

LINDOS BANQUET \$45.00 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 \$40.00 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, Coffee and/or Hot Chocolate

DIAS BANQUET \$36.00 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	7.00
Garden fresh cucumber, yogurt, garlic , olive oil, and dill	
Tarama Salata	7.00
Fish roe blended with fresh lemon juice and olive oil.	
Melitzano Salata	7.00
Baked egg plant, onion, tomato, parsley, and olive oil.	
Skorthalia	7.00
Mashed potatoes with garlic, vinegar, and olive oil.	
Pantzaro Salata	7.00
Blend of beetroot, yoghurt, garlic and olive oil.	
Turokafteri	8.00
Fetta cheese, grilled peppers, chilli, vinegar, and garlic.	
Chick Pea Dip (Hommus)	7.00
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	25.00
A combination of the tzatziki, taramo, eggplant, beetroot, skorthalia with grilled peppers, olives, fetta cheese, dolmades, and pickled octopus.	

AUTHENTIC GREEK APPETIZERS

Dolmades	7.50
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	7.50
Roasted marinated capsicum	
Loukanika	9.50
Char-grilled Greek spicy sausages.	
Lamb Gyros	14.50
Marinated lamb 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.	
Marida	8.00
Deep-fried white bait.	
Oktapothi Xithato	16.00
Marinated pickled octopus.	
Oktapothi Skaras	19.00
Char-grilled octopus.	

SIDES

Chips	7.50
Beer battered chips serviced with tomato sauce.	
Toursi Pickled Vegetables	6.50
Vegetable marinated in white vinegar.	
Baked Potatoes	5.50
Oven roasted potatoes in a lemon and oil dressing.	
Bowl of Steamed rice	4.50

MUM'S OWN (TRADITIONAL HOME COOKING)

Gemista	23.00
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)	28.00
Oven baked lamb, slow cooked with herbs and spices, served with salad and baked potatoes.	
Beef and lamb cofta	24.50
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	13.00	1 dozen	23.00
Oysters Kilpatricks	1/2 dozen	15.00	1 dozen	28.00
Catch of The Day	29.00			
Please ask your waiter.				
BBQ Garides	29.00			
Char-grilled prawns on skewers served with salad 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	25.00			
Char-grilled calamari served with salad and cocktail sauce.				
Scallops	29.50			
Char-grilled scallops served with salad and cocktail sauce.				
Calamari Tiganito	24.00			
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.				
Atlantis	31.50			
A succulent fillet of salmon marinated in herbs and spices, wrapped in foil then chargrilled, served with beer battered chips, a side salad and cocktail sauce.				
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

Special Gyros Platter for Two	49.00
A combination of lamb or chicken or mix served with chips.	

Special Greek Salad	22.00
Cos lettuce, tomato, cucumber, onion, fetta cheese, olives, vinegar, and olive oil topped with lamb or chicken or mix.	
Paithakia	29.50
Char-grilled prime lamb cutlets (6) served with baked potatoes and salad.	
Lamb Souvlaki	26.50
Marinated char-grilled lamb skewers, served with tzatziki dip, pita bread and baked potatoes.	
Chicken Souvlaki	24.50
Marinated char-grilled chicken skewers served with tzatziki dip, pita bread and baked potatoes.	
Lindo's Special Mixed Souvlaki	25.50
Marinated skewers of lamb and chicken served with tzatziki dip, pita bread and baked potatoes.	
Lamb Gyros	25.00
Marinated lamb on the spit, served with tzatziki dip, pita bread and baked potatoes.	
Chicken Gyros	24.00
Marinated chicken on the spit, served with tzatziki dip, pita bread and baked potatoes.	
Mixed Gyros	24.50
Marinated lamb and chicken gyros served with tzatziki dip, pita bread and baked potatoes.	
Quails	28.00
Char-grilled marinated king size quails served with salad 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 .	