

# FETTAS

GREEK TAVERNA







## Authentic Mixed Díps w Píttá

A variety of Tzatziki, eggplant,  
tarama & kafteri

14.00



## Tzatzikí Díp w Píttá

Yoghurt, cucumber, garlic, dill & olive oil

10.00



## Hommus w Píttá

Chickpeas, tahini, garlic & lemon

10.00



## Fetta Kafterí

Sweet capsicum with fetta, mildly spicy, w bread

10.00



## Tarama Díp w Píttá

Fish roe dip w lemon, olive oil and spices

10.00



## Eggplant Díp w Píttá

Traditional recipe w eggplant, olive oil, onion, dill & spices

10.00



## Saganakí Cheese

Graviera Greek cheese pan-fried w lemon

13.50



## Greek Fetta, Olíves & Bread

In olive oil

12.00



# SOUPS & SALADS



## Lentil Soup (Authentic)

Eleni's family recipe, Mediterranean spices, fresh vegetables, garlic & olive oil

12.00



## Lamb soup w vegetables

Our famous home-made authentic soup, w chunky lamb pieces & fresh hearty vegetables

14.50



## Tomato Onion Salad

W olive oil & Oregano

10.00



## Greek Salad

Village Style in olive oil w herbs

14.50



## Seafood Soup

A delicious home-made soup w vegetables & egg-lemon sauce

15.50



# ENTREES



## Capsicum Masala

Sweet roasted capsicum w spices, garlic and fetta

13.50



## Dolmades

Delicious dolmades, vegetarian, served w a zesty lemon sauce

14.00



## Halloumi Zucchini Stack

Grilled Halloumi cheese layered w grilled zucchini, served w Greek yoghurt dip & pitta bread

15.50



## Greek Beef Sausage

Home-made & char-grilled, w bread

12.50



## Whitebait

Crispy lightly fried Whitebait w olive oil and lemon juice

14.50



## Octopus

Marinated in olive oil & balsamic, served chilled

15.50



## Sardines

Char-grilled, marinated, w olive oil, oregano & lemon juice

14.00

# ΦΑΓΗΤΑ

## Porterhouse Steak

Char-grilled w lemon juice sauce, creamy pepper sauce & served w vegetables

32.50

## Lamb Souvlaki w Salad

Char-grilled in olive oil & lemon juice, served w pitta bread, tzatziki and chips

29.90

## Lamb Yiros

With lemon baked potatoes & garlic sauce

31.90

## Lamb Loin Cuttets

Juicy marinated lamb loin chops, char-grilled & served w vegetables

32.00

## Our speciality!

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## Biftekia

Delicious lightly spiced beef rissoles, baked & served w mashed potatoes

28.90

## Lamb Shanks

Greek style slow cooked lamb shanks w mash and vegetables

32.50

## Moussaka

(Traditonal Greek Style)

Ground beef mince layered w potato, zucchini, eggplant & bechamel sauce topped w tasty cheese

28.50



# ΦΑΓΗΤΑ

## Fish of the Day

Fresh local fish of the day,  
grilled & served w salad

32.50

## Whole Baby

### Flounder

Char-grilled w olive oil, lemon  
sauce & served w vegetables

29.50

## Calamari & Salad

Local Calamari fried in olive oil  
w spices & lemon juice

28.50

## Stuffed Calamari

w spinach, fetta, spring onion,  
greens & scallops, cooked in a  
light white wine cream  
sauce & served w veges

31.90

## Agean

### Seafood Saganaki

Local variety of seafood w  
Agean sauce & fetta cheese

32.50

## Vegetarian Moussaka

Home-style moussaka w zucchini,  
eggplant, potato, fresh greens  
topped w bechamel sauce

28.50

## Prawns Saganaki

Delicious prawns w  
rich sauce & fetta

32.50

## Spanakopita w Salad

Hand-made in fib pastry, spinach,  
fetta cheese, spring onion & salad

26.50

# ΦΑΙ ΗΤΑ

## Falafel

Middle Eastern chickpea balls  
w onion, tomato, lettuce &  
tahini sauce

27.50

## Dalmades & Salad

Delicious dolmades,  
served w a zesty lemon sauce

28.50

## Spaghettí w Olive Oil

Spaghetti w olive oil, garlic,  
a touch of chilli and fetta

26.90

## Chicken Ala Greka

Chicken breast with mushrooms  
& zest of lemon & light cream sauce  
served w greens and mash

32.90

## Kotopoulo Yiros

Marinated chicken straight  
off the spit - served w salad,  
chips, pitta & tzatziki

29.90

## Ortikía (Quail)

Quails marinated Fettas-style,  
char-grilled, served w  
vegetables & a lemon olive sauce

30.00

## Chicken Souvlaki

Diced chicken marinated  
& grilled w rocket, spring onion  
& fetta cheese

29.50





# ★ ZORBAS FEAST ★

## SET MENU

### A Taste of Greek Cuisine

A variety of Greek delicacies to share, taste and enjoy

- ★ Mixed Dips with our home-made bread
  - ★ Saganaki Cheese
  - ★ Calamari
- ★ Lamb Loin Chops
  - ★ Chicken Yiros
  - ★ Bifteikia
- ★ Oven-Baked Fish
  - ★ Greek Salad
- ★ Coffee & Baklava

**\$42.50 Per Head for 2 or more!**



## FOR THE KIDS...



Chicken w Chips

13.50



Fish w Chips

14.50



Lamb Yiros w Chips

13.50



Spaghettí w Meatballs

13.50



Spaghettí Bolognese

12.50



Calamari w Chips

13.50



Greek Sausages w Salad

13.50



# FETTAS

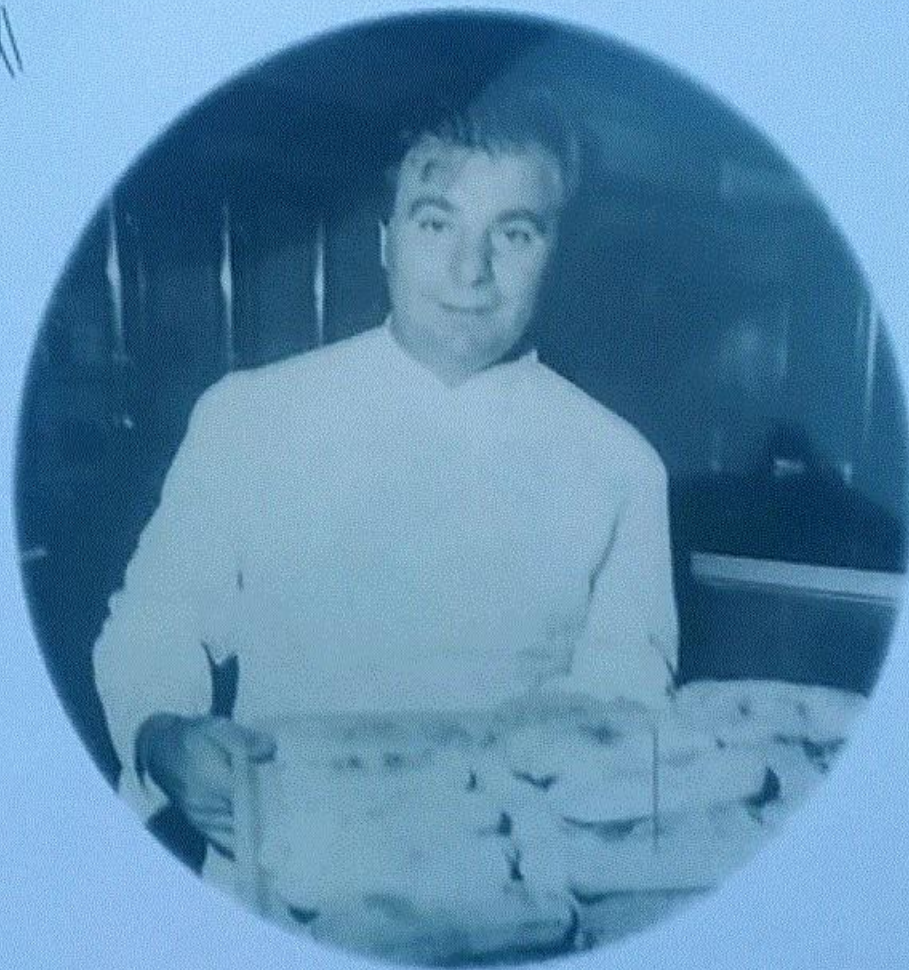
## GREEK TAVERNA

George and Eleni have been established in Greek cuisine since 1975, when they opened Mykonos Restaurant in Melbourne. Soon after, The Greek Spot, Ouzos Taverna and Paralia Nightclub were also established in Melbourne.

In 1987, they moved to Perth and opened The Greek Taverna and Fetta's, winning "Best Restaurant of the Year" 3 years running, also featuring in several TV documentaries.

Cairns welcomed George and Eleni in 1994, where they established Fetta's Greek Taverna, El Greco in Palm Cove and Mykonos Caffeteria on Abbot St.

*Enjoy Your Food!*



FETTAS AWARD-WINNING CHEF & OPERATOR GEORGE KARAGIANNIS.

SINCE 1975