

Limo's

Meze • Bar • Grill

286 Como Parade West, Parkdale 3195

Share Plates

Warm Olives – \$9

A mix of kalamata and green olives, marinated in olive oil.

Dolmades – \$10

Four tender vine leaves stuffed with aromatic rice and fresh herbs.

Kolokithokeftedes – \$18

Four crispy zucchini fritters served with home-made tzatziki.

Saganaki – \$18

Golden pan-fried kefalogaviera cheese, finished with lemon and olive oil.

Falafels – \$16

Four crispy falafels served with home-made tzatziki and a fresh side salad.

Home-made Dips & Pita – \$12

choice of:

Tzatziki | Eggplant | Hommus
Taramasalata

Trio of Dips – \$18

A selection of home-made tzatziki, eggplant dip, and taramasalata, served with warm pita.

Extra Pita Bread – \$5

Greek Salad – \$18

A refreshing mix of tomatoes, cucumber, feta, olives, red onion, red capsicum, oregano, and lemon-olive oil dressing.

Loukaniko – \$18

Char-grilled Greek pork sausage, served with a crisp side salad.

Kalamakia

Two tender, flame-grilled skewers served with a fresh side salad.

Prawn Skewers – Served with herb and lemon yoghurt sauce – \$22

Chicken Skewers – Served with home-made tzatziki – \$16

Lamb Skewers – Served with home-made tzatziki – \$20

Meat Plate – \$55

A feast of flavours! Includes one lamb skewer, one chicken skewer, slow-cooked pulled pork, one loukaniko sausage, home-made tzatziki dip, and warm pita bread.

Fried Calamari – \$20

Lightly dusted and fried until golden, served with fresh lemon and a side salad.

Chips – \$9.50

Golden, crispy chips.

Mains

Prawn Pasta – \$28

Juicy prawns sautéed with onion, capsicum, garlic, and a splash of Ouzo, tossed in a rich tomato and butter sauce, served with spaghetti and finished with grated kefalotyri parmesan.

Open Souvlaki

Two flame-grilled skewers, served with warm pita, home-made dip, a fresh side salad, and crispy chips.

Chicken – \$28 | Lamb – \$32

Mixed (1 Chicken & 1 Lamb) – \$32

Prawn – \$34 | Falafel – \$28

Stifado – \$24

Slow-cooked beef casserole, rich with red wine, shallots, and tomato passata, served over velvety garlic potato mash.

Pastitsio – \$24

A comforting Greek classic—layers of pasta and savory beef mince sauce, topped with creamy béchamel and served with a fresh side salad.

Pulled Pork Sandwich – \$28

Tender, slow-cooked pulled pork sandwiched in soft pita bread with a tangy mustard drizzle, home-made tzatziki, crisp lettuce, ripe tomato, and onion. Served with golden crispy chips.

Dinner Package for Two – \$130

Experience a taste of Greece with our carefully curated sharing feast, perfect for two. Enjoy a selection of traditional Favorites, made with love and the freshest ingredients, bringing the warmth of Mediterranean dining to your table.

Includes:

Dolmades | Warm Olives | Saganaki
Meat Plate | Greek Salad
choice of Dessert | Retsina 500ml

Desserts

Baklava – \$8

Delicate layers of golden phyllo pastry filled with a rich blend of walnuts, pistachios, and almonds, drizzled with fragrant honey syrup.

Galaktoboureko – \$10

Creamy semolina custard wrapped in crisp, golden phyllo, baked to perfection, and finished with a light syrup infusion.

Portokalopita – \$9

A moist, fragrant Greek orange cake made with layers of phyllo pastry, soaked in fresh orange syrup for a burst of citrus flavour.

Drinks

Wines from Greece

Cabernet Sauvignon – B \$60

Domaine Hatzimichalis, Greece
A rich and robust red, this Greek take on a classic variety features bold flavours of black currant and subtle hints of oak. Perfect for pairing with grilled meats or rich stews.

Sauvignon Blanc – B \$60

Domaine Hatzimichalis, Greece
Crisp and refreshing with notes of citrus and green apple, this Greek Sauvignon Blanc offers a zesty, clean finish—ideal for seafood or light salads.

Assyrtiko – B \$60

Domaine Hatzimichalis, Greece
A signature Greek white, Assyrtiko is known for its minerality and vibrant acidity. With flavours of lemon and a slight saltiness, it pairs wonderfully with Mediterranean dishes and seafood.

Retsina – B \$20

Tyrnavos, Greece (500ml Bottle)
A traditional Greek wine with a unique pine resin flavour. Refreshing and aromatic, it's a perfect accompaniment to grilled meats and Greek meze dishes

Wines - Red

Shiraz – G \$9 B \$36

Penfolds, Koonunga Hill, SA

Wines - White

Chardonnay – G \$9 B \$36

Penfolds, Koonunga Hill, SA

Pinot Gris – G \$10 B \$38

Squealing Pig, New Zealand

Sauvignon Blanc – G \$10 B \$38

Squealing Pig, New Zealand

Other

Prosecco – \$12 200ml Bottle

De Bortoli, King Valley, NSW

Spirits

Ouzo – \$38 200ml Bottle

Plomari, Lesvos, Greece

Tsipouro – \$38 200ml Bottle

Grape Brandy, Greece

Beer

Mythos – \$10 Bottle

Pale Lager, Greece

Fix – \$10 Bottle

Lager, Greece

Corona – \$10 Bottle

Pale Lager, Mexico

Heineken – \$10 Bottle

Malt Lager, Holland

Non-Alcoholic

Heineken Zero – \$10 Bottle

Naked – Cosmo – \$10 Can

Naked – Margarita – \$10 Can

Naked – Classic G&T – \$10 Can

Coca-Cola – \$5 Bottle

Coca-Cola Zero Sugar – \$5 Bottle

Lemonade – \$3.50 can

Sparkling Mineral Water – \$5 Bottle

Corkage Per Bottle – \$12