade lamb shoulder sliced from the spit, served with Greek salad and chips

**CHICKEN SOUVLA ON SKEWER<sup>GF</sup>** ..... 28.5  
Grilled chicken skewer, marinated in Greek herbs and spices, served with tzatziki, Greek salad and chips

**LAMB SOUVLA ON SKEWER<sup>GF</sup>** ..... 31.5  
Grilled lamb fillet skewer marinated in Greek herbs and spices, served with tzatziki, Greek salad and chips

**GREEK BIFTEKIA<sup>GF</sup>** ..... 25  
Traditional Greek style beef meatballs, chargrilled and served with tzatziki, Greek Salad and Chips

**DIMITRA'S TRADITIONAL HOME-COOKING**  
Our chef Dimitra Melios' daily selection of home-style seasonal Greek dishes. Please choose from the selection on the daily specials board

**SPAGHETTI KOKKINISTO** ..... 25.5  
Spaghetti topped with slow cooked beef casserole in tomato based sauce

**KALAMARI<sup>GF</sup>** ..... 27  
Fresh kalamari, sliced, lightly floured, seasoned and fried, served with tartare, lemon and salad

**LAMB CUTLETS<sup>GF</sup>** ..... 30  
Marinated lamb cutlets, chargrilled and served with Greek salad and chips

**HOMEMADE BEEF KOKKINISTO<sup>GF</sup>** ..... 25.5  
Beef casserole slow cooked in a tomato based sauce and served with your choice of rice and potatoes or rice and vegetables

**LAMB LEMONATO<sup>GF</sup>** ..... 26  
Oven baked lamb in lemon, oregano and greek olive oil, served with lemon baked potatoes

## DESSERTS

**HOMEMADE BAKLAVA** ..... 7.5  
Layers of filo pastry with walnuts and honey served with vanilla bean ice cream

**HOMEMADE RICE PUDDING<sup>GF</sup>** ..... 6  
Rice custard dusted with cinnamon

**DESSERT PLATTER** ..... 26  
Baklava, galaktoboureko and creme caramel served with a scoop of vanilla bean ice cream

**VANILLA BEAN ICE CREAM** ..... 5  
Bowl of vanilla bean ice cream topped with chocolate sauce

**CREME CARAMEL<sup>GF</sup>** ..... 6  
With caramel sauce

**GALAKTOBOUREKO** ..... 7.5  
Creamy custard between crisp sheets of filo pastry and topped with syrup and cinnamon

## BEVERAGES

**COFFEE BY GENOVESE** ..... 4.5

**GREEK COFFEE** ..... 4.5  
Plain (Sketo) / Medium (Metrio) / Sweet (Glyko)

**HOT CHOCOLATE** ..... 4.5

**POT OF LOOSE LEAF TEA** ..... 4  
English Breakfast / Peppermint / Sencha Green / Chamomile

**ICED COFFEE OR ICED CHOCOLATE** ..... 6  
With ice cream

**FRUIT JUICE** ..... 4.5  
Apple / Orange

**SOFT DRINKS** ..... 4.5  
Coke / Coke No Sugar / Diet Coke / Dry Ginger Ale / Sprite

**TONIC WATER** ..... 4.5

**MINERAL WATER** ..... 4.5  
Lemon-lime Bitters

**FUZE ICE TEA** ..... 4.5  
Peach / Lemon

## GREEK BEVERAGES

**EPSA GREEK MINERAL WATER** ..... 5  
Lemon / Orange / Sour Cherry

**EPSA GREEK SODA WATER** ..... 5

**GREEK SPARKLING MINERAL WATER (250ML)** ..... 5

**GREEK SPARKLING MINERAL WATER (750ML)** ..... 9

## WHITE WINE

**QUEEN OF HEARTS DRY WHITE** ..... G 10.5 B 44  
Drama, Greece

**LION D'OR CHARDONNAY** ..... G 12.5 B 50  
Drama, Greece

**THE BLACK SHEEP SAUVIGNON BLANC/SEMILLON**  
Drama, Greece ..... G 13 B 58

**MALAMATINA RETSINA ½ BOTTLE 500ML** ..... 19.5  
Thessaloniki, Greece

**MALAMATINA RETSINA** ..... G 9.5  
Thessaloniki, Greece

**SEPPELT THE DRIVES CHARDONNAY** G 10.5 B 44  
Heathcote, VIC

**SQUEALING PIG SAUVIGNON BLANC** G 11.5 B 48.5  
Marlborough, NZ

**T'GALLANT JULIET MOSCATO** ..... G 10 B 42  
Mornington Peninsula, VIC

**CAPE SCHANCK PINOT GRIGIO** ..... G 11 B 46  
Mornington Peninsula, VIC

**CAVALIERI LAZARIDI, ASSYRTIKO** ..... B 85  
Drama, Greece

## RED WINE

**KING OF HEARTS DRY RED** ..... G 10.5 B 44  
Drama, Greece

**LION D'OR CABERNET SAUVIGNON** . G 12.5 B 50  
Drama, Greece

**THE BLACK SHEEP SYRAH/MERLOT** ..... G 14 B 65  
Drama, Greece

**TSANTALI IMIGLIKOS** ..... G 9.5  
Halkidiki, Greece

**KANENAS RED SYRAH** ..... B 46.5  
Greece

**FICKLE MISTRESS PINOT NOIR** ..... G 12 B 50  
Marlborough, NZ

**SEPPELT THE DRIVES SHIRAZ** ..... G 10 B 42  
Heathcote, VIC

**PEPPERJACK SHIRAZ** ..... G 13 B 58  
Barossa Valley, SA

**WYNNS THE GABLES CABERNET SAUVIGNON** .  
Coonawarra, SA ..... G 11.5 B 48.5

**19 CRIMES TEMPRANILLO** ..... G 10.5 B 44  
SA

**WOLF BLASS ZERO SHIRAZ (NON-ALCOHOLIC)** . B 30  
SA

## ROSÉ

**SQUEALING PIG ROSÉ** ..... G 11.5 B 48.5  
Marlborough, NZ

**THE BLACK SHEEP XINOMAVRO/SYRAH** ..... B 60  
Drama, Greece

## SPARKLING WINE

**T'GALLANT PROSECCO** ..... G 11 B 46  
Victoria

**NV SEPPELT PIERLOT HENTY BRUT CUVÉE**  
Victoria ..... G 12.5 B 52

## BEER

**CASCADE PREMIUM LIGHT** ..... 8.5

**CROWN LAGER** ..... 10

**CARLTON DRAUGHT** ..... 9.5

**PRESSMANS CIDER** ..... 9.5

**MYTHOS LAGER GREECE** ..... 12.5

**FIX HELLAS GREECE** ..... 12.5

**CORONA MEXICO** ..... 12

**TWO BAYS PALE ALE (GF BEER)** ..... 12

**HEINEKEN ZERO (NON-ALCOHOLIC)** ..... 12

## SPIRITS

**PLOMARI OUZO** ..... 11.5

**CANADIAN CLUB** ..... 10

**JOHNNIE WALKER BLACK LABEL** ..... 11

**JIM BEAM BOURBON** ..... 10

**MAKERS MARK BOURBON** ..... 11.5

**SMIRNOFF VODKA** ..... 10

**GORDONS GIN** ..... 10

**BACARDI ORO** ..... 10

**JACK DANIELS** ..... 10

ADD PREMIUM MIXER — 1.5

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# STALACTITES

EST. 1978

## APPETIZERS

**HOMEMADE TZATZIKI**<sup>V GF</sup> ..... 7  
Homemade yoghurt, garlic and cucumber dip

**HOMEMADE HOMMUS**<sup>V GF VE</sup> ..... 7  
Homemade chickpea, tahini and lemon dip

**HOMEMADE TARAMA** ..... 7  
Homemade caviar and lemon dip

**HOMEMADE MELITZANOSALATA**<sup>V VE</sup> ..... 7  
Homemade eggplant and garlic dip

**HOMEMADE TYROKAFTERI**<sup>V</sup> ..... 7  
Homemade feta cheese and chilli dip

**HOMEMADE MIXED DIPS** ..... 14  
Tarama, melitzanosalata, tzatziki and hommus (order pita separately)

**PITA BREAD**<sup>V VE</sup> ..... 3.5  
Warm flat bread

**GLUTEN FREE PITA BREAD**<sup>V GF VE</sup> ..... 5.5  
Warm flat bread

**SAGANAKI**<sup>V</sup> ..... 16  
Grilled Dodoni Greek kefalograviera cheese served with lemon

**HOMEMADE DOLMADAKIA**<sup>V GF</sup> ..... 14  
Homemade herbed rice wrapped in vine leaves, served with homemade tzatziki

**HOMEMADE SPANAKOPITA**<sup>V</sup> ..... 10.5  
Baked spinach, feta cheese and herbs in crispy filo pastry

**CHICKORY (HORTA)**<sup>V GF VE</sup> ..... 9.5  
Warm salad of chickory, sprinkled with lemon and extra virgin Greek olive oil

**FETA CHEESE AND KALAMATA OLIVES**<sup>V GF</sup> .. 13.5  
Sprinkled with extra virgin Greek olive oil and oregano

**HOT SAUSAGES** ..... 15.5  
Smoked pork spicy sausages, sliced and grilled

**VEGGIE AND FETA FRITTERS**<sup>GF V</sup> ..... 10.5  
Vegetable and Feta fritters, lightly fried and served with tzatziki (2 per serve)

**VEGAN FRITTERS**<sup>GF VE V</sup> ..... 10.5  
Vegan fritters, lightly fried and served with hommus (2 per serve)

**VEGETARIAN PLATTER**<sup>V</sup> ... FOR ONE 24 FOR TWO 40  
Includes tzatziki, hommus and eggplant dips, dolmadakia, spanakopita, feta cheese, olives, Veggie and Feta fritters served with pita bread

**APPETIZER PLATTER** ..... FOR ONE 28 FOR TWO 48  
Includes tzatziki, hommus and tarama dips, dolmadakia, feta cheese, kalamata olives, smoked pork sausages, Greek beef grilled meatballs (biftekia) and chicken fillet skewer, served with pita bread

## TRADITIONAL GREEK SOUPS

All soups are served with home baked bread

**HOMEMADE BEAN SOUP (FASOLADA)**<sup>V GF VE</sup> . 14.5  
Haricot beans and vegetables in a fresh tomato soup

**HOMEMADE FISH SOUP (PSAROSOUPA)**<sup>GF</sup> ..... 16  
Fresh fish, rice and vegetables in a zesty lemon soup

## PLATTERS TO SHARE

Meat only,  
order side dishes separately

**CHICKEN GIRO PLATTER**<sup>GF</sup> ..... S 29 L 39  
Marinated boneless chicken sliced from the spit

**MIXED GIRO PLATTER**<sup>GF</sup> ..... S 35 L 45  
Premium-grade lamb shoulder and marinated boneless chicken, sliced from the spit

**LAMB GIRO PLATTER**<sup>GF</sup> ..... S 37 L 47  
Premium-grade lamb shoulder sliced from the spit

**MEAT PLATTER** .. FOR TWO 85 FOR THREE 127.5  
Platter of marinated chicken fillet skewers, premium-grade lamb shoulder giro sliced from the spit, marinated boneless chicken giro sliced from the spit, lamb cutlets, pork hot sausages and homemade Greek style grilled meatballs (biftekia)

AVAILABLE FOR MORE THAN 3 PEOPLE.  
PLEASE ASK WAITSTAFF

**KALAMARI PLATTER**<sup>GF</sup> ..... S 28 L 38  
Fresh kalamari, sliced, lightly floured, seasoned and fried, served with tartare sauce and lemon

## SPIT ROASTED GIROS

**CHICKEN GIRO**<sup>GF</sup> ..... 35  
Marinated boneless chicken sliced from the spit, served with Greek salad and chips

**MIXED GIRO**<sup>GF</sup> ..... 38  
Premium-grade lamb shoulder and marinated boneless chicken sliced from the spit, served with Greek salad and chips

**LAMB GIRO**<sup>GF</sup> ..... 40  
Premium-grade lamb shoulder sliced from the spit, served with Greek salad and chips

## SEAFOOD

**GRILLED HERBED SNAPPER**<sup>GF</sup> ..... 48  
Whole fish, marinated in Greek herbs and grilled. Served with Greek Salad

**KALAMARI**<sup>GF</sup> ..... 41  
Fresh kalamari, sliced, lightly floured, seasoned and fried, served with Greek salad, tartare and lemon

## OUR FAMOUS STALACTITES SOUVLAKIS

ALL SOUVLAKI CAN BE MADE GLUTEN FREE 

All come rolled in pita bread, with crisp lettuce, tomato, onion and homemade tzatziki  
Gluten free option available

**CHICKEN GIROS SOUVLAKI** ..... 20  
Marinated boneless chicken giros sliced from the spit in pita

**MIXED GIROS SOUVLAKI** ..... 21  
Combination of premium-grade lamb shoulder and marinated boneless chicken giros sliced from the spit in pita

**LAMB GIROS SOUVLAKI** ..... 22  
Premium-grade lamb shoulder giros sliced from the spit in pita

### ADDITIONAL TOPPINGS LIMIT 3 PER SOUVLAKI

OPEN - 1.5	SAUCE - 0.5
DIPS - 1.5	Tomato/ Chilli/ BBQ/ Mustard
Tzatziki/ Hommus/ Tarama/ Eggplant/ Spicy Feta	CHEESE - 2.0 Cheddar or Feta
GIROS - 3.5	CHIPS INSIDE - 1.5
CHANGE TO GF PITA - 2	

**ATHENIAN SOUVLAKI** ..... 20  
Two Greek style grilled meatballs (biftekia) in pita bread

**GRILLED CHICKEN FILLET SOUVLAKI** ... 20  
Lean marinated chicken pieces in pita

**GRILLED LAMB FILLET SOUVLAKI** ..... 22  
Lean marinated lamb fillet pieces in pita

**VEGETARIAN SOUVLAKI**<sup>V</sup> ..... 18  
Veggie and feta fritter, lettuce, tomato, onion, carrot, cucumber and homemade tzatziki

**VEGAN SOUVLAKI**<sup>V VE</sup> ..... 18  
Wrap with Vegan Veggie Fritter, homemade hommus, lettuce, tomato, carrot, cucumber and onion in a warm vegan pita

### ADDITIONAL TOPPINGS LIMIT 3 PER SOUVLAKI

OPEN - 1.5	SAUCE - 0.5
DIPS - 1.5	Tomato/ Chilli/ BBQ/ Mustard
Tzatziki/ Hommus/ Tarama/ Eggplant/ Spicy Feta	CHEESE - 2.0 Cheddar or Feta
CHANGE TO GF PITA - 2	CHIPS INSIDE - 1.5
VEGGIE OR VEGAN FRITTER - 4.5	

STALACTITES HAS BEEN  
PROUDLY OWNED BY THE SAME  
GREEK FAMILY SINCE 1978

## OFF THE GRILL

**CHARGRILLED CHICKEN SOUVLA ON SKEWER**<sup>GF</sup> ..... 39  
Two lean chicken skewers, marinated in Greek herbs and spices, served with tzatziki, Greek salad and chips

**CHARGRILLED MIXED SOUVLA ON SKEWER**<sup>GF</sup> ... 43  
One lean chicken and one lean lamb fillet skewer, marinated in Greek herbs and spices, served with tzatziki, Greek salad and chips

**CHARGRILLED LAMB SOUVLA ON SKEWER**<sup>GF</sup> ..... 45  
Two lean lamb fillet skewers marinated in Greek herbs and spices, served with tzatziki, Greek salad and chips

**GREEK BIFTEKIA**<sup>GF</sup> ..... 37  
Traditional herbed and spiced Greek meatballs, chargrilled and served with tzatziki, Greek salad and chips

**MIXED GRILL**<sup>GF</sup> ..... 48  
Marinated skewer of chicken fillet, marinated lamb giro from the spit, lamb cutlet and homemade Greek bifteki, served with Greek salad and chips

**LAMB CUTLETS**<sup>GF</sup> ..... 48  
Lamb cutlets, chargrilled and served with Greek salad and chips

**GRASS FED PORTERHOUSE STEAK**<sup>GF</sup> ..... 45  
380g prime cut, chargrilled to your liking, served with Greek salad and chips

### PLEASE NOTE:

→ Prices inclusive of GST  
→ Corkage \$5 per bottle  
→ WE DO NOT SPLIT BILLS

→ Outdoor tables are to be paid at time the order is placed.  
→ No takeaway food to be eaten in the restaurant or on outdoor tables

→ SURCHARGES:  
0.8% EFTPOS Payment  
1.5% All Credit Cards  
10% Sundays and Public Holidays

→ DIETARIES:  
GF = GLUTEN FREE  
V = VEGETARIAN  
VE = VEGAN

## DIMITRA'S HOME STYLE SELECTION

Our traditional chef Dimitra Melios' home style dishes all served with home baked bread

**DIMITRA'S TRADITIONAL HOME-COOKING**  
Our chef Dimitra Melios' daily selection of Home-style seasonal Greek dishes.  
Please choose from the selection on the daily specials board

**HOMEMADE CABBAGE ROLLS**<sup>GF</sup> ..... 34.5  
Traditional dish of rice and minced beef mixed with herbs and spring onions, rolled in cabbage leaves, simmered in a tomato based sauce

**HOMEMADE GEMISTA**<sup>V VE GF</sup> ..... 34  
Baked tomatoes and peppers stuffed with herbed rice

**OVEN BAKED STUFFED ZUCCHINIS**<sup>V VE GF</sup> ..... 30  
Zucchini stuffed with rice and Greek herbs, served with potatoes in tomato based sauce

**BOWL OF CHIPS**<sup>V VE GF</sup> ..... S 8 L 11

**PITA BREAD**<sup>V VE</sup> ..... 3.5  
Warm flat bread

**GLUTEN FREE PITA BREAD**<sup>V VE GF</sup> ..... 5.5  
Warm flat bread

**HOME BAKED BREAD**<sup>V</sup> ..... 5  
Traditional village style bread served with butter

**GREEK GARDEN SALAD**<sup>V GF</sup> ..... 14.5  
Mixed leaf lettuce, tomato, cucumber, red onion, carrot, feta cheese and kalamata olives, sprinkled with oregano and Greek homemade vinaigrette

**TRADITIONAL HORIATIKI SALAD**<sup>V GF</sup> ..... 15.5  
Tomato, cucumber, red onion, kalamata olives and feta cheese, sprinkled with oregano and extra virgin Greek olive oil

**HOMEMADE BEEF KOKKINISTO**<sup>GF</sup> ..... 35  
Beef casserole slow cooked in a tomato based sauce and served with your choice of rice and potatoes or rice and vegetables

**HOMEMADE MOUSSAKA** ..... 35  
Greek traditional dish of baked layers of potatoes, minced beef and eggplant topped with bechamel cream sauce

**HOMEMADE SPAGHETTI KOKKINISTO** ..... 35  
Spaghetti topped with slow cooked beef casserole in a tomato based sauce

**LAMB LEMONATO**<sup>GF</sup> ..... 36  
Oven baked lamb in lemon, oregano and Greek olive oil, served with lemon baked potatoes

## SIDE ORDERS

**CHICKORY (HORTA)**<sup>V VE GF</sup> ..... 9.5  
Warm salad of chickory, sprinkled with lemon and extra virgin Greek olive oil

**BAKED POTATOES IN TOMATO SAUCE**<sup>V GF VE</sup> . 9.5

**BAKED LEMON & OREGANO POTATOES**<sup>V GF VE</sup> . 9.5

**VEGGIE AND FETA FRITTER**<sup>V GF</sup> ..... 4.5

**VEGAN VEGGIE FRITTER**<sup>V VE GF</sup> ..... 4.5

**OVEN BAKED RICE**<sup>V GF</sup> ..... 7

**GRILLED CHICKEN SKEWER**<sup>GF</sup> ..... 11

**GRILLED LAMB SKEWER**<sup>GF</sup> ..... 12.5

**STEAMED SEASONAL VEGETABLES**<sup>V GF</sup> ..... 9.5

## BANQUET MENU

\$70 PER HEAD - MIN 5 PEOPLE  
\$75 PER HEAD - WITH DESSERT & COFFEE

### APPETIZERS

**MIXED DIPS**  
Homemade tzatziki, hommus, tarama and melitzanosalata

**DOLMADAKIA**<sup>V GF</sup>  
Homemade herbed rice wrapped in vine leaves, served with homemade tzatziki

**SAGANAKI**<sup>V</sup>  
Grilled Dodoni Greek kefalograviera cheese

**HOT SAUSAGES**  
Smoked pork spicy sausages, sliced and grilled

→ WE CAN ALSO CATER THE BANQUET TO VEGETARIAN AND GLUTEN FREE

### MAINS

**LARGE KALAMARI PLATTER**<sup>GF</sup>  
Fresh kalamari, lightly floured, seasoned and fried, served with tartare and lemon

**GREEK GARDEN SALAD**<sup>V GF</sup>  
Mixed leaf lettuce, tomato, cucumber, red onion, carrot, feta cheese and kalamata olives sprinkled with oregano and Greek home made vinaigrette

**MEAT PLATTER FOR 5**  
Platter of marinated chicken fillet skewers, premium-grade lamb shoulder giro sliced from the spit, marinated boneless chicken giro sliced from the spit, lamb cutlets, pork hot sausages and homemade Greek style grilled meatballs (biftekia)

**BOWL OF CHIPS**<sup>V VE GF</sup>

**WARM FLAT PITA BREAD**<sup>V</sup>



Eat with confidence!  
Our gluten free options are accredited by

