

LINDOS BANQUET \$48.00 per person (min. 2 people)

Mixed Dips Platter - A combination of tzatziki, tarama, eggplant, beetroot and skorthalia.

Authentic Greek Appetizers

Saganaki - Pan-fried kefalograviera cheese, lemon, and oregano dressing.

Dolmades - Vine leaves, filled with rice and herbs.

Loukanika - Char-grilled Greek spicy sausages

Main Course - Seafood

Garides - Freshly cooked prawns with lemon.

Fillet of Fish - fillet fish

Calamari - Deep-fried calamari with lemon and basil.

Main Course - Meat

Mixed Souvlaki - Char-grilled lamb and chicken on skewers.

Lamb Gyros - Marinated lamb on the spit.

Chicken Gyros - Marinated chicken on the spit.

Greek Salad - Fresh lettuce with tomato, cucumber, feta, olives and onion

Desserts - Baklava, Galaktobouriko, Halva

Tea or Coffee

SANTORINI'S BANQUET \$42.00 per person (minimum 2 people)

Mixed Dips Platter

A combination of tzatziki, tarama, eggplant, beetroot and skorthalia.

Authentic Greek Appetizers

Halloumi - Grilled halloumi cheese, lemon and oregano dressing.

Piperies - Roasted marinated capsicum.

Dolmades - Vine leaves filled with rice and herbs.

First Main Course - Seafood

Chargrilled calamari - Chargrilled calamari with lemon and spices.

Fillet of Fish - fish fillet.

Second Main Course - Meat

Lamb Gyros - Marinated lamb on the spit.

Chicken Gyros - Marinated chicken on the spit.

Greek Salad

Fresh lettuce with tomato, cucumber, feta, olives and onion

Dessert

Baklava

Tea and/or Coffee

DIAS BANQUET \$38.00 per person (min. 2 people)

Mixed Dips Platter - A combination of tzatziki, tarama, eggplant, beetroot and skorthalia.

Authentic Greek Appetizers

Saganaki - Pan-fried kefalograviera cheese, lemon, and oregano dressing.

Dolmades - Vine leaves, filled with rice and herbs.

Loukanika - Char-grilled Greek spicy sausages.

Calamari - Deep-fried calamari with lemon and basil.

Main Course - Meat

Lamb Gyros - Marinated lamb on the spit.

Chicken Gyros - Marinated chicken on the spit.

Greek Salad - Fresh lettuce with tomato, cucumber, feta, olives and onion

Tea or Coffee

*All banquets come with complimentary bread

KID'S MEAL \$14.00 (under 12 years old)

Lamb Souvlaki Skewers

Lamb Gyros

Fish Fillet Char-grilled

Lamb Cutlets

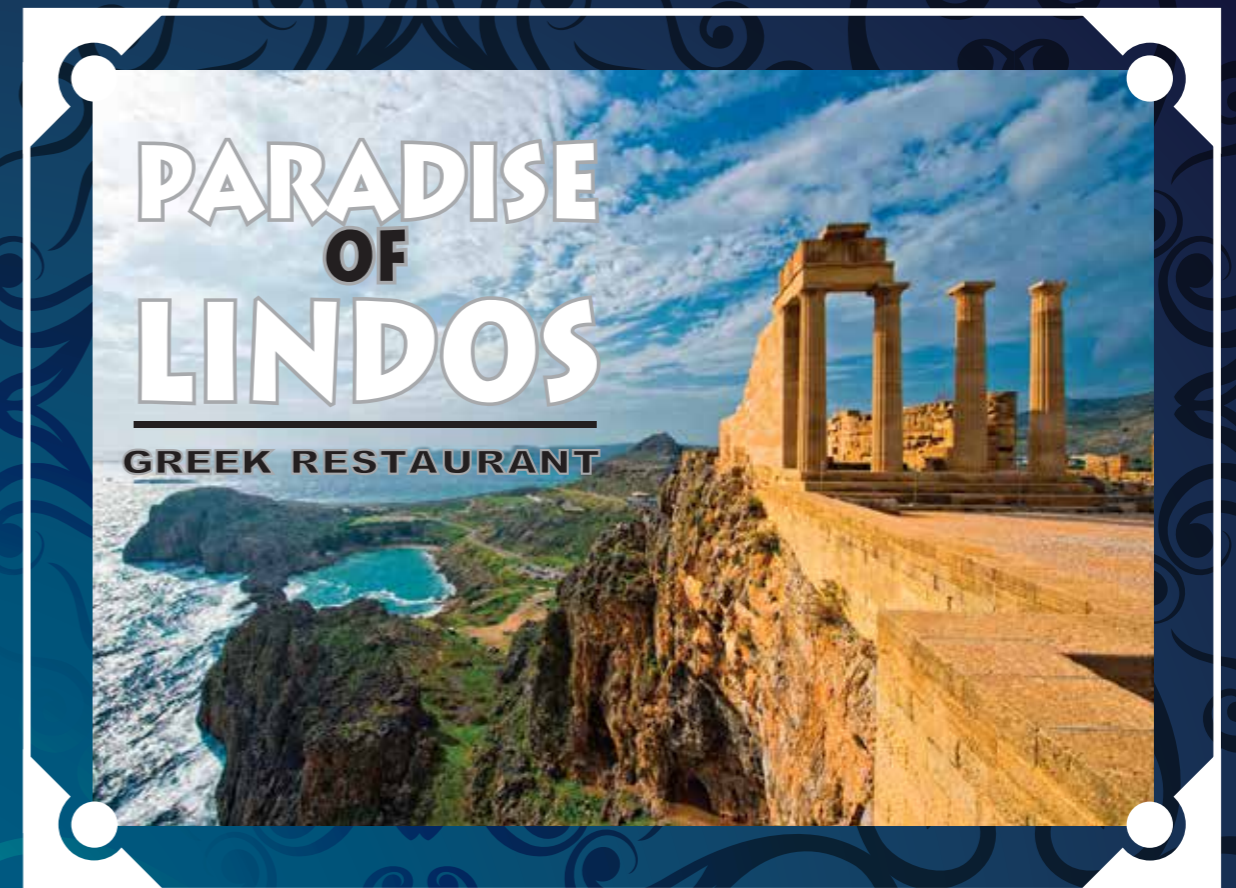
Chicken Souvlaki Skewers

Chicken Gyros

Calamari

All served with baked potatoes and salad.

Menu items subject to availability. All prices include G.S.T
Minimum charge per person (Sat only) \$25.00. Corkage \$5.00 per bottle



GREEK RESTAURANT

CHARCOAL GRILL & SEAFOOD

www.paradiseoflindos.com.au

FULLY LICENSED & B.Y.O. (WINE ONLY)

OPEN 6 DAYS FOR DINNER - MONDAY CLOSED

OPEN FOR LUNCH FOR GROUP BOOKINGS ONLY

324 KEILOR ROAD, NORTH ESSENDON 3041

PHONE: (03) 9374 2330

We cater for

Cocktail Parties, Group Bookings, Corporate & Private Functions, Christenings, Birthdays, Engagements, Weddings, etc for up to 100 persons.

Your Chef and Owner: Anestis Hatzisavidis

STARTERS HOME MADE DIPS

Pita Bread	1.50
Unleavened Greek lavash grilled. Ideal for dips.	
Tzatziki	8.00
Garden fresh cucumber, yogurt, garlic, olive oil, and dill	
Tarama Salata	8.00
Fish roe blended with fresh lemon juice and olive oil.	
Melitzano Salata	8.00
Baked eggplant, onion, tomato, parsley, and olive oil.	
Skorthalia	8.00
Mashed potatoes with garlic, vinegar, and olive oil.	
Pantzaro Salata	8.00
Blend of beetroot, yoghurt, garlic and olive oil.	
Turokafteri	8.00
Fetta cheese, grilled peppers, chilli, vinegar, and garlic.	
Chick Pea Dip (Hommus)	8.00
Fresh chickpeas, onion, garlic, tahini paste, lemon juice and olive oil.	
Mixed Dips Platter	16.50
A combination of tzatziki, tarama, eggplant, beetroot and skorthalia..	

Lindos Ouzo Meze Platter	26.00
A combination of the tzatziki, taramo, eggplant, beetroot, skorthalia with grilled peppers, olives, fetta cheese, dolmades, and pickled octopus.	

AUTHENTIC GREEK APPETIZERS

Dolmades	8.50
Vine leaves stuffed with rice and herbs served with Tzatziki.	
Saganaki	11.00
Pan fried Kefalograviera, goats milk, cheese, lemon, oregano dressing.	
Cyprian Haloumi	11.00
Grilled haloumi served with lemon wedge and oregano.	
Fantasia	11.00
Char-grilled fetta cheese with tomatoes, peppers, olives, and chilli.	
Piperies	8.50
Roasted marinated capsicum	
Loukanika	11.00
Char-grilled Greek spicy sausages.	
Lamb Gyros	15.00
Marinated lamb and chicken on the spit.	
Mixed Gyros	15.00
Marinated lamb and chicken on the spit.	
Chicken Gyros	14.00
Marinated chicken on the spit.	
Calamari Tiganito	14.00
Deep-fried calamari with lemon and basil.	
Calamari	14.50
Char-grilled calamari.	
Scallops	15.00
Char-grilled scallops.	
BBQ Prawns	15.00
Char-grilled prawns.	
Marida	9.00
Deep-fried white bait.	
Oktapothi Xithato	16.00
Marinated pickled octopus.	
Chips	7.50
Beer battered chips serviced with tomato sauce.	
Baked Potatoes	5.50
Oven roasted potatoes in a lemon and oil dressing.	

MUM'S OWN (TRADITIONAL HOME COOKING)

Gemista	24.00
For vegetarian lovers - tomatoes, capsicum, zucchini, stuffed with vegetable, rice, and herbs.	
Mousaka	24.00
Traditional Greek recipe of eggplant, potato, zucchini, and mince meat in layers topped with bechamel sauce.	
Lemon Lamb (Signature Dish)	29.00
Oven baked lamb, slow cooked with herbs and spices, served with salad and baked potatoes.	
Alex's Beef and lamb cofta	25.00
Chargrilled beef and lamb mince cofta (five rissoles) stuffed with halloumi cheese, marinated with herbs and spices accompanied by a side salad, beer battered chips and tzatziki.	

SALADS

Greek Salad	S 9.00	L 10.50
Cos lettuce, tomato, cucumber, onion, fetta cheese, olives, vinegar, and olive oil.		
Horiatiki Salad	10.50	
Tomato, cucumber, onion, peppers, olives, feta, olive oil and brown vinegar.		
Garden Salad	8.00	
Mix lettuce, tomato, cucumber, onion, brown vinegar, and olive oil.		

MAIN COURSE - SEAFOOD

Natural Oysters	1/2 dozen	15.00	1 dozen	26.00
Oysters Kilpatricks	1/2 dozen	18.00	1 dozen	32.00
Catch of The Day				29.00
Please ask your waiter.				
Laura's BBQ Garides				32.00
Char-grilled prawns on skewers served with a side salad, chips and cocktail sauce.				
Anna's Prawns and Scallops Saganaki				29.00
Pan-fried prawns and scallops in a fresh tomato salsa sauce, topped with fetta cheese, served with rice.				
Vickie's Garlic Garides				29.00
Pan-fried prawns with garlic, white wine, and creme sauce, served with rice.				
Calamari				26.00
Char-grilled calamari served with salad and cocktail sauce.				
Nick's Scallops				29.50
Char-grilled scallops served with salad and cocktail sauce.				
Calamari Tiganito				25.00
Deep-fried calamari with lemon and basil, served with salad and cocktail sauce.				
Aristo's Chilli Calamari				26.00
Char-grilled calamari in a spicy fetta tomato salsa sauce served with salad.				
Mel's Grilled Baby Barrumundi Fillets				32.00
Served with chips, cocktail sauce and side salad.				
Mykonos Seafood Combination				33.50
A combination of prawns, scallops and calamari all chargrilled, served with a side salad and cocktail sauce.				

Lindo's Seafood Platter for Two	78.00
A selection cooked prawns, fillet fish, white bait, fried calamari, scallops, BBQ prawns and natural oysters served with cocktail sauce.	

Lindo's Seafood Platter for Three	108.00
A selection cooked prawns, fillet fish, white bait, fried calamari, scallops, BBQ prawns and natural oysters served with cocktail sauce.	

* Ask your service for gluten free options.

MAIN COURSE - MEAT & POULTRY

Hercules Platter for Two	55.00
A combination of lamb or chicken or mix gyros served with chips and tzatziki.	

Special Gyros Salad	22.00
Cos lettuce, tomato, cucumber, onion, fetta cheese, olives, vinegar, and olive oil topped with lamb or chicken or mixed gyros.	
Paithakia	29.50
Char-grilled prime lamb cutlets (5) served with baked potatoes and side salad.	
Lamb Souvlaki Skewers	28.00
Marinated char-grilled lamb skewers, served with tzatziki dip, pita bread and baked potatoes.	
Chicken Souvlaki Skewers	27.00
Marinated char-grilled chicken skewers served with tzatziki dip, pita bread and baked potatoes.	
Mixed Souvlaki Skewers	26.00
Marinated skewers of lamb and chicken served with tzatziki dip, pita bread and baked potatoes.	
Lamb Gyros	27.00
Marinated lamb on the spit, served with tzatziki dip, pita bread and baked potatoes.	
Chicken Gyros	25.00
Marinated chicken on the spit, served with tzatziki dip, pita bread and baked potatoes.	
Mixed Gyros	26.00
Marinated lamb and chicken gyros served with tzatziki dip, pita bread and baked potatoes.	

Lindos' Mixed Grill for 2	62.00
Mixed grilled meat platter for two - selection of chicken skewer, lamb skewer, lamb gyros, chicken gyros, loukaniko, lamb cutlets and baked potatoes .	

Lindos' Mixed Grill for 3	88.00
Mixed grilled meat platter for three - selection of chicken skewer, lamb skewer, lamb gyros, chicken gyros, loukaniko, lamb cutlets and baked potatoes .	