

## BREAD

GREEK PITA BREAD  
4.2

GARLIC BREAD OR  
HERB BREAD  
4.6

## MEZETHES FOR THE TRAPEZI SMALL DISHES

MEZZE PLATE FOR TWO  
25.9

Taramosalata, tzatziki,  
corinthian rissoles, zucchini  
rissoles, haloumi served with  
warm pita

HOMESTYLE  
TARAMOSALATA DIP  
12.9

Pink smoked cod roe, olive oil,  
lemon juice served with pita

HOMESTYLE  
TZATZIKI DIP  
(v) - 12.9

Greek style yoghurt, cucumber,  
olive oil, garlic served with pita

IMPORTED DOLMADES  
(v, gf) - 11.9

Grape vine leaves filled with  
aromatic rice

HOMEMADE TIROPITA  
4 PCS  
(v) - 13.0

HOMEMADE  
SPANAKOPITA  
4 PCS  
(v) - 12.0

KEFALOGRAVIERA  
SAGANAKI  
17.0

GRILLED CYPRIOT  
HALOUMI  
(v, gf) - 16.0

FRIED EGGPLANT  
(v) - 12.5 | 18.0  
*Served with garlic sauce*

GREEK SALAD  
(v, gf) - 14.5 | 18.5

## THALLASINA SEAFOOD

BEER BATTERED  
FLATHEAD FILLETS  
25.5

*Served with handcut chips*

PANFRIED CALAMARI  
20.5 | 28.5

PRAWN CUTLETS  
31.5

*Served with handcut chips*

GRILLED OCTOPUS  
(gf) - 24.0 | 32.5

PRAWN SAGANAKI  
22.0 | 34.0

Prawns cooked with tomatoes,  
olive oil, topped with crumbed  
feta and served on rice

FRESH GRILLED  
SNAPPER  
38.5

*Served with handcut chips*

## CHICKEN

GRILLED CHICKEN  
(gf) - 27.90

Grilled chicken breast with  
olive oil served with chips  
and salad

## ELLINIKA PIATA

### TRADITIONAL GREEK

GRILLED BEEFTEKIA  
25.9

Grilled beef mince seasoned with herbs,  
served with garden salad and handcut chips

CABBAGE ROLLS  
24.9

Beef mince meat and rice wrapped with cabbage leaves  
served on a bed of rice topped with avgolemono sauce

YEMISTA  
24.9

Cabbage roll, papoutsakia and stuffed capsicums

STUFFED TOMATO (v, gf, vg)  
24.9

Tomatoes filled with rice and aromatic herbs

TRADITIONAL MOUSSAKA  
24.9

Layers of potato, sliced eggplant and lamb minced meat  
topped with a creamy béchamel sauce

VEGETARIAN MOUSSAKA (v)  
24.9

Layers of zucchini, silverbeet, lentils, eggplant and  
potato topped with a creamy béchamel sauce

PAPOUTSAKIA  
24.9

Zucchini filled with lamb mince meat  
individually topped with a creamy béchamel sauce

GREEK LAMB CASSEROLE  
29.5

Tender lamb casserole with fresh tomato, white wine and  
finished with aromatic herbs, served with potatoes

DIETHNES SPECIAL  
33.5

Greek lamb casserole served with briam vegetables,  
a cabbage roll and a papoutsakia

GRILLED LAMB SOUVLAKI (gf)  
35.0

Tender grilled lamb backstrap pieces hand cut in cubes  
marinated in olive oil, oregano served with garden salad  
and handcut chips

ROAST LAMB (gf)  
36.9

Tender baked lamb shoulder with lemon and  
oregano jus served with potato



# Diethnes

SYDNEY'S ORIGINAL GREEK

## Serving traditional Greek cuisine since 1952.

Within the walls of Diethnes Greek Restaurant comes not only traditional Greek Cuisine but also an abundance of history too. Phillip Ventouris the original owner of Diethnes, migrated to Australia at the age of 24 in 1967 from Kimolos, Cyclades where he started behind the scenes as a kitchen hand. At 31, through dedication and commitment, Phillip was given the opportunity to run the entirety of the Restaurant.

Late 1977 Diethnes moved from its original location at 349 Pitt Street to where you are currently sitting today at 336 Pitt Street.

In the early 2000's Phillip's son John, also at the age of 30, was asked to continue the legacy. He was the perfect candidate as he grew up with the restaurant and understood the importance of the Greek hospitality of making our guests feel apart of our family. Despite the rapid modernisation of the world, John's goals were to maintain the traditional lifestyle. He achieves this through the use of nostalgic Athenian decor and traditional homestyle Greek Cuisine.

We invite you to sit, relax and select your favourite dishes from our menu as we transport you to the traditional lifestyle and cuisine of Greece.

**KALI OREXI!**