

## Entrees & Appetisers

- |     |  |       |
|-----|--|-------|
| 1   | <b>Dips</b>  |       |
| 1.1 | Tzatziki<br>(Yoghurt with garlic, cucumber and herbs)                              | 6.00  |
| 1.2 | Tarama<br>(Fish roe caviar)  | 6.00  |
| 1.3 | Melintzanosalata<br>(Smoked eggplant with garlic and herbs)                        | 6.00  |
| 1.4 | Tirokafteri<br>(Spicy feta and capsicum)   | 6.00  |
| 1.5 | Skordalia<br>(Mashed potatoes and garlic)  | 6.00  |
| 2   | <b>Mixed Dip Platter</b>   | 14.00 |
|     | All mixed dip platters served with freshly baked crispy bread                      |       |
| 3   | <b>Grilled Saganaki Cheese</b>   | 10.00 |
|     | Gourmet Greek cheese   |       |
| 4   | <b>Feta Saganaki</b>   | 10.50 |
|     | Feta cheese wrapped in filo pastry, grilled and topped with sesame seeds and honey |       |
| 5   | <b>Octapodi Sti Skara</b>  | 14.00 |
|     | Chargrilled Octopus  |       |
| 6   | <b>Kalamari Sti Skara</b>  | 14.00 |
|     | Chargrilled Calamari   |       |
| 7   | <b>Calamari</b>  | 12.00 |
|     | Lightly floured and deep fried, dressed in lemon juice                             |       |
| 8   | <b>Loukaniko</b>   | 8.00  |
|     | Gourmet sausage, chargrilled   |       |
| 9   | <b>Homemade Dolmades</b>   | 8.00  |
|     | Vine leaf filled with rice and herbs   |       |



Lamb Souvlaki

Souvlaki wrap

## Souvlaki Wraps

- |    |   |       |
|----|---|-------|
| 10 | <b>Traditional</b>  | 13.00 |
|    | Lettuce, tomato, onion, tzatziki with your choice of lamb, chicken or pork        |       |
| 11 | <b>Greek</b>  | 13.00 |
|    | Tomato, onion, chips, tzatziki, mustard with your choice of lamb, chicken or pork |       |
| 12 | <b>Vegetarian</b>   | 13.00 |
|    | Lettuce, tomato, onion, cucumber, saganaki cheese, tzatziki                       |       |

\* Souvlaki Wraps n/a on Saturdays

## Mains – Kreatika (Meats)

- |    |   |       |
|----|---|-------|
| 13 | <b>Gyros Lamb</b>   | 24.00 |
|    | Marinated layers of lamb, cooked on the spit and served with tzatziki, pita bread, baked lemon potatoes and salad               |       |
| 14 | <b>Lamb Souvlaki</b>  | 24.00 |
|    | Marinated lamb fillet skewers, chargrilled and served with tzatziki, pita bread, baked lemon potatoes and salad                 |       |
| 15 | <b>Chicken Souvlaki</b>   | 24.00 |
|    | Marinated chicken fillet skewers, chargrilled and served with tzatziki, pita bread, baked lemon potatoes and salad              |       |
| 16 | <b>Biftekia</b>   | 22.00 |
|    | Traditional herb encrusted minced beef patties served with baked lemon potatoes and salad                                       |       |
| 17 | <b>Paidakia</b>   | 26.00 |
|    | Marinated lamb cutlets (5), chargrilled and served with baked lemon potatoes and salad  |       |
| 18 | <b>Black Angus Porterhouse Steak</b>  | 26.00 |
|    | Marinated and chargrilled served with baked lemon potatoes and salad  |       |
| 19 | <b>Pork Porterhouse Steak</b>   | 24.00 |
|    | Marinated and chargrilled served with baked lemon potatoes and salad  |       |
| 20 | <b>Meat Platter for Two</b>   | 45.00 |
|    | Combination of gyros lamb, chicken souvlaki, lamb cutlets, beef rissoles, and pork porterhouse served with baked lemon potatoes |       |

## Mains – Thalassina (Seafood)

- |    |   |       |
|----|---|-------|
| 21 | <b>Blue Eye Fillet of Fish</b>  | 26.00 |
|    | Chargrilled and served with baked lemon potatoes and salad  |       |
| 22 | <b>Calamari</b>   | 24.00 |
|    | Lightly floured and deep fried, dressed in lemon juice and served with baked lemon potatoes and salad   |       |
| 23 | <b>King Prawns</b>  | 28.00 |
|    | Australian King Prawns (5), chargrilled and served with baked lemon potatoes and salad  |       |
| 24 | <b>Garlic Prawns</b>  | 28.00 |
|    | Australian King Prawns pan fried in a cream, garlic and white wine sauce  |       |
| 25 | <b>Feta Prawns</b>  | 28.00 |
|    | Australian King Prawns pan fried in a freshly made salsa and feta sauce   |       |
| 26 | <b>Seafood Giovetsi</b>   | 28.00 |
|    | Pan fried assorted seafood with risoni pasta in feta sauce  |       |
| 27 | <b>Seafood Platter for Two</b>  | 52.00 |
|    | Blue eye fillet of fish, moreton bay bugs, Australian king prawns (4), calamari, scallops saganaki and mussels saganaki. Served with baked lemon potatoes |       |

## Traditional Dishes

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|----|--|-------|
| 28 | <b>Moussaka</b>  | 22.00 |
|    | Potatoes, eggplant and mince meat layers topped with béchamel sauce and oven baked               |       |
| 29 | <b>Yemista</b>   | 20.00 |
|    | Tomatoes and capsicum stuffed with rice and traditional Greek herbs, with extra virgin olive oil |       |
| 30 | <b>Giovesti</b>  | 22.00 |
|    | Oven baked veal and risoni pasta casserole   |       |



Mixed Dips



Grilled Saganaki Cheese



Seafood Platter for Two



Moussaka

## Salads & Sides

- 31 Greek Salad 10.00  
Lettuce, tomato, cucumber, onion, olives, capsicum and feta cheese, drizzled with extra virgin olive oil
- 32 Horiatiki Salad 12.00  
Tomato, cucumber, onion, olives, capsicum and feta cheese, drizzled with extra virgin olive oil
- 33 Lemon Potatoes 8.00  
Oven baked with herbs, lemon juice and drizzled with extra virgin olive oil
- 34 Briami 10.00  
Assorted seasonal vegetables, oven baked
- 35 Potatoes Tiganites 8.00  
Fried potatoes
- 36 Pita Bread 4.00  
Served warm, 2 pieces

## Desserts

- 37 Baklava 7.50  
Traditional homemade filo pastry baked with walnuts and sugar syrup
- 38 Galaktobouriko 7.50  
Traditional homemade filo pastry baked with vanilla based semolina custard and sugar syrup

Galaktobouriko



### Our Menu

All of our traditional dishes are made on site and only the freshest ingredients are used to ensure optimal quality. We source our produce locally in almost all instances and will only serve dishes that we would serve to family.

### Functions and Catering

Mythos House provides an exceptional space that caters for a variety of events. Exclusive use of the restaurant allows for corporate events and office parties, and the more traditional functions such as christenings, birthdays, weddings and cocktail parties. We also offer a catering service where all our menu is available for your next private function.

Please contact us to discuss your next special occasion and/or catering requirements.



# MYTHOS HOUSE

## Take-Away Menu

### Authentic Greek Restaurant

Tuesday - Sunday  
5pm - 10pm  
Closed Mondays



**(03) 9840 2158**

Please phone in your order to enable our prompt service

11-13 Victoria Street Doncaster, VIC 3108

Email: [contact@mythoshouse.com](mailto:contact@mythoshouse.com)

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