



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



YAYASCARINS



BOOK YOUR NEXT FUNCTION WITH US



YAYA'S GREEK FEAST

Just like yiayia's house

\$69 Per person (minimum 2 people)

11 different dishes to share

Entree

Dips, bread, saganaki cheese
& chef's 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

13 MELITZANOSALATA ✂

Roasted eggplant

14

TARAMASALATA

Cavier dip

13 TIROKAFTERI ✂

Feta cheese, roasted red peppers & chilli

15

MIXED DIPS

All 4 of the above dips

27 All dips come with homemade bread
*Additional bread \$3ea

MEZEDES (Small sharing plates)

ELIES ✂ <i>Marinated Olives</i>	12	KOLOKITHOKEFTEDES <i>(3) zucchini, feta & herb fritters served with Tzatziki</i>	19
DOLMADAKIA ✂ <i>(4) Vine leaves stuffed with rice & herbs</i>	15	SAGANAKI <i>Pan fried Kefalograviera cheese</i>	22
ZUCCHINI CHIPS <i>Lightly fried topped with Kefalograviera cheese served with mint yoghurt</i>	18	FETA PASTELI <i>Feta wrapped in filo pastry topped with sesame & honey</i>	22
MELITZANA <i>Fried eggplant chips topped with feta cheese & fresh tomato</i>	18	MIDIA AXNISTA ✂ ^(A) <i>Mussels cooked in shallots, white wine & lemon</i>	33
OCTOPUS ^(A) <i>Simply chargrilled</i>	26	SPANAKOPITA <i>Spinach & Feta pie</i>	21
GRILLED CALAMARI ⁽¹⁾ <i>Chargrilled calamari</i>	26	PIPERIES FLORINIS ✂ <i>Chargrilled red pepper with Feta</i>	16
LAMB CIGARS <i>Minced lamb, onion & herbs wrapped in filo served with mint yoghurt</i>	18	PATATES TIGANITES <i>Chips</i>	13
CALAMARI ⁽¹⁾ <i>Lightly fried</i>	25	PATATES LEMONATES ✂ <i>Oven baked potatoes with lemon & herbs</i>	14
		HALOUMI CHEESE ✂ <i>Simply grilled</i>	21
		LOUKANIKO <i>Chargrilled pork sausage</i>	18

TOU FOURNOU (From the oven)

Traditional Greek Dishes

ARNI LEMONATO - Yaya's specialty 🍴 40	MOUSSAKA 38
<i>Tender slow baked Lamb with potatoes, carrots, celery, lemon & herbs</i>	<i>Layers of eggplant, potatoes, beef mince & Bechamel sauce</i>
YEMISTA 🍴 36	VEGETERIAN MOUSSAKA 36
<i>A capsicum & tomato stuffed with rice & herbs served with salad & potatoes</i>	<i>Layers of eggplant, potatoes, zucchini & Bechamel sauce</i>
PASTITSIO 38	
<i>Oven baked pasta layered with beef mince & Bechamel sauce</i>	

APO TI THALASSA (From the sea)

ORZO THALASSINA ^(M) 45	MIXED SEAFOOD ^(M, GF) 45
<i>Risoni pasta cooked in tomato salsa with garlic, chilli, peppers, white wine & fish, prawns, mussels, clams, calamari & scallops, topped with Feta</i>	<i>Fish, prawns, calamari, chips & salad</i>
GARIDES STI SKARA ^(A, GF) 44	GEORGE'S TIGANI ^(M, GF) 45
<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 ✂	42	PAIDAKIA ✂	43
<i>(3) Chargrilled lamb skewers</i>		<i>(4) Chargrilled lamb cutlets</i>	
CHICKEN SOUVLAKI ✂	36	MIXED GRILL ✂	43
<i>(3) Chargrilled chicken skewers</i>		<i>Arni lemonato, lamb skewer, chicken skewer & a lamb cutlet</i>	

SALATES (Salads)

HORIATIKI ✂	23
<i>Traditional Greek salad</i>	
<i>Tomato, cucumber, onion, capsicum, olives & Feta</i>	

GLYKA (Sweets)

All desserts are homemade

BAKLAVA	14	BAKLAVA ICE CREAM	15
<i>Layers of filo filled with nuts & honey</i>		<i>Our baklava mixed with vanilla ice cream</i>	
GALAKTOBOUREKO	15		
<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		