

MANITARI

STRAWBERRY RAIN

# GRAZE

LEGEND PLATTER

## Heart & Soul

*The authentic Greek restaurant bringing the Mediterranean to West End.*

If you've never been to Greece but have longed for the taste of fresh seafood, marinated lamb, and crispy yiros, you can stop dreaming right now. Lefkas Taverna is a family owned restaurant run by Head Chef John Theoharis and his wife Angela. Serving authentic Greek cuisine is what they do best, and boy oh boy do they do it well. While we've never actually been to Greece, we imagine this is exactly what it tastes like.

The adorable restaurant is bursting with tradition, with sky blue walls, crisp white accents and a few prints of the classic Greek scenery. It's impossible not to fall in love with the place before you're even seated at your table. They're a family that's extremely proud of their heritage, and it shows.

To start off we began with authentic Greek ouzo and an absolute classic, the Poikilia Mezedon or a meze platter, which included dolmades, olives, cucumber, carrot, fetta, marinated octopus, pita and a selection of dips. The standout on the board was the tarama, a deliciously salty, house made dip made of fish roe, garlic, and lemon. The recipe was handed down to John from his grandmother, and is so popular they now sell it by the tub!

While waiting for mains we tasted the saganaki – grilled sheep's milk cheese shaped like pizza and tasting like heaven, and the manitari – grilled field mushrooms with garlic

and melted haloumi. They're both traditional Greek meals and were delightful little 'something somethings' to try before getting into the good stuff.

Next came the hero dish and any meat lover's dream, the Lefkas legend platter. This epic mixed grill board of quail, cutlets, and lamb and chicken souvlakia and souvla is perfect for a big family get together or if you just can't decide on one thing. The meats were succulent and tender, marinated in house in John's secret sauce that not even his wife knows the recipe to. We paired this with their refreshing strawberry rain cocktail.

We then tucked in to everyone's favorites – yiros, moussaka, and spanakopita. You're sure to have tasted versions of these dishes before,

but we guarantee none will compare to John's. All are freshly made with local ingredients and presented to perfection. If large portion sizes are your thing, you won't be disappointed at all. Actually, good luck to anyone attempting to finish one of Lefka's enormous mains.

To finish, we squeezed in the much loved traditional desserts, balaklava and honey puffs. These too did not disappoint – it's surprising how much room you can make in your stomach when the food is so darn tasty.

If you want to dive more into the amazing Greek culture, Lefkas has live music, traditional Greek dancing, and entertainment every Friday night.

**LEFKAS TAVERNA**  
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JOHN & ANGELA THEOHARIS



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