



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 \$69pp

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

Tzatziki & Hummus chargrilled pita

Zucchini Fritters tzatziki
Tiropita honey drizzle

Chicken Kalamaki
Lamb Kalamaki
Bifteki
Salad & Chips

Loukoumades - choice of flavour

The YASSAS \$89pp

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

Tzatziki & Hummus chargrilled pita

Zucchini Fritters tzatziki
Tiropita honey drizzle
Lamb Kebabs mint yoghurt

Chicken Gyros from the spit
Chargrilled Prawns garlic oil, chilli
Pan-Fried Barramundi salsa-verde
Salad & Chips

Loukoumades - choice of flavour

HOUSEMADE DIPS

All dips are served with chargrilled pita

Trio of Dips 25
Your choice of any three house-made dips.

Tirokafteri *gf, veg, nf* 14
Whipped feta, capsicum, chilli.

Melitzanosalata *gf, v, nf* 14
Smoked eggplant, roasted peppers, garlic.

Tzatziki *gf, veg, nf* 14
Greek yogurt, cucumber, dill, garlic.

Taramosalata *gf, nf, df* 14
Cured fish roe, lemon.

Hummus *gf, v, df* 14
Chickpeas, tahini, garlic, lemon, paprika.

Upgrade any pita to Garlic (+1 ea) or GF (+3.5 ea)

PITA

Regular Pita Bread *nf, df, v* 3 ea

Garlic Pita *nf, df, v* 4 ea

Gluten Free Pita *gf, nf, df, v* 5.5 ea

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

SALADS & SIDES

Chargrilled Broccolini *gf, veg* 19
Smoked feta, pickled onions, toasted almonds.

Horiatiki (Greek) Salad *gf, veg, nf* 21
Tomato, cucumber, bell pepper, onion, oregano, olives, feta.

Maniatiki Salad *gf, veg, v(o), nf* 21
Baby potatoes, smoked feta mousse, roasted capsicum, olives, confit lemon, fresh herbs

Grains Salad *veg, v(o)* 19
Freekeh, lentils, pomegranate, pine nuts, tahini honey labneh, sumac pickled onions.

Lemoni Patates *v, gf, nf* 15
Mustard, lemon juice, olive oil, herbs.

Chips *gf, nf* 13.5
Garlic oil, lemon pepper, feta, aioli.

Pilaf *gf, v, nf* 9
Rice,, herbs, capsicum, spring onions.

- * 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

MEZE & SMALL PLATES

Chef's Sample Meze Plate Dolmades, Tiropita, Zucchini Fritters, Falafels, Pita & Dip	41	Maridaki <i>gf, nf</i> 17 Lightly floured and fried whitebait, lemon, tobasco dill mayo.
Fried Seafood Meze Platter Crispy calamari, maridaki, fish, tobasco dill mayo, aioli.	59	Chargrilled Octopus <i>gf, nf</i> 39 Creamy Santorini fava, pickled onions, cherry tomatoes.
Chargrilled Cauliflower <i>gf, v(o), nf(o)</i> Lemon rice, creamy hummus, lemon herb yoghurt, dukkah.	25	Chargrilled Prawns 3 pcs. <i>gf, nf</i> 43 Flame-grilled prawns, garlic, chilli, lemon.
Dolmades 3 pcs. <i>gf, v(o)</i> Vine leaves, herbed rice.	17	Crispy Calamari <i>gf, nf</i> 24 Fresh lemon, aioli.
Tiropita 4 pcs. <i>veg, nf</i> Flaky filo pastry parcel, creamy feta cheese, hot honey drizzle, sesame seeds.	23	Grilled Calamari <i>gf, nf</i> 24 Roasted red pepper puree, parsley oil, lemon.
Saganaki <i>gf, veg</i> Grilled kefalograviera cheese, hot honey drizzle, lemon.	19	Pan-Seared Scallops 3 pcs. <i>gf(o), nf</i> 34 Avgolemono sauce (no egg), keflograviera, orzo
Kataifi Halloumi <i>veg, nf</i> Tobasco & dill mayo, pomegranate, honey drizzle.	27	Loukaniko 23 Beef and leek traditional Greek sausage.
Zucchini Fritters 3 pcs. <i>gf, veg, nf</i> Zucchini, feta, fresh herbs, tzatziki.	19	Lamb Kebabs 3 pcs. <i>gf, nf</i> 24 Chargrilled lamb mince kebabs, mint yoghurt.
Spanakopita <i>veg, nf</i> Crispy filo pastry, spinach, feta, fresh herbs.	17	Chargrilled Lamb Cutlets 3 pcs. <i>gf, nf, df</i> 36 Marinated overnight, lemon, oregano.
Falafel Bites <i>gf, v</i> Creamy hummus.	16	Soutzoukakia <i>gf, nf, df(o)</i> 24 Greek-style beef meatballs, rich, aromatic tomato sauce.

SHARING PLATTERS

Every platter comes with a side salad, chips, pita, and your choice of dip — perfectly portioned to share between two.

MIXED SEAFOOD \$161

A feast from the Aegean

Flame-grilled prawns, calamari, fresh fish, scallops, maridaki

Add chargrilled octopus (+\$20) for the ultimate seafood experience.

MIXED GRILL \$121

For the meat lovers at the table

Chicken, lamb, and pork kalamaki, juicy bifteki, and traditional loukaniko sausage.

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

MEAT PLATTER \$151

The ultimate Greek meat feast

Chicken and lamb gyros, tender lamb cutlets, lamb kebabs, juicy bifteki, pork kalamaki, and loukaniko sausage.

SIGNATURE DISHES

Moussaka <i>gf, nf</i> served with choice of salad or chips Oven-baked eggplant, minced beef, Bechamel.	32	Lamb Kleftiko <i>nf, gf(o)</i> served with pita 24-hour marinated lamb shoulder.	49
Yemista <i>gf, v</i> Baked capsicum & tomato, rice, herbs.	29	Lamb Cutlets 4 pcs. <i>gf, nf</i> Potato rosti, salad, tzatziki.	48
Pan-Fried Barramundi <i>gf, nf</i> Layered rosti, pea puree, arakas (peas & carrots stew).	43	Giouvetsi <i>nf, v(o)</i> Chicken or Mushrooms, orzo, rich tomato sauce.	38
Garides Saganaki <i>nf</i> Prawns, tomato, garlic, splash of ouzo (o), feta.	48	Seafood Pasta <i>nf</i> Assorted seafood, tagliatelle pasta, housemade napoli, ouzo(o).	48
Gyros Tapsi <i>gf*, nf</i> Choice of Chicken, Lamb or Mixed Gyros. Served with tzatziki, salad, chips, pita	39	Kalamaki Tapsi <i>gf*, nf</i> 2 skewers Choice of Halloumi, Chicken, Pork or Lamb Skewers. Served with tzatziki, salad, chips, pita.	39