



MEZETHAKIA

AMMOS PITA BREAD	\$5	TRADITIONAL SEASONED PATATES	\$10
MARINATED AMMOS OLIVES	\$5	GRILLED OCTOPUS Served with fava, lemon, pickled onions and basil oil	\$18
KEFTEDAKIA Greek meatballs served with tzatziki.	\$18	SAGANAKI Grilled Greek cheese with herbs and extra virgin olive oil	\$20
SPANAKOPITA Traditional Greek spinach pie with feta cheese and herbs.	\$20	DOLMATHES Beef and pork mix with rice wrapped in vine leaves	\$20
HALOUMI Grilled Greek cheese with herbs and extra virgin olive oil.	\$20	KOUPES Filled with pork, beef, onion and parsley, served with lemon & yoghurt	\$22
SARDINES Fillets served with red onion and fresh tomato.	\$22	CALAMARI Lightly fried served with seasoned patates	E \$22 M \$27
SEASONAL GRILLED VEGETABLES	\$22		

AMMOS DIPS

All dips served with Pita Bread

TZATZIKI (GF) (V) Yoghurt, garlic, cucumber, dill, extra virgin olive oil	\$10.50	TARAMA (GF) Cod roe spread	\$10.50
TYROKAFTERI Mild spicy feta dip Served with AMMOS pita bread	\$10.50	SKORDALIA Garlic, potato	\$10.50





MAINS FROM THE GRILL

KONTOSOUVLI CHICKEN \$36 KONTOSOUVLI LAMB \$38

Chicken served with seasoned patates and dip

Lamb served with seasoned patates and dip

SPANAKOPITA \$20 AMMOS KOTA \$36

Traditional Greek spinach pie with feta cheese and herbs

Chicken served with grilled vegetables and tyrokafteri

BIFTEKI \$35 BRIZOLA \$38

Traditional Greek style beef patty served with patates and dip

Porterhouse fillet, served with seasonal greens, seasonal patates and dip

LOUKANIKO \$24 PSARI TIS IMERAS \$36

Traditional Greek sausage, served with seasonal patates and dip

Fish served with seasonal greens and skordalia

PAITHAKIA \$42 CYPRIOT RAVIOLIS \$32

Marinated lamb outlets served with roast lemon patates and tzatziki

Haloumi and mint filled ravioles

GARIDES SOUVALKI \$42 HOMESTYLE PASTITSIO \$32

Marinated prawns served with seasonal patates and dip

Traditional Greek meat sauce, layered with makaronia, topped with Greek béchamel sauce

HOMESTYLE MOUSSAKA \$38 KOTSI ARNI \$40

Traditional Greek meat sauce, layered with potato & eggplant, topped with Greek béchamel sauce

Lamb shank cooked in a fresh tomato sauce served with seasonal greens and mash potato

KOTA LEMONATO \$40

Marinated chicken with Mediterranean herbs and extra virgin olive oil, served with roast patates





SALADS

- GREEK SALAD** \$19
Tomatoes, cucumber, onions, olives, feta epeiros, oregano topped with extra virgin olive oil
- CYPRIT SALAD** \$20
Quinoa, halloumi cheese, casius, lentil, sultanas, onions, parsley, pepitas, and pomegranate seeds, dressed with a sweet and tangy honey-balsamic vinaigrette.

- AMMOS SALAD** \$19
Pickled octopus, cherry tomatoes, pickled fennel, shallots, black eyed peas, rocket & spinach topped with AMMŌS dressing.

MEAT PLATTER

- KREATIKA** \$120
Chicken souvlaki, lamb souvlaki, lamb cutlet, loukaniko, beefteki, pork fillet and porterhouse steak, served with seasoned patates.

SEAFOOD PLATTER

- THALASINA** \$130
Prawns, calamari, octopus, white bait, fish, served with seasoned patates.

AMMŌS PLATTER

- MIXED PLATTER** \$150
Prawns, calamari, fish, chicken souvlaki, lamb souvlaki, loukaniko and bifteki served with seasoned patates.





VEGANS

FAVA	\$18	BRIAM	\$26
Beans served with onions, capers, lemon, extra virgin olive oil, and pita bread.		Sautéed Traditional Greek vegetables served with a red sauce with mushrooms	

VEGAN MOUSAKA	\$35	SAUTEED MUSHROOMS	\$28
Layers of roasted eggplant, potato, lentil sauce topped with vegan béchamel		Mushrooms with cherry tomatoes and a balsamic glaze	

DESSERTS

GALAKTOBOUREKO	\$18	EKMEK (KATAIFI)	\$18
Semolina custard wrapped in crispy phyllo pastry, soaked in sweet honey cinnamon syrup.		Kataifi pastry soaked in syrup, layered with creamy custard, and topped with whipped cream and pistachios.	

BAKLAVA	\$12	LOKOUMADES	\$15
Layers of filo pastry filled with nuts and sweetened with honey syrup.		Drizzled with honey and sprinkled cinnamon	





150ML 250ML BOTTLE

SPARKLING

The Lane Lois Blanc de Blancs NV Adalade H18	\$11.00	\$55.00	\$44.00
Bird in Hand NV South Australia			\$55.00
Hancock & Hannoock Sparkling Shiraz Piccolo 200ml). McLaren Vale			\$12.00
Charles Heidsieck Brut Reserve Reims France			\$149.00

WHITE WINES

Pikes Traditionale Riesling Clare Valley	\$12.00	\$18.00	\$46.00
Rockford Riesling Eden Valley			\$55.00
Wicks Sauvignon Blanc: Adelaide Hills	\$11.00	\$16.00	\$44.00
Gelsin Vineyard Selection Sauvignon Blanc	\$11.00	\$16.00	\$44.00
Bremerton Special Release Fieno Langhorne creek	\$11.00	\$16.00	\$44.00
Bos provincia Pinot Gris Adelaide Hills	\$11.00	\$16.00	\$44.00
The Lane series Chardonnay Adelaide Hills	\$11.00	\$16.00	\$44.00
Robert Oatley Finisterre Chardonnay, Margaret River			\$75.00





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ROSE/MOSCATO

Genre Luna di Fresha Rose McLaren Vale	\$11.00	\$16.00	\$44.00
Flore Pink Moscato New South Wales	\$ 9.00	\$12.00	\$35.00
Rockford Alicante Bouchet Barossa Valley	\$13.00	\$19.00	\$55.00

RED WINES

Pikes Luccio Novello Clare Valley	\$10.50	\$15.50	\$42.00
Nicks Pinot Noir Adelaide Hills	\$11.00	\$16.00	\$44.00
First Prop Matador Grenache Barossa Valley	\$11.00	\$16.00	\$44.00
Robert Oatley Signature GSM McLaren Vale	\$11.50	\$17.00	\$46.00
Mitolo Lupo Shiraz McLaren Vale	\$11.50	\$17.00	\$46.00
Bent Creek Black Dog Shiraz McLaren Vale			\$46.00
First Drop Mothers Milk Shiraz McLaren Vale	\$11.50	\$17.00	\$46.00
First Drop Mothers 2% Shiraz Barossa Valley			\$65.00
Metala White Cab Sauv Langhorne Creek	\$11.50	\$17.00	\$46.00
Rockford Rod & Cab Spur Shiraz Barossa Valley			\$78.00





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GREEK WINES

Imiglykos Cambas White \$ 8.00 \$12.00 \$32.00

Imiglykos Cambas Red \$ 8.00 \$12.00 \$32.00

Retsina Malamatina \$ 8.00 \$12.00 \$32.00

HOUSE WINES

AMMÖS White \$ 8.00 \$12.00 \$32.00

AMMÖS Red \$ 8.00 \$12.00 \$32.00

SOFT DRINKS

GLASS

Coca-Cola \$ 5.00

Coke Zero \$ 5.00

Sprite \$ 5.00





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