

## BREAKFAST

<b>WHITE SOURDOUGH OR MULTIGRAIN TOAST (2PCS)</b> with your choice of strawberry jam, vegemite, peanut butter or orange marmalade (V)	\$9
<b>VINE FRUIT TOAST</b> a dense fruit toast filled with currants, sultanas and raisins (V)	\$11
<b>LAIKON'S BREAKFAST BUN</b> cheesy scrambled eggs, chargrilled mortadella, house-made tomato & onion chutney in a potato bun	\$15
<b>BOUGATSA FROM SERRES</b> warmed vanilla bean custard pie encased in layers of filo, lashings of icing sugar & cinnamon (V)	\$15
<b>BAKLAVA GRANOLA</b> oven-baked oats with Australian walnuts, local honey, cinnamon, pistachios & nutmeg, served with creamy Greek yoghurt & seasonal berries (V)	\$18
<b>WARMED GOAT'S FETA OPEN OMELETTE</b> green pea, warmed Greek goat's feta & wilted wild leafy greens open omelette on sourdough toast (V)	\$23
<b>AVOCADO ON TOAST</b> with pecorino cheese, mint leaves, pepitas & lemon (V) (GFO)	\$25
<b>GIGANTES</b> Greek giant butter beans stewed in tomatoes, onions & herbs, topped with feta, Kalamata olives, fresh dill & a poached egg, served with toast (V) (GFO)	\$25
<b>CHILLI SCRAMBLED EGGS</b> eggs scrambled with warmed ricotta, chilli & parsley, shaved Calabrese salami, drizzled with extra virgin Greek olive oil, served on toast (GFO)	\$27
<b>CLAYPOT EGGS</b> eggs baked in tomato sugo with oregano, thyme & Greek feta, served with toast (GFO)	\$28
<b>FREE-RANGE EGGS ON TOAST (2)</b> poached, scrambled or fried (GFO)	\$15

### SIDES

HOUSE-MADE CHILLI OIL, TOMATO CHUTNEY (V) (GF)	\$3
GRILLED TOMATOES WITH OREGANO & OLIVE OIL, GREEK BAKED BEANS, AVOCADO, SAUTÉED WILD LEAFY GREENS (V) (GF)	\$6
FREE-RANGE BACON, GARLIC & HERB PORCHETTA, GRILLED PORK & FENNEL SAUSAGE MINCE	\$7
HOUSE-SMOKED SALMON	\$10

## SMALL PLATES

<b>MIXED DIPS</b> taramasalata, tzatziki & eggplant dips served with warm pita bread (V)	\$15
<b>GRILLED GREEK SAGANAKI CHEESE</b> thyme-infused honey & lemon (V)	\$15
<b>BOWL OF FRIES</b> with Greek oregano (V) (GF) (VG)	\$10
<b>WARM PITA BREAD (V)</b>	\$5

## SALADS

<b>PATZAROSALATA</b> roasted beetroot, rocket, garlic, Greek feta, dill, mint, olive oil & vinegar (V) (GF)	\$19
<b>CYPRLOT GRAIN SALAD</b> freekeh, Puy lentils, onion, pumpkin seeds & almond flakes, capers, currants, fresh herbs topped with lemony Greek yoghurt & honey dressing & scattered with pomegranates (V)	\$21
<b>ORECCHIETTE PASTA SALAD</b> with broccoli & green peas, grated pecorino, lemon, extra virgin olive oil (V)	\$19
<b>ADD PROTEIN</b>	
LEMON & OREGANO CHICKEN SKEWERS (GF)	\$4.5EA
HOUSE-SMOKED SALMON	\$10
SLOW-COOKED LAMB SHOULDER (GF)	\$10



## FOCACCIA

\$17

### MORTADELLA

finely shaved mortadella, whipped ricotta, pistachios,  
chilli-infused honey

### SALAMI

Calabrese salami, roasted red peppers, provolone dolce,  
olive tapenade & rocket

### PROSCIUTTO

finely shaved prosciutto, fior di latte, roasted red  
peppers, balsamic glaze & rocket

### PORCHETTA

roasted porchetta, fresh cabbage & fennel slaw,  
mustard mayo

### VEGETARIAN

marinated eggplant, roasted red peppers, sun-dried  
tomatoes, rocket, basil pesto & feta (V)

## LUNCH

### HOUSE-MADE SPANAKOPITA OR TYROPITA

served with our beetroot salad and tzatziki (V)

### CHICKEN GYROS SOUVLAKI

filled with fresh tomato, red onion, tzatziki  
& a side of fries

### YEMISTA

oven-baked tomatoes stuffed with aromatic rice,  
mint, parsley served with Greek-style potatoes  
(V) (GF) (VG)

### LAMB YIIOUVETSI

lamb shoulder slowly braised with risoni pasta  
flavoured with cloves, oregano, cinnamon,  
nutmeg & topped with Greek feta

## KIDDIES

### KIDS EGGS

poached, scrambled or fried (1 egg)  
with soldiers (V)

### CHICKEN LOLLIPOPS

grilled lemon & oregano chicken skewers (2),  
fries & tomato sauce (GF)

### HAM, CHEESE & TOMATO CROISSANT

## SWEETS

### MELOPITA

a Greek honey cheesecake with ricotta &  
lemon zest

### RIZOGALO

a light & creamy rice pudding gently flavoured  
with milk, cinnamon, vanilla beans & orange  
zest (V)



## FOLLOW US ON SOCIALS

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10% SURCHARGE ON WEEKENDS, 15% SURCHARGE ON PUBLIC HOLIDAYS.

(V) - VEGETARIAN, (VG) - VEGAN, (GF) - GLUTEN-FREE, (GFO) - GLUTEN-FREE OPTION AVAILABLE.

# LAIKON DELICATESSEN

## EST. 1976

### HOT DRINKS

#### COFFEE BY ALLPRESS

Small	\$5
Large	\$7
Iced coffee	\$6.5
Iced chocolate	\$6.5
Fredo Espresso	\$7
Hot chocolate	SMALL \$5 / LARGE \$7
Chai Latte	SMALL \$5 / LARGE \$7
Alternative milk, chai or decaf +1	

#### TEA BY CHAMELIA

\$6

English breakfast, Earl Grey, Peppermint,  
Lemongrass & ginger

### COLD DRINKS

#### SAN PELLEGRINO SPARKLING WATER

500ml	\$5
750ml;	\$9

#### LOUX GREEK FLAVOURED DRINKS

\$6.5

Gazosa, Lemon, Orange, Sour cherry

#### COKE / COKE ZERO

\$4.5

### SIMPLE JUICE

\$8

#### AUSTRALIAN ORANGE

whole pressed orange juice

#### CLOUDY PRESSED APPLE

whole pressed apple juice

#### MANGO SMOOTHIE

mango, peach, banana, pear & lime

#### GREEN SMOOTHIE

kiwi fruit, pear, lime, mango, peach & banana

#### DARK HEART

apple, beetroot, purple carrot, ginger, lemon

#### GLOW BRIGHT

apple, carrot, ginger, lemon & turmeric

### COCKTAILS

BELLINI	\$15
APEROL SPRITZ	\$17
LIMONCELLO SPRITZ	\$17

### BEER

PERONI NASTRO AZZURO	\$9
MELBOURNE BITTER CANS	\$9

### WINE

#### LA MASCHERA PROSECCO | ANGASTON, SA

GLASS	\$15
BOTTLE	\$60

#### CONDE VALDEMAR ROSE | RIOJA, SPAIN

GLASS	\$13
BOTTLE	\$55

#### CANTINA TOLLO PINOT GRIGIO | ABRUZZO, ITALY

GLASS	\$13
BOTTLE	\$55

#### CANTINA TOLLO SANGIOVESE | ABRUZZO, ITALY

GLASS	\$13
BOTTLE	\$55

### CATERING & FUNCTIONS

Fresh, handcrafted catering or a beautiful venue  
for your next event.

Let us take care of the food while you enjoy the  
occasion.



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