

## ENTREE

<b>SAGANAKI CHEESE</b> Grilled kefalograviera, pan-fried and served with lemon and pita	\$18.9
<b>DOLMADES (VINE LEAVES)</b> House made vine leaves with olive oil and red wine vinegar	\$13.9
<b>HALLOUMI FRIES</b> Crisp and slightly salty, shallow fried and served with a side of sweet chilli greek yoghurt	\$17.9
<b>MIXED DIP PLATE</b> House-made hummus, tarama and eggplant served with pita bread	\$18.9
<b>ZUCCHINI CHIPS</b> Sliced thin zucchini coated in our own spices, deep-fried until crispy and served with Tzatziki	\$17.9
<b>GREEK SPICY SAUSAGE</b> Pork spicy sausage chargrilled and served with lemon, fried peppers and pita	\$17.9
<b>OCTOPUS</b> Chargrilled octopus legs served with olive oil and red wine vinegar, fried potato and a side of special mustard sauce	\$23.9
<b>CALAMARI</b> Australian calamari sliced, lightly coated, deep-fried and served with special mustard sauce	\$18.9
<b>FETA MELI</b> Fried feta wrapped in filo pastry topped with honey and sesame seeds	\$16.9
<b>SPANAKOPITA</b> Traditional style filo pastry filled with spinach and feta	\$15.9

## SALADS

<b>GREEK PASTA SALAD</b> Tomato, cucumber, red onion, green capsicum, Kalamata olives, feta cheese, olive oil, lemon, oregano and dill	\$15.9
<b>GREEK SALAD</b> Tomato, cucumber, onion, green capsicum, Kalamata olives, feta cheese, olive oil, lemon and oregano	\$16.9
<b>HORTA (BOILED GREENS)</b> Chickory, silverbeet and endive boiled until soft, served with lemon, olive oil and garlic	\$14.9
<b>CYPRIT SALAD</b> Freekeh grain salad with red onion, fresh and dried herbs, almonds, pumpkin seeds, sunflower seeds and pomegranate and topped with Greek yoghurt	\$16.9
<b>BETROOT SALAD</b> Oven roasted beetroot served with toasted walnuts, goat's cheese and spinach, marinated with olive oil and topped with a touch of honey	\$16.9

# 2 fat greeks

## MAINS

<b>PORK SKEWERS x3</b> Served with pita bread, chips, Greek salad and choice of two dips	\$36
<b>CHICKEN FROM THE SPIT</b> Served with pita bread, chips, Greek salad and choice of two dips	\$34
<b>LAMB FROM THE SPIT</b> Served with pita bread, chips, Greek salad and choice of two dips	\$38
<b>VEGETABLE CHARGRILLED SKEWERS</b> Served with pita bread, chips, Greek salad and choice of two dips	\$36
<b>MIXED GRILL</b> Lamb and chicken fresh from the spit and a char-grilled pork skewer, Greek sausage served open with pita bread, Greek salad, Tzatziki and chips	\$46
<b>AUSTRALIAN LAMB CUTLETS</b> 4 chargrilled lamb cutlets served with potato salad, oregano and lemon	\$38
<b>WAGYU BEEF SKEWERS FROM SHER WAGYU</b> Beef chunks, capsicum and onion on skewers, served with Greek spinach rice, hummus dip and mint yogurt	\$44
<b>CHICKEN LEGS AND THIGH</b> Sautéed tomato, lemon and herbs served on manestra (small pasta)	\$33

## GYROS GYROS GYROS

All Gyros come rolled in pita bread with lettuce, tomato, onion, house-made Tzatziki, 2FatGreeks special mustard sauce and oregano seasoned chips

<b>CHICKEN</b> Thigh fillet from the spit	\$18.9
<b>PORK</b> Pork skewer marinated and chargrilled	\$18.9
<b>LAMB</b> Lamb shoulder and belly from the spit	\$18.9
<b>FISH</b> Crumbed flake fillet with lemon mustard sauce	\$18.9
<b>VEGETABLE</b> Diced vegetables with cherry tomato, Halloumi cheese, eggplant, onion and capsicum, marinated and chargrilled	\$15.9

## SEAFOOD MAINS

<b>BARRAMUNDI FILLET</b> Chargrilled served with rice pilaf, tomato salad and fresh lemon	\$38
<b>AUSTRALIAN KING PRAWNS</b> 5 fresh king prawns chargrilled with lemon and olive oil and a side of potato salad	\$43
<b>CALAMARI</b> Australian calamari sliced, lightly coated, deep-fried and served with chips, Greek salad and a mustard mayo and lemon	\$35
<b>GREEK DRUNKEN MUSSELS</b> Steamed in a garlic lemon wine broth with a touch of fresh tomato, served in a bowl with pita bread	\$36

<b>SPANAKORIZO</b> Wild spinach, rice, sautéed onions, tomato base and lemon	\$10.9
<b>CHIPS</b> Seasoned with sea salt and oregano Add feta +\$4.5	\$9.5
<b>FASOLAKIA</b> Green string beans braised in onion, garlic and tomato purée, tomato paste and simmered until soft	\$12.9
<b>PITA BREAD</b>	\$4
<b>GLUTEN-FREE PITA BREAD</b>	\$6
<b>HOME-MADE DIPS (EACH)</b> Tzatziki, Tarama, Hummus or Eggplant	\$6
<b>SAUCES</b> Ketchup, 2 Fat Greeks special mustard sauce or chilli mayo	\$2

SIDES

## DESSERTS

<b>GREEK DOUGHNUTS</b> Served with ice cream; original honey, Nutella, sugar and cinnamon	\$16.9
<b>GALAKTOBOURIKO</b> Semolina custard baked in filo pastry with a spiced sugar syrup	\$16.9
<b>BAKLAVA</b> Layers of pastry filled with chopped nuts and topped with syrup	\$16.9
<b>CHOCOLATE MOUSSE</b> Topped with strawberries and mascarpone cream	\$16.9

## FOR THE KIDS Under 12 years old

<b>NUGGETS AND CHIPS</b>	\$15
<b>MEAT FROM THE SPIT WITH CHIPS</b> Lamb or Chicken	\$15

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 @2FATGREEKS



## SOFT DRINKS

<b>CANS</b>	\$4.5
Coca-Cola, Diet Coke, Coke Zero, Fanta and Sprite	
<b>HOUSE-MADE BEVERAGES (BY THE GLASS)</b>	\$5.5
Raspberry Lemonade, Lemon Squash, Soda Water and Tonic Water	
<b>LEMON, LIME &amp; BITTERS</b>	\$5.5
<b>SODA, LIME &amp; BITTERS</b>	\$5.5
<b>S. PELLEGRINO MINERAL WATER 250ML</b>	\$4.5
<b>S. PELLEGRINO MINERAL WATER 750ML</b>	\$9.5
<b>MOUNT FRANKLIN MINERAL WATER 500ML</b>	\$4.5
<b>CHINOTTO</b>	\$5
<b>ARANCIATA ROSSA</b>	\$5
<b>EPSA (GREEK SODA)</b>	\$5
Cola, Orange	

## CHILLED

<b>LIPTON ICE TEA</b>	\$5.5
Peach, Lemon	
<b>NIPPY'S JUICE (BOTTLED)</b>	\$7.5
Orange, Apple	
<b>FRAPPE</b>	\$7
<b>ICE COFFEE</b>	\$9.5
<b>ICE CHOCOLATE</b>	\$9.5
<b>MILKSHAKE</b>	\$8.5
Chocolate, Strawberry, Vanilla	

## FRIENDS THAT LOVE SOUVLAKI

- 📍 8-10 Napier Street, Essendon 3040
- ☎ 0448 867 544
- 🌐 2fatgreeks.com.au



## WINE

	G	B
<b>SPARKLING</b>		
Lumiere Prosecco, King Valley, Victoria	\$9	\$39
Bottega Vino Della Amore Sparkling Moscato, Veneto, Italy	\$10	\$42
<b>WHITE</b>		
Music Bay Sauvignon Blanc, Marlborough, NZ	\$9	\$39
Four Southern Boys Pinot Grigio, Adelaide Hills, SA	\$11	\$46
<b>ROSÉ</b>		
Capel Vale Rosé, Geographe, WA	\$10	\$42
<b>RED</b>		
Barristers Block Pinot Noir, Adelaide Hills, SA	\$11	\$48
The Hedonist Shiraz, McLaren Vale, SA	\$10	\$44
First Cut Cabernet Sauvignon McLaren Vale, SA	\$10	\$44

## COCKTAILS

<b>PORN STAR MARTINI</b>	\$21
Vodka, Passoa, vanilla syrup, lime and Prosecco to serve	
<b>ESPRESSO MARTINI</b>	\$20
Vodka, Kahlúa, Frangelico and coffee	
<b>STRAWBERRY DAIQUIRI</b>	\$20
Bacardi, strawberries, sugar syrup and fresh lime	
<b>MOJITO</b>	\$18
White rum, sugar syrup, lime juice, lemonade and mint	
<b>APEROL SPRITZ</b>	\$18
Prosecco, Aperol, lemonade and orange	
<b>2FATGREEKS BLUE LAGOON</b>	\$18
Gin, vodka, Blue Curaçao and lemonade	
<b>LONG ISLAND ICE TEA</b>	\$20
Tequila, rum, gin, cointreau, lime and coke	
<b>LYCHEE SOUR</b>	\$18
Vodka, passoa, lychee syrup, citrus and egg white	
<b>OUZO ODYSSEY</b>	\$20
Voir Vodka, ouzo, lime juice, blue curacao and tonic water	
<b>VOIR-LA</b>	\$20
Voir Vodka, pineapple juice, lemon juice, sugar syrup and strawberry syrup	

## SPIRITS & MIXERS

<b>ABSOLUTE VODKA</b>	\$9
<b>JIM BEAM</b>	\$9
<b>SOUTHERN COMFORT</b>	\$9
<b>JOHNNY WALKER RED</b>	\$9
<b>JACK DANIELS</b>	\$9
<b>GORDON'S GIN</b>	\$9
<b>OUZO</b>	\$9
<b>FRANGELICO</b>	\$9
<b>COINTREAU</b>	\$9
<b>KAHLÚA</b>	\$9
<b>BAILEYS</b>	\$9
<b>SIERRA TEQUILA</b>	\$9
<b>MALIBU</b>	\$9
<b>MIDORI</b>	\$9
<b>FIREBALL</b>	\$9
<b>BLACK GALIANO</b>	\$9

## BEER

<b>MYTHOS GREEK BEER</b>	\$9.5
<b>PERONI ROSSA</b>	\$9
<b>CORONA EXTRA</b>	\$9
<b>CARLTON DRAUGHT</b>	\$8.5
<b>CASCADE PREMIUM LIGHT BEER</b>	\$8.5
<b>FIX GREEK BEER</b>	\$8.5

## TOP SHELF

<b>GREY GOOSE VODKA</b>	\$12
<b>JOHNNY WALKER BLACK</b>	\$12
<b>VOIR VODKA</b>	\$12