



YASSAS
THE GREEK WAY

WELCOME TO YASSAS

At YASSAS, we celebrate the spirit of Greek hospitality – warm, vibrant, and always generous. Our menu brings together the flavours of the Mediterranean, crafted with fresh ingredients and shared in true family style. Sit back, relax, and enjoy a taste of Greece, right here with us.

FEED ME

Let us take care of you!

FEED ME only available from a group of 2 people.

FEED ME must be ordered for the whole table.

Add-on's apply to all. Extra charge of +\$5pp for each dietary requirement.

APLA ELLINIKA \$49PP

A generous Greek feast including meze, mixed grill, dips, salad, chips & dessert.

Choice of 2 Dips chargrilled pita

Zucchini Fritters tzatziki
Tiropita hot honey drizzle

Chicken Gyros from the spit
Lamb Kebabs
Bifteki
Salad & Chips

Loukoumades - choice of flavour

THE YASSAS \$69PP

An indulgent Greek journey with seafood, meats, meze & dessert.

Choice of 2 Dips chargrilled pita

Zucchini Fritters tzatziki
Tiropita hot honey drizzle
Crispy Calamari aioli

Chicken Kalamaki
Lamb Kebabs
Pan-Fried Barramundi
Salad & Chips

Loukoumades - choice of flavour

HOUSEMADE DIPS

Dips served w' chargrilled pita.

UPGRADE ANY PITA
Swap to garlic (+1) or GF (+3.5)

Trio of Dips Your choice of any three dips served w chargrilled pita (GF+3.5).	23	Hummus <i>gf, v</i> Chickpeas blended with tahini, garlic, lemon, and paprika.	12
Melitzanosalata <i>gf, v, nf</i> Smoked eggplant with roasted peppers and garlic.	12	Tzatziki <i>gf, veg, nf</i> Greek yoghurt with cucumber, dill, and garlic.	11
Taramasalata <i>gf, nf, df</i> Creamy caviar emulsion with a hint of lemon.	12	Tirokafteri <i>gf, veg, nf</i> Spicy feta dip with capsicum and chilli.	12

SALADS & SIDES

Horiatiki (Greek) Salad <i>gf, veg, nf</i> Tomato, cucumber, bell pepper, onion, oregano, olives, feta.	18	Lemoni Patates <i>v, gf, nf</i> Mustard, lemon juice, olive oil, herbs.	12
Grains Salad <i>veg, v(o)</i> Freekeh, lentils, pomegranate, pine nuts & lemon w' honey-cinnamon yogurt	15	Chips <i>gf, nf</i> Garlic oil, lemon pepper, feta, aioli.	12
Pilaf <i>gf, v, nf</i> Rice, veg oil, herbs, capsicum, spring onions.	7	Regulr / Garlic / GF Pita Chargrilled pita	3 / 4 / 5

PROTEIN BOWL

Protein, pilaf, tomatoes, beetroot, cucumber, feta & choice of dip.

Chicken Gyros <i>gf</i>	25	Chicken Gyros <i>gf</i>	25
Lamb Gyros <i>gf</i>	29	Lamb Gyros <i>gf</i>	29
Mixed Gyros <i>gf</i>	29	Mixed Gyros <i>gf</i>	29
Housemade Falafels <i>gf, v(o)</i>	23	Housemade Falafels <i>gf, v(o)</i>	23

Dietary: gf - gluten free, veg - vegetarian, v - vegan, df - dairy free, nf - nut free, (o) - optional, gf* - gyros/kalamaki is GF, pita is not

MEZE (STARTERS)

Saganaki <i>gf, veg, nf</i> Grilled kefalograviera cheese seasoned w lemon & oregano drizzled with hot honey.	17	Chicken Skewers 3 pcs. <i>gf, nf</i> Chargrilled marinated chicken skewers.	23
Dolmades <i>gf, v(o)</i> Vine leaves stuffed with rice, herbs, & served w mint yoghurt.	17	Bifteki 3 pcs. <i>gf, nf</i> Traditional Greek beef patties seasoned w herbs & spices.	21
Zucchini Wedges <i>gf, v(o), nf</i> Crispy zucchini wedges served w sweet chilli & dill mayo.	15	Lamb Kebabs 3 pcs. <i>gf, nf</i> Chargrilled lamb kebabs served w tzatziki.	21
Zucchini Fritters <i>gf, veg, nf</i> Crispy zucchini and feta fritters served w tzatziki.	17	Lamb Skewers 2 pcs. <i>gf, nf</i> Chargrilled lamb skewers served w tzatziki.	21
Halloumi Chips <i>gf, veg, nf</i> Crispy halloumi served w house-made dill mayo.	18	Soutzoukakia <i>gf, nf</i> Oven-baked beef meatballs in a rich tomato & cumin sauce.	19
Crispy Cauliflower <i>veg, nf</i> Cauliflower lightly coated w herbs.	15	Kataifi Prawns 3 pcs. <i>nf</i> Prawns wrapped in shredded phyllo, served w chilli mayo.	21
Tiropita 3 pcs. <i>veg, nf(o)</i> Feta stuffed phyllo, glazed w hot honey & sesame.	15	Crispy Calamari <i>gf, nf</i> Golden fried calamari served w' lemon & aioli	23
Spanakopita <i>veg, nf</i> Flakey pastry filled w spinach & feta.	14	Loukaniko Beef and leek sausage, chargrilled with herbs & served w tzatziki.	17

SHARING PLATTERS

Each platter is served with salad, pita, and a dip-perfectly sized for two to share. choice of chips or lemoni patates. Add (+\$1) feta to your chips

GYROS PLATTER from \$75

A feast from the spit

Fresh cut from the spit, choice of

- chicken gyros
- Mixed gyros (+\$15)
- Lamb gyros (+\$30)

MIXED GRILL \$85

For the meat lovers at the table

Chicken kalamaki, lamb kebabs, bifteki and traditional loukaniko sausage.

Add chicken (+10) or lamb (+20) gyros fresh off the spit for the full YASSAS experience.

MEAT PLATTER \$95

The ultimate Greek meat feast

Chicken gyros, lamb gyros, lamb kebabs, bifteki and traditional loukaniko sausage

KÝRIO PIÁTO (MAINS)

Mousakka <i>gf, nf</i> Traditional baked layers of eggplant, seasoned beef mince, potatoes & creamy béchamel sauce. Served w chips or salad.	29	Soutzoukakia <i>gf, nf</i> Greek-style beef meatballs in rich Napoli sauce, topped with feta. Served w side salad & choice of pita, pilaf, or chips.	28
Yemista <i>v, gf</i> Capsicum and tomato stuffed with rice, herbs, currants & pine nuts.	28	Prawn Pasta <i>nf</i> Penne with prawns, chilli, cherry tomato & house-made Napoli sauce.	31
Pan-fried Fish <i>gf, nf</i> Marinated fish fillet served w arakas, a pea & potato stew.	34	Crispy Calamari <i>gf, nf</i> Golden-fried calamari w Greek salad, chips & aioli.	34
Lamb Kebabs <i>gf (o), nf</i> Chargrilled mince lamb kebabs served w tzatziki, pita, chips	29	Chicken Pasta <i>nf</i> Penne with tender chicken in a spiced tomato & cream sauce.	29

TRADITIONAL PLATES

TAPSI Chicken Gyros <i>gf</i>	33	KALAMAKI Chicken Skewers <i>gf</i>	32
Lamb Gyros <i>gf</i>	36	Lamb Skewers <i>gf</i>	36
Mixed Gyros <i>gf</i>	36	Halloumi Skewers <i>gf, veg</i>	33
Housemade Falafels <i>gf, v(o)</i>	26		

SOMETHING SWEET?

A selection of sweet treats! Ask one of our team members if you wish to satisfy your sweet tooth!

All card transactions incur a surcharge | No itemised split billing allowed | 15% public holiday surcharge applies | 10% weekend surcharge applies | All our meat is sourced from HALAL-certified butchers | Our default pita is regular pita, you have option to upgrade this to Garlic pita for +\$1, or Gluten free pita for \$3.5