

## **YIA YIA'S DIVE BAR & KITCHEN**

*food & drink at The Great Club*

**G'day, Yassou, Budyeri kamaru!**

Whether you're trying one of our cured in-house liquors, yummy signature cocktails, ANZAC chicken strips, or munching down on some delicious dolmades, we aim to give you a taste of everything that makes Marrickville, Little Greece, Bulanaming - whatever you know it by - so special.

We fuse our love for live music, community and the rich Greek-Macedonian history of the building to offer you all the good times and great vibes at The Great Club.

## SIGNATURE COCKTAILS

**Aussie Splice** 25 | 30

*Gin or Vodka, fresh pineapple, apple lemon, ginger, mint juice, shaken over ice.  
Served with lemon Cointreau ice cream*

**Love Bud** 25 | 30

*Gin, white chocolate liqueur, watermelon sugar syrup, shaken over ice.  
Topped w/ fairy floss & rose petal garnish  
Add chilli sugar syrup to give the sweet some spice!*

**Mr Apotheke** 25

*12 y/o Aberfeldy Single Malt Scotch Whisky, Banks & Solander Noir Liqueur,  
Papou's Port w/ a dash of bitters*

**The DOM-athiea** 22

*Brandy, absinthe, brown sugar, lemon juice, bitters shaken over ice*

**Spicy Margarita** 22 | 27

*Tequila, Cointreau, lime, jalapeno sugar syrup, lime-mint salt rub*

**Grapefruit Margarita** 22 | 27

*Tequila, agave syrup, grapefruit, lime, pink salt rub*

**Greek Island Iced Tea** 25

*Ouzo, Tequila, Gin, Vodka, Cola on ice*

**Barman's Special** 20

*Tell us what you like & we will mix you something original!*

## SHOOTERS

Chilli Ouzo & White Chocolate Liqueur 12

Lemon Mint Coriander Ouzo & Passion Fruit Liqueur 12

Ginger Grapefruit Vodka & Dark Chocolate Liqueur 12

## CLASSIC COCKTAILS

**Old Fashioned** (non-alc) 15 | 20

*bourbon, bitters, orange peel, sugar*

**Negroni** 20

*gin, vermouth, Campari, orange peel*

**Espresso Martini** 22

*vodka, coffee liqueur, sugar syrup*

**Martini** 22

*gin or vodka, dry vermouth*

**Margarita** 22

*tequila, Cointreau, lime juice, salt*

## SPRITZ

Limoncello w/ prosecco & fresh mint 18

Campari w/ prosecco & fresh rosemary (non-alc) 15 | 18

Aperol w/ prosecco & orange slice (non-alc) 12 | 15

## TOP SHELF SPIRITS

Whitley Neill Pink Grapefruit 15

Hendricks Gin 15

Grey Goose Original 15

Don Julio Blanco Tequila 16

Havana Club Anejo Especial Rum 18

Aberfeldy Highland 12YO Single Malt Scotch Whisky 20

Chivas Regal 18YO Scotch Whisky 20

Hennessy VS Cognac 20

Del Maguey Vida Mezcal 20

**YOUNG HENRYS ON-TAP BEER****TINNIES**

Newtownner (4.8%)	8   10   12   25	Heaps Normal 'Quiet XPA' (0.5%)	8
Cloudy Cider (4.8%)	8   10   12   25	Heaps Normal 'Half Day Hazy' (0.5%)	8
Natural Lager (4.2%)	8   10   12   20	Young Henrys 'Stayer' Mid (3.5%)	10
IPA (6%)	10   12   14	Brookvale Union Ginger Beer (4.0%)	12
Hazy IPA (5.4%)	11   13   15	Philter XPA (4.2%)	12

**WINE****White**

Kleoni Imiglykos (Sweet Wine), Greece	8   24 (carafe)
Wine Gang Pinot Grigio, Warbun Estate, NSW	14   55
Da Luca Prosecco, Sicily, ITL	14   55
Wildflower Sauvignon Blanc, Mudgee NSW	15   65

**Pink**

Kleoni Agigotiko (Rose), Greece	8   24 (carafe)
Two Truths Rose, South Eastern Australia	10   40

**Red**

Madam Sass Pinot Noir, Chile	10   40
La La Land Malbec, Victoria	12   45
Mojo Shiraz, McLaren Vale, SA	14   55
Built to Spill 'The Grape Club' Shiraz, Macedon Ranges	18   75

**MEZEDES**

Tria Dips <i>kalamata, hummus, tzatziki served w/ pita (v, vo)</i>	20
Nine Dolmades <i>served w/ lemon &amp; house-opened olive oil (gf, vg)</i>	15
Happy Lil' Eggplant Chips <i>served w/ vegemite aioli (v, gf)</i>	15
Stack'a'Saganaki <i>a stack of grilled cheese served w/ lemon (gf, v)</i>	18
Kalamari <i>dusted in sumac w/ choice of sauce (gf)</i>	18
ANZAC Strips <i>chicken breast coated in oats &amp; coconut served w/ a golden soy sauce</i>	20

**SIDES**

Shoestring Fries <i>choice of sauce (vg, gf)</i>	10
Lorde of the (Onion) Rings <i>choice of sauce (vg)</i>	12
Maroulo <i>cos, spring onions, dill, feta, lemon, olive oil (gf, vo)</i>	12
Slaw <i>cabbage, onion, carrot, vinegar, mayo, coriander (gf, vo)</i>	12

**SAUCE**

Tomato Aioli
Chipotle Aioli
Vegemite Aioli
Smokey BBQ
Plain Gravy
Mushroom Gravy

## CLASSICS

Chicken Schnitzel <i>served w/ fries, salad, &amp; choice of plain or mushroom gravy</i>	24
Eggplant Schnitzel <i>served w/ fries, salad, plain or mushroom gravy (vgo)</i>	24
Chicken Parmi <i>served w/ fries, salad, house-made Napoli sauce, mozzarella</i>	28
Eggplant Parmi <i>served with fries, salad, house-made Napoli sauce, mozzarella (v)</i>	28
Chicken Burger <i>served on a brioche bun w/ chicken patty, crumbed Twisties, lettuce, jalapeno salsa, aioli &amp; a side of fries</i>	20
Cheeseburger <i>served on a brioche bun w/ ground beef pattie, smokey cheese, pickles, mustard tomato sauce &amp; a side of fries</i>	20
Pulled Pork Burger <i>served on a brioche bun w/ succulent pulled pork, chipotle aioli, slaw &amp; a side of fries (gfo)</i>	20
Vegan Burger <i>served on a potato bun w/ fried spicy eggplant, hummus, lettuce &amp; a side of fries (gfo)</i>	20
Portobello Mushroom Steaks <i>served w/ tomato oil, fries &amp; salad (vg, gf)</i>	28
200g Scotch Fillet <i>served w/ jus, fries &amp; salad (gf)</i>	36