

Beverages



mixers/alcoholic

SPIRIT

- White Rum
- Dry Gin
- Greek Ouzo
- Mailbu (Coconut Rum) + 2.0
- Vodka + 2.0
- Whiskey + 2.0

MIXER

- Coke or Coke No Sugar
- Lemonade
- Pineapple Juice
- Apple Juice 11.9
- Orange Juice
- Sparkling Water

Add marinated olives + 7.9

MIMOSA (GF)

- Fierce Prosecco & orange juice 10.9

We do bottomless mimosas at lunch - see set menu!



wine

- FIERCE LII KING VALLEY PROSECCO (SPARKLING)** 13.9 / 61.9
- KYLIE MINOGUE PROSECCO ROSE (MADE IN FRANCE)** 11.9 / 49.9
- FIERCE LII BAROSSA VALLEY PINOT GRIGIO 2021** 13.9 / 61.9
- LIENERT VINEYARDS BAROSSA VALLEY ROUSSANE** 12.9 / 55.9
- KYLIE MINOGUE ROSE (MADE IN FRANCE)** 10.9 / 49.9
- THYMI (THYMIPOLOUS) GREEK WHITE WINE** 10.9 / 49.9
- LIENERT TIERRA DEL PUERCO MALBEC** 12.9 / 55.9
- FIERCE III 2019 SAGRANTINO** 13.9 / 61.9



beer/cider

- YOUNG HENRY'S NEWTOWNER PALE ALE** 11.9
- YULLI'S MEDITERRANEAN LAGER** 10.9
- YOUNG HENRY'S GINGER BEER (ALCOHOLIC)** 11.9
- PURE BLONDE ORGANIC CIDER** 10.9
- MYTHOS HELLENIC LAGER** 11.9
- PERONI NASTRO AZZURO** 10.9

Beverages

non alcoholic



SHIRLEY TEMPLE MOCKTAIL (GF) Grenadine, lime juice, lemonade, pink suage	13.9
PINE-LIME PINA COLADA MOCKTAIL (GF) Plant based cream, coconut syrup, pineapple juice, lime juice, pineapple	13.9
PASSIONFRUIT SPRITZ MOCKTAIL (GF) Passionfruit soda, lime juice, passionfruit syrup, coconut milk, passionfruit	13.9
0% PERONI BEER	9.9
ICED CHOCOLATE OR STRAWBERRY (GFO) Oat milk, chocolate or strawberry syrup, ice & whipped cream (GF with soy milk) Add a shot of syrup (Chocolate, Hazelnut, Caramel) + 1.9	8.9
GREEK FRAPPE (ICED COFFEE) Add a shot of syrup (Chocolate, Hazelnut, Caramel) + 1.9 Add whipped cream + 1.9	6.9
HOUSE MADE SODAS (GF) Peach Tea, Pineapple, Passionfruit, Peach	5.9
SOFT DRINKS Coke, Coke No Sugar, Lemonade	4.9
BUNDABERG GINGER BEER	5.9
KOMBUCHA Raspberry Lemonade	5.9
FRUIT JUICE Orange, Apple, Pineapple	4.9
UNLIMITED SPARKLING WATER	6.9



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Our story + =

I Should Be Souvlaki started off as a love story - the love of Emma for her boyfriend Adam & of Adam's love for souvlaki!

When Emma & Adam began dating in 2014, Emma had been plant based for many years & Adam was... not. When Adam made the change for the welfare of animals & the future of the environment, he said the one thing he was missing was the childhood favourite his Yia Yia (Greek for 'Grandmother') would make - traditional Greek souvlaki.

Wanting to impress him, Emma set out to find the perfect protein & marinade to make all of Adam's souvlaki dreams come true. After many months, Emma did exactly that.

Emma & Adam started selling their souvlaki in 2017 at the monthly Sydney Vegan Market & quickly attracted a following.

In 2020 they added a range of consumer packaged goods to their product line & in 2021

moved to their flagship store on King Street. It turns out that Souvlaki was just the beginning.

We believe that eating more ethically should never mean sacrificing eating the foods that bring us joy & we are thrilled to bring that joy from our kitchen to you.

I SHOULD BE
Souvlaki

Happy Hour: 6pm - 7pm each day
2-for-1 cocktails!



cocktails

Cocktails

MOJITO (GF)	17.9
White rum, sugar syrup, lime, soda, fresh mint	
GREEK ROARING TIGER (GF)	17.9
Greek Ouzo, lemon Juice & orange - opa!	
CHOCOLATE MARTINI	17.9
Chocolate Syrup, Creme de Cacao, Cold pressed Vodka & oat milk	
COSMOPOLITAN (GF)	17.9
Cold pressed Vodka, triple sec, cranberry juice & lime	
DIRTY SHIRLEY COCKTAIL (GF)	18.9
Cold pressed Vodka, Grenadine, lime juice & lemonade, pink sugar	
PINE-LIME PINA COLADA COCKTAIL (GF)	18.9
Plant based cream, Malibu, coconut syrup, pineapple & lime juice, pineapple	
PASSIONFRUIT SPRITZ COCKTAIL (GF)	18.9
Passionfruit soda, cold pressed vodka, lime juice, passionfruit syrup, coconut milk, passionfruit, shredded coconut	
MIMOSA (GF)	10.9
Fierce Prosecco & orange juice	

We do bottomless mimosas at lunch - see set menu!

Add marinated olives + 7.9

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