



Greek dining is renowned for good food, wine and a gathering of friends. At Estia, we offer you the opportunity to enjoy Greek dining in a casual, warm atmosphere and provide an array of traditional Greek Island style dishes known as mezedakia. Mezedakia are a selection of smaller dishes, perfect for sharing.

R E S T A U R A N T

Dips

All home made

		SMALL	FULL
Tzatziki	yoghurt, cucumber, mint and garlic	4.00	6.00
Skordalia	garlic, potato and white vinegar.....	4.00	6.00
Melizanosalata	eggplant, garlic and tahini	4.00	6.00
Taramosalata	cod roe, lemon juice and olive oil.....	4.00	6.00
Htipiti	feta, yoghurt, capers and chilli.....	4.00	6.00
Selection of all five dips	in small servings		17.90
(please order pita bread separately to dips)			
Pita Bread	served warm (per serve)		1.80

Salata

Elliniki	greek salad with feta and olives.....	12.00	18.00
Tou Kippou	garden salad	11.00	16.00
Pantzararia	home made beetroot salad dressed with a garlic vinegarette	12.00	18.00
Revithia	chickpea and spinach salad with spring onion, roasted capsicum and celery.....	12.00	18.00

Mezedakia

We recommend 2 people order and share up to 3 full sized, or 5 small sized dishes

Kalamata Olives	plain, S.A. grown.....	4.50	7.00
Chilli Kalamata Olives	marinated in sweet red chilli, oregano, garlic and capers	5.90	9.90
Saganaki	pan cooked kefalograviera cheese dressed with olive oil and lemon		14.90
Kaseri	greek semi hard cheese, crumbed and fried		14.90
Dolmathes - homemade	vegetarian stuffed vine leaves, served warm with tzatziki.....	12.00	19.00
Gigandes	lima beans baked with tomato salsa, fennel, garlic, parsley, celery and carrot... ..	11.50	17.50
Spanakopita	spinach and feta wrapped in filo and oven baked (allow 20 mins)	12.00	19.00
Kolokithi	zucchini, feta and onion croquettes, served with tzatziki	12.00	19.00
Patates	hand cut potato wedges	7.00	10.90
Bowl of Chips	6.50	9.90

Oktapodi Toursi	S.A. octopus pickled in olive oil, vinegar, garlic and fresh oregano	14.50	22.50
Calamari Tiganito	local calamari lightly floured and fried	16.00	24.50
Maritha Tiganiti	whole whitebait crisp fried, served with skordalia	13.50	19.50
Tis Skaras Oktapodi	S.A. octopus marinated in olive oil, garlic and black pepper, chargrilled		23.50
Tis Skaras Garithes	S.A. king prawns marinated in olive oil, garlic and wild fennel, chargrilled	15.50	23.50
Garithes Saganaki	S.A. king prawns, pan cooked in tomato and feta with garlic, chilli, and fresh mint		23.50

Sikoti	chicken liver pan fried in olive oil with mushroom and onion	12.50	19.50
Keftedes	beef meatballs spiced with garden mint, spring onion and garlic, served with tzatziki	12.00	19.00
Souzoukakia Me Salsa	chargrilled chevapchichis topped with a rich, cummin spiced tomato salsa.....	12.00	19.00
Loukaniko	traditional smoked pork and orange sausage, chargrilled.....	12.00	18.50
Tis Skaras Arnaki	lamb fillet marinated in olive oil, lemon and selected spices, chargrilled	15.50	23.50
Tis Skaras Kotopoulo	chicken marinated in olive oil, oregano and black pepper, chargrilled	13.50	20.90
Tis Skaras Ortiki	jumbo free range quail marinated in olive oil, garlic and fresh rosemary, chargrilled	14.50	21.90
Tis Skaras Hirino	pork fillet marinated in garlic and selected spices, skewered and chargrilled	15.50	23.90

Briami	eggplant, potato, capsicum, zucchini and fresh herbs oven baked in tomato.....		21.90
Mousaka - Meat	layered eggplant, potato, ground beef and bechamel, baked (allow 20 mins)		24.90
Mousaka - Vegetarian	layered eggplant, potato, roasted capsicum ,spinach, bechamel, baked (allow 20 mins)		24.90

Ask about our daily specials and Banquet Menu

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Beer and Cider

James Boags Premium Lager	9.50	Hahn Super Dry	9.00
Coopers Sparkling Ale	9.00	Corona	9.50
Coopers Pale Ale	9.00	Mythos Lager - Greece	9.50
Crown Lager	9.50	Cascade Premium Light	8.50
James Squire '150 Lashes' Pale Ale	9.50	Barossa Cider Co Squashed Apple	9.00
Heineken	9.50	Barossa Cider Co Squashed Pear	9.00

Soft Drink and Juice

Pepsi, Pepsi Max, Sunkist Orange	3.95	Orange Juice	4.95
Lemon Squash, Lemonade, Soda	3.95	Apple Juice	4.95
Mineral Water (500ml)	5.50	Apricot Nectar	4.95
Mineral Water (1 Litre)	9.50	Tomato Juice	4.95
Tonic Water (300ml)	5.00	Pineapple Juice	4.95
Ginger Ale (300ml)	5.00	Iced Tea (Peach / Lemon)	5.50
Coke (can)	4.90		

Coffee and Tea

Frappe (Athenian iced coffee - black)	5.00	Pot for 1	4.50
Frapogalo (frappe with milk)	5.00	- Greek Sage Tea	
Greek Coffee	4.20	- English Breakfast	
Short Black, Machiatto	4.20	- Earl Grey	
Cafe Latte, Flat White, Long Black	4.50	- Peppermint Tea	
Cappucino	4.80	- Camomile Tea	
Hot Chocolate	5.50	- Green Tea	
Liqueur Coffee	12.00	Extra Coffee Shot	1.00
Soy	extra .50c	BabyCino	1.00

Whisky, Brandy and Cognac

Johnnie Walker Black Label	9.50	Metaxa Seven Star Brandy (45ml)	10.00
Canadian Club Whisky	8.50	Hennessy VS Cognac (45ml)	10.00
Jameson Irish Whisky	8.50	Courvoisier VSOP Cognac (45ml)	13.00
Talisker Single Malt Scotch Whisky	10.00	Remy Martin XO Cognac (45ml)	19.00

Dessert - all desserts are made in house

Loukoumathes

Traditional honey puffs topped with syrup and cinnamon sugar, served with cream (serves 4, allow 15 mins) 18.00

Crem Kataifi

Shredded Kataifi pastry, baked and topped with honey and walnuts, finished with a thick layer of creamy custard, fresh cream, cinnamon and walnuts 9.90

Galaktoboureko

A light semolina based custard encased in filo pastry, baked golden, topped with a citrus syrup and served at room temperature 9.90

Baklava

Walnuts and spices encased in filo pastry, oven baked and topped with a rich honey citrus syrup 9.90

Kourambiie

Traditional home made almond shortbread, dusted with icing sugar 4.90

Loukoumi

Rose flavoured turkish delight 3.50

Port, Muscat and Sherry

Commandaria - Cyprus	7.00	Morris of Rutherglen Liqueur Muscat	7.00
Wolf Blass Reserve Tawny Port	7.00	Baileys Liqueur Muscat	7.00
Galway Pipe Tawny Port	7.50	Seppelt Oloroso DP38 Sherry (sweet)	7.50
Penfolds Father Tawny Port	7.50	J Morla Sherry Solera No.23 (sweet) Jerez, Spain	7.00
Penfolds Grandfather Port	18.00		

Have you tried our famous Greek Martini?

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