



MEZETHAKIA

AMMOS PITA BREAD	\$6 (VG)	TRADITIONAL SEASONED PATATES	\$10 (GF) (VG)
AMMOS FOUR DIP Served with Pita Bread	\$38 (V)	GRILLED OCTOPUS Served with fava, lemon, pickled onions and basil oil	\$28 (GF) (DF)
KEFTEDAKIA Greek meatballs served with tzatziki	\$18	SAGANAKI Grilled Greek cheese with herbs and extra virgin olive oil	\$20 (GF)
SPANAKOPITA Traditional Greek spinach pie with feta cheese and herbs	\$20 (V)	YIAYIA'S DOLMATHES Pork Mince with rice wrapped in vine leaves	\$20 (GF)
HALOUMI Grilled Greek cheese with herbs and extra virgin olive oil	\$20 (V) (GF)	YIAYIA'S KOUPEES Filled with pork, beef, onion and parsley, served with lemon & yoghurt	\$22
SARDINES Fillets served with red onion and fresh tomato	\$22 (GF) (DF)	CALAMARI E \$22 M \$27 Lightly fried served with seasoned patates	(DF)
SEASONAL GRILLED VEGETABLES	\$22 (VG) (GF)	MARINATED AMMOS OLIVES	\$5 (VG) (GF)
LOUKANIKO Traditional Greek sausage, served with dip	\$22 (DF)		

AMMOS DIPS

All dips served with Pita Bread

TZATZIKI Yoghurt, garlic, cucumber, dill, extra virgin olive oil	\$11.50 (V) (GF)	TARAMA Cod roe spread	\$11.50 (V) (DF)
TYROKAFTERI Mild spicy feta dip Served with AMMOS pita bread	\$11.50 (V) (GF)	SKORDALIA Garlic, potato	\$11.50 (VG) (GF)

V - VEGETARIAN

VG - VEGAN

GF - GLUTEN FREE

DF - DAIRY FREE





MAINS FROM THE GRILL

KONTOSOUVLI CHICKEN	\$36	KONTOSOUVLI LAMB	\$38
Chicken served with seasoned patates and dip		Lamb served with seasoned patates and dip	
BIFTEKI	\$35	BRIZOLA	\$38
Traditional Greek style beef filled with greek bacon & cheese served with patates and dip		Porterhouse fillet, served with seasonal greens, seasonal patates and dip	
AMMOS KOTA	\$40	PSARI TIS IMERAS	\$36
Marinated chicken with Mediterranean herbs and extra virgin olive oil, served with roast patates	(GF) (DF)	Fish served with seasonal greens and skordalia	(GF) (DF)
LOUKANIKO	\$24	CYPRLOT RAVIOLIS	\$32
Traditional Greek sausage, served with seasonal patates and dip	(DF)	Haloumi and mint filled ravioles	(V)
PAITHAKIA	\$42	HOMESTYLE PASTITSIO	\$32
Marinated lamb outlets served with roast lemon patates and tzatziki	(GF)	Traditional Greek meat sauce, layered with makaronia, topped with Greek béchamel sauce	
GARIDES SOUVLAKI	\$42	HOMESTYLE MOUSSAKA	\$38
Marinated prawns served with seasonal patates and dip		Traditional Greek meat sauce, layered with potato & eggplant, topped with Greek béchamel sauce	
		KOTSI ARNI	\$40
		Lamb shank cooked in a fresh tomato sauce served with seasonal greens and mash potato	(GF)

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SALADS

- | | | | |
|--|-------------|--|------|
| GREEK SALAD | \$20 | CYPRriot SALAD | \$20 |
| Tomatoes, cucumber, onions, olives, feta, oregano topped with extra virgin olive oil | (V)
(GF) | Quinoa, halloumi cheese, cashews, lentil, sultanas, onions, parsley, pepitas, and pomegranate seeds, dressed with a sweet and tangy honey-balsamic vinaigrette | (V) |

MEAT PLATTER

- | | |
|--|-------|
| KREATIKA | \$139 |
| Chicken souvlaki, lamb souvlaki, lamb cutlet, loukaniko, beefteki, pork fillet, sheftalies and porterhouse steak, served with seasoned patates | |

SEAFOOD PLATTER

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|---|-------|
| THALASINA | \$135 |
| Prawns, calamari, octopus, white bait, fish, served with seasoned patates | (DF) |

AMMŌS PLATTER

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

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VEGAN

FAVA	\$18	SAUTEED	\$28
Beans served with	(VG)	MUSHROOMS	(VG)
onions, capers, lemon,	(GF)	Mushrooms with cherry	(GF)
extra virgin olive oil and		tomatoes and a balsamic	
pita bread		glaze	
VEGAN MOUSAKA	\$35	SEASONAL GRILLED	\$22
Layers of roasted eggplant,		VEGETABLES	(GF)
potato, lentil sauce topped			
with vegan béchamel			

SET MENU

10 people and above
\$70.00 per person

Consult with Management

For a personalised touch, consult with our dedicated Management Team. They are ready to guide you through our set menu offerings, ensuring your visit is tailored to your tastes and preferences.

PLEASE NOTE: We aim to accommodate various dietary needs. Please inform our staff of any allergies or preferences, and we will do our best to tailor our dishes to your requirements. While we take precautions, we cannot guarantee an allergen-free environment. Your satisfaction is our priority.

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PLEASE NOTE: NO SPLIT BILLS

NOTICE FOR AMEX CUSTOMERS

A 3% surcharge applies to Amex transaction helping cover processing costs. Thank you for your understanding and continued support at **AMMOS GREEK BISTRO.**





150ML 250ML BOTTLE

SPARKLING

The Lane Lois Blanc de Blancs NV Adelaide Hills	\$11.00	\$15.00	\$44.00
Bird in Hand NV South Australia			\$55.00
Hancock & Hancock Sparkling Shiraz Piccolo 200ml. McLaren Vale			\$12.00
NV Charles Heidsieck Brut Reserve Reims France			\$149.00

WHITE WINES

Pikes Traditionale Riesling Clare Valley	\$12.00	\$18.00	\$46.00
2023 Rockford Riesling Eden Valley			\$59.00
Wicks Sauvignon Blanc: Adelaide Hills	\$11.00	\$16.00	\$44.00
Giesen Vineyard Selection Sauvignon Blanc Marlborough NZ	\$11.00	\$16.00	\$44.00
Bremerton Special Release Fiano Langhorne Creek	\$11.00	\$16.00	\$44.00
First Drop Endless Summer Pinot Grigio, Adelaide Hills	\$11.00	\$16.00	\$44.00
Bos Provincia Pinot Gris Adelaide Hills	\$11.00	\$16.00	\$44.00
The Lane Series Chardonnay Adelaide Hills	\$12.00	\$18.00	\$46.00
2020 Robert Oathey Finisterre Chardonnay Margaret River			\$75.00

ROSE/MOSCATO

Gemtree Luna Di Fresa Rose McLaren Vale	\$11.00	\$16.00	\$44.00
Fiore Pink Moscato New South Wales	\$ 9.00	\$12.00	\$35.00
Rockford Alicante Bouchet Barossa Valley	\$13.00	\$19.00	\$55.00



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RED WINES

Pikes Luccio Sangiovese Clare Valley	\$10.50	\$15.50	\$42.00
Wicks Pinot Noir Adelaide Hills	\$11.00	\$16.00	\$44.00
First Drop Matador Grenache Barossa Valley	\$11.00	\$16.00	\$44.00
2021 Hentley Farm Old Legend Grenache Barossa Valley			\$98.00
Robert Oatley Signature GSM McLaren Vale	\$11.50	\$17.00	\$46.00
Hentley Farm Villain & Vixen Shiraz Barossa Valley	\$11.00	\$16.00	\$44.00
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 Barossa Valley	\$11.50	\$17.00	\$46.00
2020 First Drop 2% Shiraz Barossa Valley			\$65.00
2020 Hentley Farm The Beast Shiraz Barossa Valley			\$140.00
2018 Penfolds St Henri Shiraz Blend of Regions			\$180.00
Metala White Label Cab Sauv Langhorne Creek	\$11.50	\$17.00	\$46.00
2020 Majella Cabernet Coonawarra			\$65.00
2020 Rockford Rod & Spur Shiraz/Cab Barossa Valley			\$89.00
2019 Penfolds Bin 389 Cabernet Shiraz Blend of Regions			\$170.00

Wines not purchased from Ammos \$30 corkage



150ML 250ML BOTTLE

GREEK WINES

Imiglykos Cambas White	\$ 8.00	\$12.00	\$32.00
Imiglykos Cambas Red	\$ 8.00	\$12.00	\$32.00
Retsina Malamatina			\$18.00

HOUSE WINES

AMMŌS White	\$ 8.00	\$12.00	\$32.00
AMMŌS Red	\$ 8.00	\$12.00	\$32.00

BEERS [Served per Bottle]

Corona Mexican	\$11.00	Heineken Lager	\$11.00
Keo	\$12.00	Leon Beer	\$12.00
Mythos	\$12.00	Alfa	\$12.00
Fix Hellas Premium Lager	\$12.00	Heineken Zero	\$11.00

DRINKS [Served per Glass]

Coca-Cola	\$ 5.00	Coke Zero	\$ 5.00
Sprite	\$ 5.00	Juice	\$ 5.00
Lemon Lime Bitters	\$ 7.00	Soda Lime Bitters	\$ 7.00
Still Water	\$10.00	Sparkling Water	\$10.00





SPIRITS

Ouzo 12	\$ 9.00	Smirnoff Vodka	\$ 9.00
Jivaeri Ouzo	\$ 9.00	Belvedere Vodka	\$ 9.00
Ouzo of Mitilini	\$ 9.00	Grey Goose Vodka	\$13.00
Mini Ouzo	\$ 9.00	Johnnie Walker Red Label	\$10.00
Plomari Ouzo	\$ 9.00	Dimple Scotch 12YO	\$10.00
Metaxa 5 Star	\$10.00	Fireball Cinnamon Whisky	\$10.00
Metaxa 7 Star	\$11.00	Glenfiddich Malt 12YO	\$13.00
Metaxa 12 Stars	\$12.00	Johnnie Walker Black Label	\$13.00
El Jimador Tequila Anejo	\$10.00	Johnnie Walker Gold Label	\$13.00
Canadian Club Original	\$10.00	Chivas Regal Scotch 12YO	\$13.00
Skinos Mastiha Spirit	\$11.00	Macallan 12 year Old Single Malt Whiskey	\$18.00
Katsaros Tsipouro Black	\$12.00	Johnnie Walker Blue Label	\$30.00
Kretaraki Rakomelo	\$11.00	Bombay Gin Sapphire	\$10.00
Bacardi Carta Blanca	\$10.00		
Aperol Spritz	\$18.00		
36 Short Collection	\$12.00		
ALL LIQUEURS	\$10.00		

COFFEE

Frappe	\$7.00
Greek Coffee	\$5.00
Fredo Espresso	\$6.00
Cappuccino	\$4.50
Latte	\$4.50
Flat White	\$4.50
Macchiato	\$4.50
Piccolo	\$4.50
Short Black	\$3.50

DESSERTS

BAKLAVA	\$12
Layers of filo pastry filled with nuts and sweetened with honey syrup	
GALAKTOBOUREKO	\$18
Semolina custard wrapped in crispy phyllo pastry, soaked in sweet honey cinnamon syrup	
EKMEK (KATAIFI)	\$18
Kataifi pastry soaked in syrup, layered with creamy custard, and topped with whipped cream and pistachios	
YIA YIA'S BOUGATSA	\$18
Greek custard pie wrapped in filo served with vanilla ice cream and strawberries	