

STARTERS

DIPPING PLATTER

15

Choice of any 3 dips with House Made Pita:
• Tzatziki (V) (GF)
• Homous (VE) (GF)
• Baba Ghanoush (VE) (GF)
• Tarama
• Labneh (V) (GF)
• Chilli Homous (VE) (GF)

SAGANAKI (V) (GF)

12

Classic Greek style grilled Kefalograviera Cheese

HALLOUMI FRIES (V) (GF)

11

Deep Fried Halloumi With Chip Dip

LOUKANIKO

14

Pork and Leek Sausage, Super Salad, Mustard Mayo

CALAMARI (GF)

16

Fried, with Super Salad & Tartar Sauce

GREEN OLIVES (VE) (GF)

5

MIXED PICKLES (VE) (GF)

5

SALADS

GREEK SALAD (V) (GF)

12

Lettuce, Tomato, Onion, Cucumber, Capsicum, Olives, Fetta Cheese, Vinegar & Extra Virgin Olive Oil Dressing

FATOUSH SALAD (VE)

12

Lettuce, Tomato, Onion, Cucumber, Capsicum, Radish, Crispy Pita, Sumac, Parsley/Mint, Lemon Dressing

BEETROOT WALNUT SALAD

12

Fresh Beetroot, Walnuts, Parsley, Mint, Fetta Cheese, Garlic, Vinegar & Extra Virgin Olive Oil Dressing

SUPER SALAD (VE) (GF)

12

Kale, Cabbage, Celery, Carrots, Parsley, Mint, Pumpkin Seeds, Vinegar & Extra Virgin Olive Oil Dressing

Add Chicken or Falafel to any salad (6)
Add Lamb Gyro to any salad (8)

SIDES	CHIPS WITH CHIP DIP (V)	9.5
	Add Fetta \$15	
	LEMON POTATOES (VE) (GF)	10
	House Cut & Oven Roasted Greek Rustic Potatoes	
	MEDITERRANEAN RICE (VE) (GF)	7
	Topped with Almonds and Pine Nuts	
	DIPPING SAUCE	2
	Tzatziki, Homous, Baba Ghanoush, Tarama, Labneh, Chilli Homous, Chip Dip	



SHARING MENU

MINIMUM 2 PEOPLE

THE REAL MEDITERRANEAN EXPERIENCE

Nothing brings people together like a shared meal, let us do the closing for you and put together a feast designed for sharing. Inspired by Miss Pickles' journey.

THE NEW BEGINNING MIX GRILL

ARRIVING IN AUSTRALIA IN 1971 WITH NO MONEY OR KNOWLEDGE OF THE LANGUAGE, TIMES WERE TOUGH. BUT THAT MADE THE SIMPLE THINGS IN LIFE ALL THE MORE SPECIAL. A HUMBLE, NO FRILLS FEAST DESIGNED FOR SHARING.

Chicken Gyros, Lamb Gyros, Beef Kafta, Loukaniko, Falafel, Chips, Super Salad, Pita, Homous, Tzatziki & Mixed Pickles 35 PP

THE GRIND BANQUET

WORKING HARD TO BUILD A NEW LIFE, FAMILY TIME BECAME SCARCE, BUT THE FEASTS BECAME EVEN MORE SPECIAL. 3 COURSE BANQUET.

- CHEESE PLATE, Halloumi fries & Saganaki
- MIX GRILL, Chicken Gyros, Lamb Gyros, Beef Kafta, Loukaniko, Falafel, Pork Skewers, Chips, Super Salad, Pita, Homous, Tzatziki & Mixed Pickles
- DESSERT, From our daily House made desserts. 49 PP

MISS PICKLE BANQUET

THE HARD WORK HAS PAID OFF AND WE ARE ABLE TO SHARE THE FULL MISS PICKLE EXPERIENCE. 5 COURSE BANQUET FOR THAT SPECIAL OCCASION.

- DIPS WITH PITA
- CHEESE PLATE, (Halloumi Fries & Saganaki)
- CALAMARI
- MIX GRILL, Chicken Gyros, Lamb Gyros, Beef Kafta, Loukaniko, Falafel, Pork Skewers, Lamb Skewers, Chips, Super Salad, Pita, Homous, Tzatziki & Mixed Pickles
- DESSERT, From our daily House made desserts. 70 PP

(V) - VEGETARIAN, (VE) - VEGAN, (GF) - GLUTEN FREE *

SOUVLAKI

17

Delicious house made pita wrapped around your choice of style & filling. Served with Lemon Potatoes (Chips on request) or Super Salad.

STYLE

ATHENS

Tzatziki, Lettuce, Tomato, Onion, Chips (in Souvlaki)

BEIRUT (VE)

Lettuce, Tomato, Pickled Chillies, Pickled Turnips, Pickled Cucumber, Garlic, Parsley & Mint

CYPRUS

Tzatziki, Lettuce, Tomato, Onion, Fried Halloumi, Parsley & Mint

TEL AVIV (VE)

Homous, Lettuce, Tomato, Onion, Pickled Turnips, Pickled Cabbage, Tahini Parsley & Mint

MELBOURNE

Chip Dip, Chips, Fried Halloumi, Pickled Cucumber

FILLINGS

CHICKEN GYROS

Marinated in Miss Pickles secret blend of Greek Herbs & Spices, cooked traditionally over the spit

FALAFEL (VE)

Made in house from raw Chickpeas & Fresh Herbs

BEEF KAFTA (+1)

Succulent flame Grilled Beef, minced with Onion, Parsley & traditional Lebanese Spices

LAMB GYROS (+2)

Marinated in Miss Pickles secret blend of Greek Herbs & Spices, cooked traditionally over the spit

PORK KALAMAKI (+2)

Flame grilled Pork Skewer marinated in Greek Herbs & Spices

MIXED CHICKEN & LAMB GYROS (+1)

A Mix of Chicken and Lamb, marinated in Miss Pickles secret blend of Greek Herbs & Spices, cooked traditionally over the spit

SEA-VLAKI

20

Salmon or Calamari, Super Salad & Mustard Mayo wrapped in Pita to make a delicious Souvlaki from the sea. With Lemon Potatoes (Chips on request) or Super Salad.

OPEN SOUVLAKI

Super Salad, Lemon Potatoes (Chips on request), Tzatziki, & Pita Bread with:

FALAFEL

Made in house from raw Chickpeas & Fresh Herbs

CHICKEN

Marinated in Miss Pickles secret blend of Greek Herbs & Spices, cooked traditionally over the spit

CHICKEN GYROS & LAMB GYROS

A Mix of Chicken and Lamb, marinated in Miss Pickles secret blend of Greek Herbs & Spices, cooked traditionally over the spit

19

BEEF KAFTA

Succulent flame Grilled Beef, minced with Onion, Parsley & traditional Lebanese Spices

21

PORK KALAMAKI

Flame grilled Pork Skewer marinated in Greek Herbs & Spices

22

LAMB GYRO

Marinated in Miss Pickles secret blend of Greek Herbs & Spices, cooked traditionally over the spit

22

23

23

MAINS

SHEPARD'S BOWL (GF)

Mediterranean Rice, Super Salad, Tzatziki, topped with Pinenuts & Almonds with:

• FALAFEL

16

• CHICKEN GYRO

17

• LAMB GYRO

19

HALLOUMI SNACK PACK

Halloumi and Potato Chips, Tzatziki & Beetroot Homous with:

• FALAFEL

18

• CHICKEN GYRO

19

• LAMB GYRO

21

CALAMARI (GF)

Grilled or Fried, Beetroot Salad, Lemon Potatoes (Chips on request), Tartar Sauce

26

ATLANTIC SALMON (GF)

Grilled Vegetables, Super Salad & Fig Balsamic Jus

28

LAMB FILLET SKEWERS (GF)

Grilled Vegetables, Super Salad, Dip

32

ALL MEATS & FALAFEL GLUTEN FREE
100% MSG FREE ACROSS THE MENU

* The same equipment may be used to process & cook nuts, gluten and other allergens. Please let us know of any dietary requirements when ordering.