

554 HIGH STREET ECHUCA OPAECHUCA.COM @OPAECHUCA (03) 5480 7886 15% SURCHARGE ON PUBLIC HOLIDAYS ~ YES WE SPLIT BILLS

110

150

110

Suits two for entree, or the table to share Dolmades [3], pickled octopus, saganaki, chargrilled capsicum, feta, a dip of your choice and charred bread		Two free range marinated chicken or lamb strap skewers on Cypriot burghul tabouli salad (gfo)	26	15% SURCHARGE ON PUBL
TRIO OF DIPS & PITA (vgo) (gfo) Choose any three	22	CHICKEN YIROS Slow cooked chicken over charcoal	26	It's All Greek To Me!
Tyrokafteri / Feta & spicy capsicum (gf) (vg) Taramasalata / Fish Roe Fava / Fava bean (gf) (v) Tzatziki / Garlic & cucumber (gf) (vg)		SHEFTALIA Cypriot spiced meat patties with burghul tabouli salad	25	FOR TWO OR MORE \$85 PER PERSON Tyrokafteri, taramasalata, and hummus dips pita bread and saganaki
Hummus / Chickpea (gf) (v) Melitzanosalata / Eggplant (gf) (v)		Mains		Prawn saganaki with charred bread
EXTRA DIP	8	IMAM BAYILDI Oven roasted tomato and onion stuffed eggplant	28	Paidakia, chicken yiros, sheftalia Crushed potatoes
PITA	6	topped with feta (vg) (vo)		Greek Horiatiki salad
CHARRED BREAD Chargrilled bread with olive oil, oregano & sea salt (vg) (gfo)	12	PAIDAKIA Marinated lamb cutlets cooked over charcoal with crushed potatoes and seasonal vegetables (gf)	48	Loukoumades Vegetarian banquet available
MARINATED OLIVES Blonde and Black Kalamata, Manzanilla, and Arbequina olives (v) (gf)	12	CHICKEN OPEN SOUVLAKI Chicken yiro with pita, chips, tzatziki and salad (vgo)	38	Platters MADE FOR TWO
DOLMADES ME KREMA AUGOLEMONO Herbed rice mix in vine leaves served with a egg lemon sauce [6pc] (vg) (vo)	16	MOUSSAKA Eggplant, potato, zucchini, lentils, vegan béchamel (v)	35	MEAT PLATTER Chicken yiros Paidakia (lamb cutlets)
FETA & CHARGRILLED CAPSICUM	18	Seafood		Lamb skewers with crushed potatoes Sheftalia with herbed rice
Marinated feta with olive oil and oregano served with a side of chargrilled capsicum (gf) (vg)		CALAMARI SALAD Crispy fried calamari tossed in seaweed vinegar salt	38	Pita and tzatziki SEAFOOD PLATTER
SAGANAKI Pan-seared cheese with a thin and crispy crust	18	with a rocket, fennel and orange		Market fish fillets of the day Calamari
served with fig compôte & fresh lemon (vg) (gfo)		CHARGRILLED OCTOPUS Served with our house fava bean dip (gf)	48	Whitebait Prawn saganaki
HORTOKEFTEDES Spinach and feta balls with tzatziki (vg)	22	KRITHARAKI ME THALASSINA Orzo pasta & mixed seafood cooked in a red sauce (vo)	44	Octopus Greek Horiatiki salad
WHITEBAIT Crispy fried whitebait served with lemon	18	BARRAMUNDI Grilled with a seasonal sauce and vegetables (gf)	MP	HARVEST PLATTER (vg) Chargrilled capsicum & feta Charred bread
PICKLED OCTOPUS Lightly marinated Fremantle octopus (gf)	18	MARKET DAY FISH Ask our staff for daily market offering	MP	Hortokeftedes Imam Bayildi Moussaka
TWICE-COOKED CALAMARI Served with whipped feta & dill sauce (gf) We recommend pairing with charred bread	26	Little Ones		Greek Horiatiki salad
PRAWN SAGANAKI	26	CHICKEN YIRO & CHIPS	15	
Pan-seared prawns cooked in a tomato & feta sauce We recommend pairing with charred bread		CALAMARI & CHIPS	15	

CHICKEN OR LAMB SKEWERS

26

CRUSHED POTATOES Oregano potatoes, crushed (v) (gf)	14
YIA-YIA'S CHIPS Crispy sea salt chips with crumbled feta (vg) (vo)	11
GREEK HORIATIKI SALAD Tomato, feta, cucumber, capsicum, onion, lettuce & olive oil (vg) (gf) (vo)	18
WATERMELON SALAD Compressed watermelon, feta, cucumber ribbons, olives, mint, and balsamic pearls (v)	18
Dessert	
BAKLAVA Traditional phyllo layered with honey, lemon, walnuts & almond with pistachios add ice cream +3	12
LOUKOUMADES Greek donuts served with walnuts, syrup and cinnamon add ice cream +3	12
Specials	

Speak to our staff to hear today's market specials

Functions

Birthdays, work events, social clubs Scan to book your next function at Opa



15

CHICKEN PASTA

Mezze / To Share

MEZZE PLATTER

Suits two for entree, or the table to share