

MEZE / PLATES TO SHARE

HOUSE MADE DIPS	16.9
white tarama, tirokafteri, melitzanosalata (eggplant), tzatziki served with pita	
VEGAN DIPS (V)	16.9
melitzanosalata, chickpea, red pepper, skordalia served with pita	
MEDITERRANEAN BRUSCHETTA (VG)	12.9
cherry tomato, Yarra Valley persian feta, spanish onions, balsamic glaze, green and black kalamata olives + cretan extra virgin oil served with toasted crusty bread	
GRILLED SMOKED VEGAN CHEESE (V, GF)	12.9
SAGANAKI	12.9
lightly floured kefalagraviera	
HALLOUMI (GF)	12.9
grilled halloumi with lemon	
HOME MADE DOLMADES (V, GF)	3 pieces 8.9
vine wrapped herbed rice parcels	
MARINATED CHARGRILLED EGGPLANT (V, GF)	6.9
MARINATED CHARGRILLED PEPPERS (VG, GF)	7.9
FRIES WITH OREGANO (V, GF)	8.9
ROASTED LEMON, HERBED POTATOES (V, GF)	9.9
MARINATED CHILLI MUSHROOMS (V, GF)	7.9
SWEET POTATO FRIES (V)	9.9
FRIED ZUCCHINI CHIPS (V)	8.9
FRIED ZUCCHINI PATTIES (VG)	4 pieces 11.9
HOUSE MARINATED OLIVES (V, GF)	6.9
PICKLED VEGETABLES (V, GF)	6.9

(VG) VEGITARIAN. (V) VEGAN. (GF) GLUTEN FREE.

DESSERT

CHARGRILLED FETA PARCEL (GF)	13.9
with onions, tomato, red peppers oregano & chilli flakes	
CHARGRILLED OCTOPUS WITH VINAIGRETTE (GF)	17.9
[when available]	
CHAR GRILLED PRAWNS (GF)	3 pieces 14.9
CHARGRILLED CALAMARI (GF)	12.9
PAN FRIED CALAMARI	12.9
BEER BATTERED FLATHEAD	2 Pieces 7.9
SALT & PEPPER CALAMARI	8.9
OYSTERS NATURAL (GF)	Half dozen M.P Dozen M.P
[when available]	
OYSTERS KILPATRICK (GF)	Half dozen M.P Dozen M.P
[when available]	
CABBAGE ROLLS (GF)	3 pieces 11.9
herbed meat & rice parcels	
KEFTETHES	9.9
fried herbed meatballs stuffed with feta & tomato salsa	
LOUKANIKO (GF)	9.9
chargrilled Greek pork sausage with lemon oil	
MINI LAMB SKEWERS (GF)	3 pieces 12.0
MINI PORK SKEWERS (GF)	3 pieces 12.0
MINI CHICKEN SKEWERS (GF)	3 pieces 1.0
MARINATED RICE + FETA CRUMBED BALLS (VG)	2 pieces 6.8

[check our display for other desserts]

GALAKTOBOURIKO

baked semolina vanilla custard, layered fillo pastry topped with cinnamon sugar syrup and served with ice cream

9.5

SMASHED BACKLAVA

crumbed fillo pastry, walnuts, almonds, home made halva ice cream and drizzled with a rich syrup

9.5

LOUKOUMADES

traditional Greek fried doughnuts served with crushed walnuts and organic honey + ice cream

8.5

LAIKO WAFFLES (1)

toasted waffles served with fresh strawberries, blueberries and vanilla ice cream

12.9

LAIKO WAFFLES (2)

toasted waffles served with bananas, toasted hazelnuts and drizzled with hot nutella served with ice cream + sweet dukkah

12.9

CONTACT

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laiko

MEAT

MOUSSAKA

layers of potatoes, eggplant & herbed beef mince, finished with Béchamel sauce + Greek salad

24.9

LAIKO LAMB (CHEF'S SIGNATURE)

vine leaf wrapped lamb shoulder, slow cooked for seven hours served with oven roasted herbed lemon potatoes & briam (oven roasted vegetables)

28.9

LAMB CUTLETS (GF)

marinated chargrilled frenched lamb cutlets (5 per serve) served with garlic mash, seasonal vegetables, topped with rosemary jus

27.9

CHICKEN SANTORINI (GF)

poached chicken breast stuffed with prawns, scallops, calamari topped with a creamy seafood sauce and served with seasonal vegetables + rice

23.9

MARINATED OPEN GREEK SOUVLAKI

marinated chargrilled skewers, served with Greek salad, pita bread & house made tzatziki + fries

25.9

LAMB
CHICKEN
PORK

22.9

24.9

WAGYU BEEF BURGER

prime Wagyu beef mince, yellow cheese, tomato, egg, Istra bacon, lettuce, Spanish onion, tomato relish in a charcoal bun + fries

17.9

GRILLED CHICKEN BURGER

marinated and grilled chicken breast, tomato, lettuce, yellow cheese, Istra bacon, mayo, sweet black sauce in a charcoal bun + fries

17.9

PANKO CRUMBED CHICKEN

free range crumbed chicken breast, topped with organic ham, grilled cheese & red wine herbed napolli, served with fries + salad

19.9

RIB EYE STEAK (400G) (GF)

prime Black Angus rib eye char grilled to your liking served with fries + steamed seasonal vegetables, topped with a choice of creamy mushroom sauce or rosemary jus

29.9

SEAFOOD

SALMON STEAK (250G) (GF)

Tasmanian seared salmon steak served on a bed of baby spinach, garlic mash & green beans topped with honey seeded mustard sauce

27.9

FISH OF THE DAY

MARKET PRICE

SAGANAKI GARITHES (GF)

pan-fried prawns (5 per serve) red peppers, feta and tomato salsa served with greek salad

28.9

PASTA

please ask your waiter for gluten free pasta option

PUMPKIN GNOCCHI (VG)

fresh house made gnocchi, roasted pumpkin, baby spinach, sun dried tomatoes, fresh basil, pine nuts + feta with creamy Napoli sauce

19.9

MARINARA

spaghetti, Portarlington black mussels, calamari, prawn cutlets, scallops, blue swimmer crab served in a rich red wine Napoli sauce

28.9

BLACK TRUFFLED POLLO FUNGHI

penne, diced marinated chicken breast, French black truffle, field mushrooms served in creamy white wine sauce + crumbled Yarra Valley feta

23.9

VEGETARIAN/VEGAN

PUMPKIN + FETA SALAD (GF, VG)

roasted pumpkin, rocket, baby spinach, heirloom tomatoes, baby beetroot, radish, yarra valley feta, quinoa, walnuts + ginger dressing

17.9

YEMISTA (GF, VG, V)

roasted herbed & stuffed vegetables + oven baked lemon herbed potatoes

20.9

VEGAN MOUSAKA (GF, VG, V)

layered grilled eggplant, lentil, chickpeas, mushrooms, mash potato baked and served with a greek salad topped with a Napoli herbed sauce

24.9

BRAISED GREEK VEGAN STEW (VG, V)

string beans potatoes, eggplant, zucchini, fresh herbs served in rich napoli sauce + mash

19.9

LENTIL SOUP (VG, V)

green whole lentils, carrots, onions, celery, potato with a rich tomato broth served with toast

14.9

VEGAN PIE (VG, V)

baked pastry wrapped vegetables served with a greek salad

14.9

SALADS

HALLOUMI + CHICKEN SALAD (GF)

marinated grilled chicken breast, baby cos, grilled halloumi, dill sprigs, mint, cucumber, baby spinach, burst tomatoes + Greek yoghurt dressing

19.9

GRILLED LAMB + FETA (GF)

marinated char-grilled lamb loin, grilled eggplant, red peppers, Yarra Valley Persian feta, mint leaves, rocket, dill sprigs, basil + baby spinach

21.9

GRILLED CALAMARI (GF)

marinated and char-grilled calamari, mixed greens, tomatoes, cucumber topped with sweet black sauce & Greek salsa

19.9

KIDS (under 11 y.o)

CRUMBED CHICKEN + CHIPS

9.5

LAMB SKEWERS + CHIPS

9.5

BEER BATTERED FLATHEAD + CHIPS

9.5

BANQUETS / PLATTERS

please note all banquets and platters are only available after 5pm
[Special banquet see staff]

DELUXE BANQUET

house made dips, saganaki, loukaniko, florines, seafood platter (calamari, prawns, fish of the day, mussels, crabs), meat platter (mixed giros, chicken & pork skewers, biftektia), greek salad, hand cut potatoes, Greek sweets, coffee/tea

55.0 PP

MEAT PLATTER

chargrilled chicken and pork skewers, mixed giros, biftektia, loukaniko, fried potatoes, tzatziki with Greek salad & pita bread

32.0 PP

SEAFOOD PLATTER

chargrilled calamari, grilled prawns, grilled fish of the day, black mussels, crumbed calamari, natural oysters, blue swimmer crab, scallops, oven baked lemon potatoes + Greek salad

38.0 PP