

## CHILDREN'S MENU

**CHICKEN GIRO**<sup>GF</sup>.....**23**  
Marinated boneless chicken from the spit,  
served with Greek salad and chips

**MIXED GIRO**<sup>GF</sup>.....**25**  
Marinated boneless lamb and chicken from  
the spit, served with Greek salad and chips

**LAMB GIRO**<sup>GF</sup>.....**27**  
Marinated boneless tender lamb from the  
spit, served with Greek salad and chips

**CHICKEN SOUVLA ON SKEWER**<sup>GF</sup>.....**25**  
Grilled chicken skewer, marinated in Greek  
herbs and spices, served with tzatziki,  
Greek salad and chips

**LAMB SOUVLA ON SKEWER**<sup>GF</sup>.....**28**  
Grilled lamb fillet skewer marinated  
in Greek herbs and spices, served with  
tzatziki, Greek salad and chips

**GREEK BIFTEKIA**<sup>GF</sup>.....**20**  
Two traditional beef rissoles, chargrilled  
and served with tzatziki, Greek salad  
and chips

## 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

## BEVERAGES

**COFFEE BY GENOVESE**.....**4**

**GREEK COFFEE**.....**4**  
Plain (Sketo) / Medium (Metrio) / Sweet (Glyko)

**HOT CHOCOLATE**.....**4**

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

**ICED COFFEE OR ICED CHOCOLATE**.....**5.5**  
With ice cream

## GREEK BEVERAGES

**EPSA GREEK MINERAL WATER** .....**4.5**  
Lemon / Orange / Sour Cherry

**EPSA GREEK SODA WATER**.....**4.5**

**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**.....**18**  
Spaghetti topped with slow cooked beef  
casserole in tomato based sauce

**KALAMARI**.....**27**  
Fresh kalamari, sliced, lightly floured,  
seasoned and fried, served with tartare,  
lemon and salad

**LAMB CUTLETS**<sup>GF</sup>.....**25**  
Marinated lamb cutlets, chargrilled and  
served with Greek salad and chips

**HOMEMADE BEEF KOKINISTO**<sup>GF</sup>.....**20**  
Beef casserole slow cooked in a tomato  
based sauce and served with your choice  
of rice and potatoes or rice  
and vegetables

**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

**FRUIT JUICE**.....**4**  
Apple / Orange

**SOFT DRINKS**.....**4**  
Coke / Coke Zero / Dry Ginger Ale / Sprite

**TONIC WATER**.....**4**

**MINERAL WATER**.....**4**  
Lemon-lime Bitters

**FUZE ICE TEA**.....**4**  
Peach

**GREEK SPARKLING MINERAL WATER (250ML)**.....**4.5**

**GREEK SPARKLING MINERAL WATER (750ML)**.....**8.5**

## WHITE WINE

**LAFAZANIS CLASSIC DRY WHITE**.....**G 9 B 38**  
Cleones, Greece

**MALAMATINA RETSINA ½ BOTTLE 500ML**...**B 18**  
Thessaloniki, Greece

**MALAMATINA RETSINA** .....**G 9**  
Thessaloniki, Greece

**SANTORINI ASSYRTIKO**.....**G 12 B 52**  
Santorini, Greece

**SEPPELT THE DRIVES CHARDONNAY**.....**G 9 B 39**  
Heathcote, VIC

**SQUEALING PIG SAUVIGNON BLANC**...**G 11 B 47**  
Marlborough, NZ

**T'GALLANT JULIET MOSCATO**.....**G 9 B 39**  
Morningside Peninsula, VIC

## ROSÉ

**SQUEALING PIG ROSÉ**.....**G 11 B 47**  
Marlborough, NZ

## RED WINE

**LAFAZANIS CLASSIC DRY RED**.....**G 9 B 38**  
Cleones, Greece

**TSANTALI IMIGLIKOS** .....**G 9**  
Halkidiki, Greece

**KANENAS RED**.....**B 45**  
Greece

**FICKLE MISTRESS PINOT NOIR**.....**G 10.5 B 46**  
Marlborough, NZ

**WOLF BLASS PRIVATE RELEASE MERLOT**....**B 39**  
South Australia

**SEPPELT THE DRIVES SHIRAZ**.....**G 9 B 39**  
Heathcote, VIC

**PEPPERJACK SHIRAZ**.....**G 12 B 55**  
Barossa Valley, SA

**WYNNS THE GABLES CABERNET SAUVIGNON**..**B 47**  
Coonawarra, SA

## SPARKLING WINE

**T'GALLANT PROSECCO**.....**G 10 B 42**  
Victoria

## BEER

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

**CROWN LAGER**.....**9.5**

**CARLTON DRAUGHT**.....**8.5**

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

**MYTHOS LAGER GREECE**.....**9.5**

**FIX HELLAS GREECE**.....**10**

## 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 CARTA BLANCA**.....**10**

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

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

*ADD PREMIUM MIXER — 1.5*

# STALACTITES

EST. 1978

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## APPETIZERS

**HOMEMADE TZATZIKI**<sup>V GF</sup> ..... 6  
Homemade yoghurt, garlic and cucumber dip

**HOMEMADE HOMMUS**<sup>V GF</sup> ..... 6  
Homemade chickpea, tahini and lemon dip

**HOMEMADE TARAMA** ..... 6  
Homemade caviar and lemon dip

**HOMEMADE MELITZANOSALATA**<sup>V</sup> ..... 6  
Homemade eggplant and garlic dip

**HOMEMADE TYROKAFTERI**<sup>V</sup> ..... 6  
Homemade feta cheese and chilli dip

**HOMEMADE MIXED DIPS** ..... 13  
Tarama, melitzanosalata, tzatziki and hommus (order pita separately)

**PITA BREAD**<sup>V</sup> ..... 2.5  
Warm flat bread

**GLUTEN FREE PITA BREAD**<sup>V GF</sup> ..... 4.5  
Warm flat bread

**SAGANAKI**<sup>V</sup> ..... 15  
Grilled Dodoni Greek kefalograviera cheese served with lemon

**HOMEMADE DOLNADAKIA**<sup>V GF</sup> ..... 11  
Homemade herbed rice wrapped in vine leaves, served with homemade tzatziki

**HOMEMADE SPANAKOPITA**<sup>V</sup> ..... 10  
Baked spinach, feta cheese and herbs in crispy filo pastry

**CHICKORY (HORTA)**<sup>V GF</sup> ..... 8  
Warm salad of chickory, sprinkled with lemon and extra virgin Greek olive oil

**FETA CHEESE AND KALAMATA OLIVES**<sup>V GF</sup> ..... 12  
Sprinkled with extra virgin Greek olive oil and oregano

**HOT SAUSAGES** ..... 13.5  
Smoked pork spicy sausages, sliced and grilled

**VEGGIE AND FETA FRITTERS**<sup>GF</sup> ..... 7.5  
Vegetable and Feta fritters, lightly fried and served with tzatziki (2 per serve) (Vegan also available on request)

**VEGETARIAN PLATTER**<sup>V</sup> .... FOR ONE **19** FOR TWO **32**  
Includes tzatziki, hommus and eggplant dips, dolmadakia, spanakopita, feta cheese, olives, potatoes baked in tomato, served with pita bread

**APPETIZER PLATTER** ..... FOR ONE **21** FOR TWO **40**  
Includes tzatziki, hommus and tarama dips, dolmadakia, feta cheese, kalamata olives, smoked pork sausages, Greek beef biftekia and chicken fillet skewer, served with pita bread

### 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

## TRADITIONAL GREEK SOUPS

*All soups are served with home baked bread*

**HOMEMADE BEAN SOUP (FASOLADA)**<sup>V GF</sup> ..... 13.5  
Haricot beans and vegetables in a fresh tomato soup

**HOMEMADE FISH SOUP (PSAROSOUPA)**<sup>GF</sup> ..... 15  
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 **23** L **33**  
Marinated chicken from the spit

**MIXED GIRO PLATTER**<sup>GF</sup> ..... S **26** L **36**  
Marinated lamb and chicken from the spit

**LAMB GIRO PLATTER**<sup>GF</sup> ..... S **29** L **39**  
Marinated boneless lamb from the spit

**MEAT PLATTER** ..... FOR TWO **70** FOR THREE **105**

Platter of marinated chicken fillet skewers, lamb giro from the spit, chicken giro from the spit, lamb cutlets, pork hot sausages and homemade Greek biftekia

*AVAILABLE FOR MORE THAN 3 PEOPLE.  
PLEASE ASK WAITSTAFF*

**KALAMARI PLATTER** ..... S **28** L **39**

Fresh kalamari, sliced, lightly floured, seasoned and fried, served with tartare sauce and lemon

## SPIT ROASTED GIROS

**CHICKEN GIRO**<sup>GF</sup> ..... 32  
Marinated boneless chicken from the spit, served with Greek salad and chips

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

**LAMB GIRO**<sup>GF</sup> ..... 38  
Marinated boneless tender lamb from the spit, served with Greek salad and chips

## SEAFOOD

**GRILLED HERBED SNAPPER**<sup>GF</sup> ..... 44  
Whole fish, marinated in Greek herbs and grilled. Served with Greek Salad

**KALAMARI** ..... 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** ..... 16.5  
Tender marinated chicken giros from the spit in pita

**MIXED GIROS SOUVLAKI** ..... 17.5  
Combination of marinated lamb and chicken giros from the spit in pita

**LAMB GIROS SOUVLAKI** ..... 18.5  
Tender marinated lamb giros from the spit in pita

**ADDITIONAL TOPPINGS**  
*LIMIT 3 PER SOUVLAKI*

<i>OPEN</i> – 1.0	<i>SAUCE</i> – 0.5
<i>DIPS</i> – 0.5	<i>Tomato/ Chilli/ BBQ/ Mustard</i>
<i>Tzatziki/ Hommus/ Tarama/ Eggplant/ Spicy Feta</i>	<i>CHEESE</i> – 1.5
<i>GIROS</i> – 3.0	<i>Cheddar or Feta</i>
<i>CHANGE TO GF PITA</i> – 2.0	<i>CHIPS INSIDE</i> – 1.0
	<i>VEGGIE OR VEGAN FRITTER</i> – 3.5

**ATHENIAN SOUVLAKI** ..... 16.5  
Two Greek style grilled beef rissoles in pita

**GRILLED CHICKEN FILLET SOUVLAKI** .. 16.5  
Lean marinated chicken pieces in pita

**GRILLED LAMB FILLET SOUVLAKI** ..... 18.5  
Lean marinated lamb fillet pieces in pita

**VEGETARIAN SOUVLAKI**<sup>V</sup> ..... 14  
Salad wrap of lettuce, tomato, onion, veggie and feta fritter, carrot, cucumber and homemade tzatziki

**VEGAN SOUVLAKI**<sup>VE GF</sup> ..... 15  
Wrap with Vegan Veggie Fritter, homemade hommus, lettuce, tomato, onion in a warm vegan gluten free pita

**ADDITIONAL TOPPINGS**  
*LIMIT 3 PER SOUVLAKI*

<i>OPEN</i> – 1.0	<i>SAUCE</i> – 0.5
<i>DIPS</i> – 0.5	<i>Tomato/ Chilli/ BBQ/ Mustard</i>
<i>Tzatziki/ Hommus/ Tarama/ Eggplant/ Spicy Feta</i>	<i>CHEESE</i> – 1.5
<i>GIROS</i> – 3.0	<i>Cheddar or Feta</i>
<i>CHANGE TO GF PITA</i> – 2.0	<i>CHIPS INSIDE</i> – 1.0
	<i>VEGGIE OR VEGAN FRITTER</i> – 3.5

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

## OFF THE GRILL

**CHARGRILLED CHICKEN SOUVLA ON SKEWER**<sup>GF</sup> ..... 37  
Two grilled lean chicken skewers, marinated in Greek herbs and spices, served with tzatziki, Greek salad and chips

**MIXED SOUVLA ON SKEWER**<sup>GF</sup> ..... 39  
One lean chicken and one lean lamb fillet skewer, marinated in Greek herbs and spices, served with tzatziki, Greek salad and chips

**LAMB SOUVLA ON SKEWER**<sup>GF</sup> ..... 41  
Two lean lamb fillet skewers marinated in Greek herbs and spices, served with tzatziki, Greek salad and chips

**GREEK BIFTEKIA**<sup>GF</sup> ..... 33  
Traditional herbed and spiced beef rissoles, chargrilled and served with tzatziki, Greek salad and chips

**MIXED GRILL**<sup>GF</sup> ..... 41  
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> ..... 41  
Lamb cutlets, chargrilled and served with Greek salad and chips

**GRASS FED PORTERHOUSE STEAK**<sup>GF</sup> ..... 39  
380g prime cut, chargrilled to your liking served with Greek salad and chips

## 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> ..... 27  
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 GF</sup> ..... 26  
Baked tomatoes and peppers stuffed with herbed rice

**HOMEMADE BEEF KOKINISTO**<sup>GF</sup> ..... 26  
Beef casserole slow cooked in a tomato based sauce and served with your choice of rice and potatoes or rice and vegetables

**HOMEMADE MOUSSAKA** ..... 26  
Greek traditional dish of baked layers of potatoes, minced beef and eggplant topped with bechamel cream sauce

**SPAGHETTI KOKKINISTO** ..... 26  
Spaghetti topped with slow cooked beef casserole in a tomato based sauce

## SIDE ORDERS

**BOWL OF CHIPS**<sup>GF</sup> ..... S **6.5** L **8**

**PITA BREAD**<sup>V</sup> ..... 2.5  
Warm flat bread

**GLUTEN FREE PITA BREAD**<sup>V GF</sup> ..... 4.5  
Warm flat bread

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

**GREEK GARDEN SALAD**<sup>V GF</sup> ..... 13.5  
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> ..... 14.5  
Tomato, cucumber, red onion, kalamata olives and feta cheese sprinkled with oregano and extra virgin Greek olive oil

**CHICKORY (HORTA)**<sup>V GF</sup> ..... 8  
Warm salad of chickory, sprinkled with lemon and extra virgin Greek olive oil

**BAKED POTATOES IN TOMATO SAUCE**<sup>V GF</sup> ..... 6

**VEGGIE AND FETA FRITTER**<sup>V GF</sup> ..... 3.5

**VEGAN VEGGIE FRITTER**<sup>VE GF</sup> ..... 3.5

**OVEN BAKED RICE**<sup>V GF</sup> ..... 6

**GRILLED CHICKEN SKEWER**<sup>GF</sup> ..... 9

**GRILLED LAMB SKEWER**<sup>GF</sup> ..... 12

**GREEK BIFTEKI**<sup>GF</sup> ..... 7

**GRILLED LAMB CUTLET**<sup>GF</sup> ..... 11

**STEAMED SEASONAL VEGETABLES**<sup>V GF</sup> ..... 7

## BANQUET MENU

*\$55 PER HEAD – MIN 5 PEOPLE  
\$60 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**  
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**  
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, lamb giro from the spit, chicken giro the from the spit and homemade Greek biftekia

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

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

