



RESTAURANT

*Greek dining is renowned for good food, wine and a gathering of friends. At Estia, we offer you the opportunity to enjoy Greek dining in a casual, warm atmosphere and provide an array of traditional Greek Island style dishes known as Mezedakia. Mezedakia are a selection of smaller dishes, perfect for sharing.*

<b>Dips</b>	<b>All home made</b>	<b>SMALL</b>	<b>FULL</b>
Tzatziki	yoghurt, cucumber, mint and garlic	5.50	7.50
Skordalia	garlic, potato and white vinegar	5.50	7.50
Melizanosalata	eggplant, garlic and tahini	5.50	7.50
Taramosalata	cod roe, lemon juice and olive oil	5.50	7.50
Htipiti	feta, yoghurt, capers and chilli	5.50	7.50
Selection of all five dips (please order pita bread separately to dips)	in small servings		24.90
Pita Bread	served warm (per serve)		2.20
<b>Salata</b>			
Elliniki	greek salad with feta and olives	16.50	23.90
Tou Kippou	garden salad	14.50	20.90
Pantzaria	home made beetroot salad dressed with a garlic vinegarette	16.50	23.90
Revithia	chickpea and spinach salad with spring onion, roasted capsicum and celery	16.50	23.90
<b>Mezedakia</b>			
<b>We recommend 2 people order and share up to 3 full sized, or 5 small sized dishes</b>			
Kalamata Olives	plain, S.A. grown	5.90	8.90
Chilli Kalamata Olives	marinated in sweet red chilli, oregano, garlic and capers	7.50	10.90
Saganaki	pan cooked kefalograviera cheese dressed with olive oil and lemon		18.90
Kaseri	greek semi hard cheese, crumbed and fried		18.90
Dolmathes - homemade	vegetarian stuffed vine leaves, served warm with tzatziki	17.40	24.90
Gigandes	lima beans baked with tomato salsa, fennel, garlic, parsley, celery and carrot	16.50	23.90
Spanakopita	spinach and feta wrapped in filo and oven baked (allow 20 mins)	16.50	23.90
Kolokithi	zucchini, feta and onion croquettes, served with tzatziki	17.40	24.90
Patates Tiganites	hand cut potato wedges	12.90	16.50
French Fries		10.90	14.90
Oktapodi Toursi	S.A. octopus pickled in olive oil, vinegar, garlic and fresh oregano		POA
Calamari Tiganito	local calamari lightly floured and fried	22.90	31.90
Maritha Tiganiti	whole whitebait crisp fried, served with skordalia	18.90	27.50
Tis Skaras Oktapodi	S.A. octopus marinated in olive oil, garlic and black pepper, chargrilled		POA
Tis Skaras Garithes	S.A. king prawns marinated in olive oil, garlic and wild fennel, chargrilled	21.90	31.90
Garithes Saganaki	S.A. king prawns, pan cooked in tomato and feta with garlic, chilli, and fresh mint		30.90
Sikoti	chicken liver pan fried in olive oil with mushroom and onion	16.90	24.90
Keftedes	beef meatballs spiced with mint, spring onion and garlic, served with tzatziki	17.40	24.90
Souzoukakia Me Salsa	chargrilled chevapchichis topped with a rich, cumin spiced tomato salsa	17.40	24.90
Loukaniko	traditional smoked pork and orange sausage, chargrilled	16.90	24.90
Tis Skaras Arnaki	lamb fillet marinated in olive oil, lemon and selected spices, chargrilled	22.90	31.90
Tis Skaras Kotopoulo	chicken marinated in olive oil, oregano and black pepper, chargrilled	20.90	29.90
Tis Skaras Ortiki	jumbo free range quail marinated in olive oil, garlic and fresh rosemary, chargrilled	18.90	28.50
Tis Skaras Hirino	pork fillet marinated in garlic and selected spices, skewered and chargrilled	19.50	29.50
Briami	Chargrilled eggplant, potato, capsicum, zucchini and fresh herbs, layered and oven baked in tomato		29.90
Mousaka - Meat	layered eggplant, potato, ground beef and bechamel, baked (allow 20 mins)		32.90
Mousaka - Vegetarian	layered eggplant, potato, roasted capsicum, spinach, bechamel, baked (allow 20 mins)		32.90

**15% surcharge on public holidays**  
**Ask about our daily specials and Banquet Menu**  
**Kali Orexi**  
**www.estia.com.au | instagram: @estiahenleybeach**

## Beer and Cider

James Boags Premium Lager	10.50	Hahn Super Dry	10.50
Coopers Sparkling Ale	10.50	Corona	11.00
Coopers Pale Ale	10.50	Mythos Lager - Greece	11.00
Crown Lager	10.50	Cascade Premium Light	9.50
James Squire '150 Lashes' Pale Ale	10.50	Barossa Cider Co Squashed Apple	10.50
Heineken	11.00	Barossa Cider Co Squashed Pear	10.50

## Soft Drink and Juice

Pepsi, Pepsi Max, Sunkist Orange	4.95	Orange Juice	5.95
Lemon Squash, Lemonade, Soda	4.95	Apple Juice	5.95
Mineral Water (500ml)	6.50	Apricot Nectar	5.95
Mineral Water (1 Litre)	10.50	Tomato Juice	5.95
Tonic Water (300ml)	5.50	Pineapple Juice	5.95
Ginger Ale (300ml)	5.50	Iced Tea (Peach / Lemon)	5.95
Coke (can)	5.50		

## Coffee and Tea

Frappe (Athenian iced coffee - black)	5.90	Pot for 1	4.90
Frapgalo (frappe with milk)	5.90	· Greek Mountain Tea	
Greek Coffee	4.50	· English Breakfast	
Short Black, Machiatto	4.50	· Earl Grey	
Cafe Latte, Flat White, Long Black	4.90	· Peppermint Tea	
Cappucino	4.90	· Camomile Tea	
Hot Chocolate	5.90	· Green Tea	
Liqueur Coffee	16.00	Extra Coffee Shot	2.00
Soy/Almond	extra 0.50	BabyCino	3.00

## Whisky, Brandy and Cognac

Johnnie Walker Black Label	12.00	Metaxa Seven Star Brandy (45ml)	15.00
Canadian Club Whisky	11.00	Hennessy VS Cognac (45ml)	15.00
Jameson Irish Whisky	11.00	Courvoisier VSOP Cognac (45ml)	18.00
Talisker Single Malt Scotch Whisky	13.00	Remy Martin XO Cognac (45ml)	24.00

## Dessert - all desserts are made in house

### Loukoumathes

Traditional honey puffs topped with syrup and cinnamon sugar, served with cream (serves 4, allow 15 mins) . . . . . 24.90

### Crem Kataifi

Shredded Kataifi pastry, baked and topped with honey and walnuts, finished with a thick layer of creamy custard, fresh cream, cinnamon and walnuts . . . . . 15.90

### Galaktoboureko

A light semolina based custard encased in filo pastry, baked golden, topped with citrus syrup, served at room temperature . . . 15.90

### Baklava

Walnuts and spices encased in filo pastry, oven baked and topped with a rich honey citrus syrup. . . . . 15.90

### Kourambiie

Traditional home made almond shortbread, dusted with icing sugar . . . . . 5.90

### Loukoumi

Rose flavoured turkish delight. . . . . 3.90

### Vanilla

Traditional vanilla fondant spoon sweet, a kids classic . . . . . 3.90

## Port, Muscat and Sherry

Wolf Blass Reserve Tawny Port	10.00	Commandaria - Cyprus	10.00
Galway Pipe Tawny Port	10.00	Morris of Rutherglen Liqueur Muscat	10.00
Penfolds Father Tawny Port	10.00	Baileys Liqueur Muscat	10.00
Penfolds Grandfather Port	21.00	J Morla Sherry Solera No.23 (sweet) Jerez, Spain	10.00

*Have you tried our famous Greek Martini?*  
*www.estia.com.au | instagram: @estiahenleybeach*  
*15% surcharge on public holidays*

