## Mezze / To Share

## MEZZE PLATTER

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

TRIO OF DIPS \& PITA (vgo) (gfo)
Choose any three
Tyrokafteri / Feta \& spicy capsicum (gf) (vg)
Taramasalata / Fish Roe
Fava / Fava bean (gf) (v)
Tzatziki / Garlic \& cucumber (gf) (vg)
Hummus / Chickpea (gf) (v)
Melitzanosalata / Eggplant (gf) (v)

## EXTRA DIP

PITA
CHARRED BREAD
Chargrilled bread with olive oil, oregano \& sea salt (vg) (gfo)

MARINATED OLIVES
Blonde and Black Kalamata, Manzanilla, and Arbequina olives (v) (gf)

DOLMADES ME KREMA AUGOLEMONO
Herbed rice mix in vine leaves served with a egg
lemon sauce [6pc] (vg) (vo)
FETA \& CHARGRILLED CAPSICUM
Marinated feta with olive oil and oregano served with a side of chargrilled capsicum (gf) (vg)

## SAGANAKI

Pan-seared cheese with a thin and crispy crust served with fig compôte \& fresh lemon (vg) (gfo)

HORTOKEFTEDES
Spinach and feta balls with tzatziki (vg)
WHITEBAIT
Crispy fried whitebait served with lemon
PICKLED OCTOPUS
Lightly marinated Fremantle octopus (gf)
WICE-COOKED CALAMARI
Served with whipped feta \& dill sauce (gf)
We recommend pairing with charred bread

## PRAWN SAGANAKI

an-seared prawns cooked in a tomato \& feta sauce
We recommend pairing with charred bread

## CHICKEN YIRO

Slow cooked chicken over charcoal
SHEFTALIA
SHEFTALIA
Cypriot spiced meat patties with burghul tabouli salad

## Mains

Grilled with a seasonal sauce and vegetables (gf)
MARKET DAY FISH
Ask our staff for daily market offering

## Little Ones

UNDER 15

## CALAMARI \& CHIPS

CHICKEN PASTA
IMAM BAYILDI
Oven roasted tomato and onion stuffed eggplant topped with feta (vg) (vo)
PAIDAKIA
Marinated lamb cutlets cooked over charcoal with crushed potatoes and seasonal vegetables (gf)
CHICKEN OPEN SOUVLAKI
Chicken yiro with pita, chips, tzatziki and salad (vgo)
MOUSSAKA
Eggplant, potato, zucchini, lentils, vegan béchamel (v)

## Seafood

CALAMARI SALAD
Crispy fried calamari tossed in seaweed vinegar salt with a rocket, fennel and orange

CHARGRILLED OCTOPUS
Served with our house fava bean dip (gf)
KRITHARAKI ME THALASSINA
Orzo pasta \& mixed seafood cooked in a red sauce (vo

## Meat Plates

or the table or pair with sides

## CHICKEN OR LAMB SKEWERS

Two free range marinated chicken or lamb strap
Two free range marinated chicken or lamb strap kewers on Cypriot burghul tabouli salad (gfo)

554 HIGH STREET ECHUCA OPAECHUCA.COM @OPAECHUCA (O3) 54807886

## 15\% SURCHARGE ON PUBLIC HOLIDAYS ~ YES WE SPLIT BILLS

## It's All Greek To Me!

FOR TWO OR MORE $\$ 85$ PER PERSON

## Tyrokafteri, taramasalata, and hummus dip

 pita bread and saganakiPrawn saganaki with charred bread
Paidakia, chicken yiros, sheftalia
Crushed potatoes
Greek Horiatiki salad
Loukoumades
Vegetarian banquet available

## Platters <br> \section*{made for two}

## MEAT PLATTER

Chicken yiros
Paidakia (lamb cutlets)
Lamb skewers with crushed potatoes
Sheftalia with herbed rice
Pita and tzatziki
SEAFOOD PLATTER
Market fish fillets of the day
Calamari
Whitebait
Prawn sagana
Octopus
Greek Horiatiki salad
HARVEST PLATTER (vg)
Chargrilled capsicum \& feta
Charred bread
Hortokeftedes
Imam Bayildi
Moussaka
Greek Horiatiki salad

## Sides

## CRUSHED POTATOES

 Oregano potatoes, crushed (v) (gf)
## YIA-YIA'S CHIPS

Crispy sea salt chips with crumbled feta (vg) (vo)

## GREEK HORIATIKI SALAD

Tomato, feta, cucumber, capsicum, onion, lettuce \& olive oil (vg) (gf) (vo)

## WATERMELON SALAD

18

Compressed watermelon, feta, cucumber ribbons, olives, mint, and balsamic pearls (v)

## Dessert

110
Traditional phyllo layered with honey, lemon,
Traditional phyllo layered with hon
walnuts \& almond with pistachios
walnuts \& almond
add ice cream +3

## LOUKOUMADES

Greek donuts served with walnuts, syrup and cinnamon add ice cream +3

## 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


