



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.

RESTAURANT

Dips

	All home made	SMALL	FULL
Tzatziki	yoghurt, cucumber, mint and garlic	6.40	8.90
Skordalia	garlic, potato and white vinegar	6.40	8.90
Melizanosalata	eggplant, garlic and tahini	6.40	8.90
Taramosalata	cod roe, lemon juice and olive oil	6.40	8.90
Htipiti	feta, yoghurt, capers and chilli	6.40	8.90
Selection of all five dips	in small servings		27.90
(please order pita bread separately to dips)			
Pita Bread	served warm (per serve)		2.60

Salata

Elliniki	greek salad with feta and olives	17.90	24.90
Tou Kippou	garden salad	16.90	22.90
Pantzaria	home made beetroot salad dressed with a garlic vinegarette	18.90	25.90
Revithia	chickpea and spinach salad with spring onion, roasted capsicum and celery	18.90	25.90

Mezedakia

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

Kalamata Olives	plain, S.A. grown	6.90	9.90
Chilli Kalamata Olives	marinated in sweet red chilli, oregano, garlic and capers	8.90	11.90
Saganaki	pan cooked kefalograviera cheese dressed with olive oil and lemon		19.90
Kaseri	greek semi hard cheese, crumbed and fried		19.90
Dolmathes - homemade	vegetarian stuffed vine leaves, served warm with tzatziki	18.90	27.90
Gigandes	lima beans baked with tomato salsa, fennel, garlic, parsley, celery and carrot	17.90	25.90
Spanakopita	spinach and feta wrapped in filo and oven baked (allow 20 mins)	17.90	25.90
Kolokithi	zucchini, feta and onion croquettes, served with tzatziki	18.90	27.90
Patates Tiganites	hand cut potato wedges	14.40	18.90
French Fries		12.40	16.90
Oktapodi Toursi	S.A. octopus pickled in olive oil, vinegar, garlic and fresh oregano		POA
Calamari Tiganito	calamari lightly floured and fried (M).	25.90	34.90
Maritha Tiganiti	whole W.A. whitebait crisp fried, served with skordalia.	21.90	31.90
Tis Skaras Oktapodi	S.A. octopus marinated in olive oil, garlic and black pepper, chargrilled		POA
Tis Skaras Garithes	S.A. king prawns marinated in olive oil, garlic and wild fennel, chargrilled	25.90	34.90
Garithes Saganaki	S.A. king prawns, pan cooked in tomato and feta with garlic, chilli, and fresh mint		32.90
Sikoti	chicken liver pan fried in olive oil with mushroom and onion	19.90	27.90
Keftedes	beef meatballs spiced with mint, spring onion and garlic, served with tzatziki	18.90	27.90
Souzoukakia Me Salsa	chargrilled chevapchichis topped with a rich, cumin spiced tomato salsa	18.90	27.90
Loukaniko	traditional smoked pork and orange sausage, chargrilled.	19.90	27.90
Tis Skaras Arnaki	lamb fillet marinated in olive oil, lemon and selected spices, chargrilled	24.90	34.90
Tis Skaras Kotopoulo	chicken marinated in olive oil, oregano and black pepper, chargrilled.	22.90	32.90
Tis Skaras Ortiki	jumbo free range quail marinated in olive oil, garlic and fresh rosemary, chargrilled	21.90	31.90
Tis Skaras Hirino	pork fillet marinated in garlic and selected spices, skewered and chargrilled	22.90	32.90
Briami	Chargrilled eggplant, potato, capsicum, zucchini and fresh herbs, layered and oven baked in tomato		33.90
Mousaka - Meat	layered eggplant, potato, ground beef and bechamel, baked (allow 20 mins)		36.90
Mousaka - Vegetarian	layered eggplant, potato, roasted capsicum, spinach, bechamel, baked (allow 20 mins)		36.90

10% wage surcharge on Sundays

15% wage surcharge on public holidays

Ask about our daily specials and Banquet Menu

Kali Orexí

www.estia.com.au | instagram: @estiahenleybeach

Beer and Cider

James Boags Premium Lager	11.00	Hahn Super Dry	11.00
Coopers Sparkling Ale	11.00	Corona	11.00
Coopers Pale Ale	11.00	Mythos Lager - Greece	11.00
Crown Lager	11.00	Cascade Premium Light	9.90
James Squire '150 Lashes' Pale Ale	11.00	Heineken Zero	9.90
Heineken	11.00	Barossa Cider Co Squashed Apple or Pear	11.90

Water, Soft Drink and Juice

Purezza Premium Water - Still/Sparkling	2.50 pp	Orange Juice	5.95
Pepsi, Pepsi Max, Sunkist Orange	5.50	Apple Juice	5.95
Lemon Squash, Lemonade, Soda	5.50	Apricot Nectar	5.95
Ginger Ale (300ml)	5.95	Tomato Juice	5.95
Coke (can)	5.95	Pineapple Juice	5.95
		Iced Tea (Peach / Lemon)	6.50

Coffee and Tea

Frappe (Athenian iced coffee - black)	6.90	Pot for 1	4.90
Frapogalo (frappe with milk)	6.90	· Greek Mountain Tea	
Greek Coffee	4.90	· English Breakfast	
Short Black, Machiatto	4.50	· Earl Grey	
Cafe Latte, Flat White, Long Black	4.90	· Peppermint Tea	
Cappucino	4.90	· Camomile Tea	
Hot Chocolate	5.90	· Green Tea	
Liqueur Coffee	16.00	Extra Coffee Shot	2.00
Soy/Almond/Lactose Free/Oat	extra 0.50	BabyCino	3.00

Whisky, Brandy and Cognac

Johnnie Walker Black Label	12.00	Metaxa Seven Star Brandy (45ml)	15.00
Canadian Club Whisky	11.00	Hennessy VS Cognac (45ml)	15.00
Jameson Irish Whisky	11.00	Courvoisier VSOP Cognac (45ml)	18.00
Talisker Single Malt Scotch Whisky	13.00	Remy Martin XO Cognac (45ml)	24.00

Dessert - all desserts are made in house

Loukoumathes

Traditional honey puffs topped with syrup and cinnamon sugar, served with cream	- Full (serves 4-5)	26.90
	Small (serves 2-3)	19.90

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	15.90
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Galaktoboureko

A light semolina based custard encased in filo pastry, baked golden, topped with citrus syrup, served at room temperature	15.90
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Baklava

Walnuts and spices encased in filo pastry, oven baked and topped with a rich honey citrus syrup	15.90
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Kourambiie

Traditional home made almond shortbread, dusted with icing sugar	6.90
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Loukoumi

Rose flavoured turkish delight	3.90
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Vanilia

Traditional vanilla fondant spoon sweet, a kids classic	3.90
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Port, Muscat and Sherry

Galway Pipe Tawny Port	10.00	Morris of Rutherglen Liqueur Muscat	10.00
Penfolds Father Tawny Port	10.00	Baileys Liqueur Muscat	10.00
Penfolds Grandfather Port	21.00	J Morla Sherry Solera No.23 (sweet) Jerez, Spain	10.00
Commandaria - Cyprus	10.00		

Have you tried our famous Greek Martini?

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