

sides

individual plates

share plates

<b>POPCORN CAULIFLOWER (GFO)</b>	17.9
Buttermilk marinated & coated cauliflower florets, plant based feta, parsley, house chipotle mayo	
<b>KOFTAS (4 - GF)</b>	16.9
Plant based pork style koftas, with plant based feta & herbs. pickled radish, house tzatziki, herb garnish	
<b>MARINATED OLIVES (GF)</b>	7.9
Marinated in thyme, garlic, chilli & lemon	
<b>MINI PITAS (2 PIECES- GFO)</b>	15.9
Grilled oyster mushroom, house aioli, pickled radish, herbs <i>GF Pita + 3.0</i>	
<b>SALT &amp; PEPPER CALAMARI (GF)</b>	17.9
Konjac calamari in our salt & pepper mix, house tartare, lemon, parsley	
<b>SOUTHERN FRIED TENDERS (8)</b>	17.9
Buttermilk marinated tenders, coated in our Southern fried mix, house aioli, pickles	
<b>FETA DIP &amp; PITA (GFO) - CONTAINS NUTS</b>	11.9
Made with @lapetitefauxmagerie almond feta, herbs & garlic, served with pita <i>GF pita + 3.0, extra pita + 3.0</i>	
<b>CAESAR SALAD WITH PLANT BASED EGG (CONTAINS SESAME)</b>	26.9
House poached egg, cos, plant based bacon, turkish bread croutons, parmesan, house caesar dressing <i>Add Southern fried tenders (4) +4.9</i>	
<b>GREEK PLATTER FOR 2 (GFO)</b>	57.9
Your choice of up to 2 proteins ( <i>Chick'n, GF Marinated mushroom +1.0, Ultimate Lamb</i> ), Greek salad, freekeh & pistachio salad (contains nuts), Greek dolmades, pickled vegetables, house tzatziki, four mini pitas <i>GFO with Greek salad (no grain salad), GF pita + 3.0 ea</i>	
<b>BEEF-STYLE WELLINGTON</b>	36.9
Garlic & thyme infused plant based mince, mushroom duxelles, puff pastry, hand cut fried potatoes, house peppercorn sauce	
<b>OYSTER MUSHROOMS WITH BUTTER BEAN HOMMUS (GFO)</b>	24.9
Southern fried oyster mushrooms, butter bean hummus, burnt spring onion, herbs, mini pitas <i>GF pita + 3.0</i>	
<b>SOUVLAKI PLATE (GFO)</b>	28.9
Your choice of one protein ( <i>Chick'n, GF Marinated mushroom + 1.0, Ultimate Lamb</i> ), Greek salad, hot chips, house tzatziki, two mini pitas <i>GF Pita + 3.0, add 2 x mini pitas + 3.0</i>	
<b>ROAST CAULIFLOWER (GF)</b>	21.9
Marinated & roasted cauliflower, infused with garlic & paprika, topped with cheese sauce, pickled onion & fresh herbs	
<b>SPANAKOPITA</b>	24.9
Baked spinach pie, plant based feta, house tzatziki, fresh dill	
<b>FREEKEH &amp; PISTACHIO SALAD (CONTAINS NUTS)</b>	15.9
Parsley, freekeh, pistachios, raisins & house dressing	
<b>GREEK SALAD (GF)</b>	13.9
with plant based feta, Kalamata olives, cos, tomato, cucumber, onion & house dressing	
<b>HOT CHIPS (GF)</b>	8.9
<b>GREEK CHIPS (GF)</b>	10.9
with oregano & plant based feta	
<b>HOUSE SAUCES (GF)</b>	1.9
Tzatziki, aioli, tartare, chipotle mayo	

Surcharges: 10% Sundays, 20% Public Holidays, No split bills

We reserve the right to politely refuse alterations. Allergies: Please inform our friendly team members of any allergies, there is always a risk of cross contamination. We do not allow outside food, including cakes. Please note we are a 100% plant based restaurant

# Dinner Menu

## desserts

- RASPBERRY ALMONDINE TART (CONTAINS NUTS)** 13.9  
Shortcrust pastry, raspberry jam, almondine topping, served with whipped cream
- HOUSE BAKED CHEESECAKE (GFO)** 14.9  
Served with whipped cream  
Your choice of:  
*Lemon Blueberry (GF)*  
*Biscoff*  
*Special cheesecake (ask our friendly team) + 1.0*

We bake whole cheesecakes for special occasions  
Talk to our friendly team!

## set menus

**Set menus are mandatory for tables with 5+ people**

### 6-COURSE SET MENU - 36.0 P.P (MIN 2 PEOPLE)

Marinated Olives (GF)  
Feta Dip & Pita (GFO)  
Mini Pitas (GFO)  
Salt & Pepper Calamari (GF)  
Southern Fried Tenders - GF option Southern Fried Oyster mushrooms  
Koftas & Greek Salad (GF)  
GF option + 3 p.p

### 3-COURSE SET MENU (MIN 2 PEOPLE) - 44.9 P.P

Choose one small plate:  
*Popcorn Cauliflower, Koftas, Salt & Pepper Calamari, Whipped Feta Dip with pita & olives*  
*or Southern Fried Tenders*

Souvlaki Platter - 2 proteins:  
*Chick'n, GF Marinated mushroom + 1.0, Ultimate Lamb*  
Greek salad, freekeh & pistachio salad (contains nuts), Greek dolmades, pickled vegetables, house tzatziki, four mini pitas  
GFO with Greek salad (no grain salad), GF pita + 3.0 ea

Choose two house baked desserts:  
all served with whipped cream , your choice of:  
*Lemon Blueberry Cheesecake (GF)*  
*Biscoff Cheesecake*  
*Special cheesecake*  
*Raspberry Almondine Tart (contains nuts)*

HAD A GREAT TIME WITH US TODAY?  
OR FEEDBACK YOU WOULD LIKE TO  
GIVE US?



@ishouldbe\_souvlaki



/ishouldbesouvlaki



hello@ishouldbe-souvlaki.com



I SHOULD BE  
**Souvlaki**

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