



YAYA'S
HELLENIC KITCHEN & BAR

Yaya (Yiayia) is Grandma in Greek

We have dedicated this restaurant to them, for all their love & inspiration of food that was passed on to us, and for teaching us to be grateful for the food on the table every day. This is what drove us to be restaurateurs for over 40 years in Melbourne & Cairns, and also what drives the second generation carrying the torch so to speak.

If you dropped by to see Yiayia, hungry or not, there was no leaving her place without a full stomach.

“Eat! Eat! Why you no wanna eat sum sumthing!” She’d say.

It was Yiayia’s kitchen, full of vegetables, herbs & fruit all grown from her & Papou’s garden where most Greek kids grew up. Sitting at her table watching, learning & of course eating!

This is why we do what we do

To all our Yiayia’s

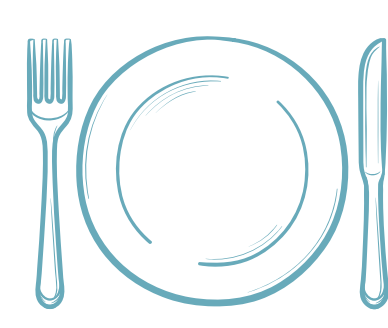
S’agapo poli (Love you very much)



YAYASCARINS



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BOOK YOUR NEXT FUNCTION WITH US



YAYA'S GREEK FEAST

Just like yiayia's house

\$60 Per person (minimum 2 people)

11 different dishes to share

Entree

*Dips, bread, saganaki cheese
& chefs choice of 2 mezedes*

Seafood course

*Fried calamari & chargrilled
prawns*

Meat Course

*Lamb cutlets, chicken skewers
Greek salad & oven baked lemon
potatoes*

Dessert

Mixed sweets

YIAYIA'S HOMEMADE DIPS

TZATZIKI

Greek yogurt, Garlic, Cucumber & Dill

11 MELITZANOSALATA

Roasted eggplant

12

TARAMASALATA

Cavier dip

11 TIROKAFTERI

Feta cheese, roasted red peppers & chilli

12

MIXED DIPS

All 4 of the above dips

24 *All dips come with homemade bread*

**Additional bread \$2ea*

MEZEDES *(Small sharing plates)*

ELIES	9	KOLOKITHOKEFTEDES	17
<i>Marinated Olives</i>		<i>(3) zucchini, feta & herb fritters served with Tzatziki</i>	
DOLMADAKIA	15	SAGANAKI	19
<i>(4) Vine leaves stuffed with rice & herbs</i>		<i>Pan fried Kefalograviera cheese</i>	
ZUCCHINI CHIPS	17	FETA PASTELI	19
<i>Lightly fried topped with Kefalograviera cheese served with mint yoghurt</i>		<i>Feta wrapped in filo pastry topped with sesame & honey</i>	
MELITZANA	17	MIDIA AXNISTA	27
<i>Fried eggplant chips topped with feta cheese & fresh tomato</i>		<i>Mussels cooked in shallots, white wine & lemon</i>	
ARAKAS	15	SPANAKOPITA	19
<i>Greek style pea and potato stew in a light tomato salsa</i>		<i>Spinach & Feta pie</i>	
OCTOPUS	23	PIPERIES FLORINIS	15
<i>Simply chargrilled</i>		<i>Chargrilled red pepper with Feta</i>	
GRILLED CALAMARI	24	PATATES TIGANITES	13
<i>Fresh local chargrilled calamari</i>		<i>Chips</i>	
LAMB CIGARS	18	PATATES LEMONATES	14
<i>Minced lamb, onion & herbs wrapped in filo served with mint yoghurt</i>		<i>Oven baked potatoes with lemon & herbs</i>	
CALAMARI	23	HALOUMI CHEESE	19
<i>Lightly fried</i>		<i>Simply grilled</i>	

TOU FOURNOU (From the oven)

Traditional Greek Dishes

ARNI LEMONATO - <i>Yaya's specialty</i>	38	MOUSSAKA	34
<i>Tender slow baked Lamb with potatoes, carrots, celery, lemon & herbs</i>		<i>Layers of eggplant, potatoes, beef mince & Bechamel sauce</i>	
YEMISTA	34	VEGETERIAN MOUSSAKA	30
<i>A capsicum & tomato stuffed with rice & herbs served with salad & potatoes</i>		<i>Layers of eggplant, potatoes, zucchini & Bechamel sauce</i>	

APO TI THALASSA (From the sea)

GARIDES SAGANAKI	40	MIXED SEAFOOD	42
<i>Prawns cooked in tomato salsa with garlic, chilli, white wine & topped with Feta</i>		<i>Fish, prawns, calamari, chips & salad</i>	
GARIDES STI SKARA	40	GEORGE'S TIGANI	40
<i>Chargrilled prawns with salad</i>		<i>Fish, Prawns, mussels, clams, calamari & scallops cooked in tomato salsa with garlic, chilli, peppers, white wine & topped with Feta</i>	

APO TI SKARA (From the grill)

All served with salad, Tzatziki, pita bread & chips or baked potatoes

LAMB SOUVALKI	40	PAIDAKIA	40
<i>(3) marinated lamb skewers</i>		<i>(4) lamb cutlets</i>	
CHICKEN SOUVLAKI	35	MIXED GRILL	42
<i>(3) marinated chicken skewers</i>		<i>Arni lemonato, lamb skewer, chicken skewer & a lamb cutlet</i>	

SALATES *(Salads)*

HORIATIKI	18	MAROULI	18
<i>Traditional Greek salad</i>		<i>Iceberg lettuce, dill, onion, vinegar & EVOO</i>	
<i>Tomato, cucumber, onion, capsicum, olives & Feta</i>			

GLYKA *(Sweets)*

All desserts are homemade

BAKLAVA	13	BAKLAVA ICE CREAM	13
<i>Layers of filo filled with nuts & honey</i>		<i>Our baklava mixed with vanilla ice cream</i>	
GALAKTOBOUREKO	13		
<i>Semolina custard baked in filo pastry & honey syrup</i>			

YIA TA PAIDIA *(For the kids)*

CHICKEN SKEWERS & CHIPS	18	GREEK STYLE BOLOGNESE	18
LIGHTLY FRIED CALAMARI & CHIPS	20		