

SEAFOOD - THALIASINIA

Seafood Gioveksi **\$35**
Seafood oven stew cooked with rissoni in tomato & fresh seafood based sauce with king prawns, fresh fillet fish, calamari, scollops, mussels served with bread

Saganaki King Prawns **\$38**
Oven Baked King prawns in tomato salsa with feta & saganaki cheese with a dash of chilli served with bread

Chargrilled King Prawns **\$35**
Served with oven baked lemonato potatoes

Calamari **\$26**
Lightly fried served with oven baked lemonato potatoes & home made aioli dips

Fresh Rockling Fillet **\$35**
Fresh rockling fillet lightly floured and grilled served on a bed of parsnip mash & Horta

Whole Fresh Fish **\$38**
Served with oven baked lemonato potatoes & horta

Fresh Salmon Fillet **\$35**
Served on a bed of parsnip mash & Horta

SEAFOOD PLATTER FOR 2

Chargrilled fresh rockling, chargrilled king prawns, crab, pan-fried scallops and mussels cooked in a tomato based salsa and lightly fried calamari
For two \$80

MEAT PLATTER FOR 1 OR 2

Lamb & Chicken fillet skewers homemade bifekia (rissoles) oven baked lemonato lamb ribs chicken wings, chargrilled marinated pork belly, loukaniko (spicy sausage) and lamb lion.
For one \$33 for two \$65

SALADS

Horta **\$12**
Silver beets, boiled and strained, drizzled in extra virgin olive oil and a touch of garlic (v)(gf)

Horiatiiki **\$15**
Tomato, cucumber, Spanish onion, feta, kalamata olives drizzled in extra virgin olive oil (v)(gf)

Cos Lettuce Salad **\$12**
Thinly sliced cos lettuce, cucumber spring onion & dill drizzled in olive oil vinaigrette (v)(gf)

Beetroot Salad **\$14**
Thinly sliced cos lettuce, beetroot, spring onion & dill drizzled in olive oil vinaigrette (v)(gf)

Add
Chicken **\$7**
Lamb **\$9**
Calamari **\$7**

SIDES

Pita Bread **\$5**
Pita bread from Greece

Patates Tiganites **\$7**
Fried chips sprinkled with oregano (optional)

Patates Lemonates **\$9**
Greek style oven roasted lemontates (v)(gf)

String Beans **\$9**
String beans with fresh tomato base sauce (v)(gf)

Garden Salad **\$4**
Side serve salad for main meals with mixed greens, tomato, onion, cucumber and a vinagerette dressing (v)(gf)

DRINKS

Soft Drinks (375ml Can) **\$4**
Coke, Diet Coke, Sprite, Fanta

Red Bull **\$6**

ΤΡΑΠΕΖΙ

Greek Restaurant • Bar

UNDER NEW MANAGEMENT

9489 0080

145B Station Street,
Fairfield VIC 3078

trapezi.com.au

Trading Hours:

Monday Closed

Tues - Sun: 5pm - 10pm

PICK UP YOUR ORDER TO RECEIVE
10% OFF YOUR ORDER

**BOOK YOUR
FUNCTION NOW,
NO VENUE FEE!**

STARTERS

Mix Dips \$18

Served With Homemade Hot Bread
Tirokafteri (Red Capsicum)
Tarama (Caviar)
Meltzanosalata (Egg plant)
Tzatziki

Individual Dips \$8 per dip

Served With Homemade Hot Bread
Tzatziki
Tarama (Caviar)
Meltzanosalata (Egg Plant)
Tirokafteri (Red Capsicum)
Skordalia (Potato Based Garlic Dip)

Saganaki \$14

Panfried Kefalograviera cheese
Served with wedge of lemon (v)

Haloumi \$14

Grilled Cypriot Cheese
Served with wedge of lemon (v)

Feta Saganaki \$16

Feta Cheese wrapped in filo pan fried
Drizzled with honey & Sesame seed (v)

Mushrooms \$18

Stuffed mushrooms with feta, spinach, red capsicum,
grated saganaki and a touch of chilli (v)(gf)

Greek Style Zucchini Fritters \$17

Homemade zucchini fritters with feta cheese, an
assortment of aromatic herbs and egg

CHEFS SPECIAL TASTING PLATTER

A selection of chefs best pan-fried and
mezze off the menu creations \$40

SEAFOOD MEZZE

Hiapodi Skara \$20

Chargrilled octopus
served on a bed of tomato, Spanish onion
& Lemon (gf)

Calamari \$17

Chargrilled Calamari served on a bed of red
capsicum dip (gf)

Maritha \$15

Lightly fried white Bait
Served with lemon

Saganaki Mussels \$22

Sautéed fresh mussels in a red sauce with onion,
capsicum, garlic, red wine, olives and garnished with
basil with a splash of chilli finished I the oven with
saganaki cheese (gf)

Prawn Mezze \$22

Fresh Chargrilled king tiger prawns served with a olive
oil and lemon aioli garnished with fresh coriander
and fresh chilli (gf)

Grilled Sardines \$21

Butterflied sardines, grilled served on a bed of
chopped tomato and onion with homemade hot
bread & drizzled in olive tapenade

MEAT MEZZE

Loukaniko \$16

Chargrilled homemade greek spicy sausage served
with lemon (gf)

Pancetta \$18

Marinated Chargrilled Porkbelly served with lemon (gf)

Krasso Mezze \$20

"Krazey Mazey", sautéed spicy sausage cooked with
oven roasted capsicum, fresh tomato, olives & greek
feta cheese deglazed with red wine, touch of chilli
and garlic & garnished with fresh parsley (gf)

Homemade Dolmades \$16

Grape vines stuffed with rice, beef mince and an
assortment of aromatic herbs served with a side of
tzatziki

MAINS

Yemista \$22

Oven roasted capsicum, zucchini, tomato filled
with rice crushed tomato and aromatic herbs

Moussaka \$25

Layered vegetables (eggplant & potatoes), seasoned
mince, topped with béchamel sauce

Beef Giovetsi \$33

Beef oven stewed cooked with rissoni in tomato salsa
sauce with feta & saganaki cheese (served with
bread)

Oven Baked Lamb \$32

Greek leg-lamb oven baked lemonato served with
oven baked lemonato potatoes & Pumpkin

Lamb Ribs \$30

Chargrill lamb ribs served with oven baked lemonato
potatoes, tzatziki with pita bread

Lamb Cutlets (Paidakia) \$35

Lamb spring cutlets chargrilled, served with oven
baked lemonato potatoes, tzatziki and pita bread

Chicken Santorini \$31

Oven baked chicken fillet topped with spinach, red
capsicum, feta & saganaki cheese served with oven
baked lemonato potatoes

Chicken Onassis \$35

Caramelised onion, capsicum, mushrooms and
prawns with a hint of garlic in a white cream sauce

Lamb, Chicken or Mix Skewers \$28

Marinated skewers chargrilled to perfection served on
lemonato potatoes, tzatziki and pita bread

Pastiitsio \$25

Beef mince layered on pasta smothered in béchamel
(Greek pasta bake)

Bifteka - Rissoles \$26

Chargrilled homemade mince rissoles served with
oven baked lemonato potatoes, tzatziki & Pita bread