

# HELLENIKA

AUTUMN | 2018

"when people come in to my  
restaurant I believe they are putting their  
health and well-being into my hands.  
This is a responsibility I take very seriously."

*Simon Gloftis, owner.*

## DAILY FRESH FISHMARKET

*all our seafood is certified sustainable  
changes daily*

### RAW

tasmanian ocean trout  
clearwater scallops

### FLASH FRIED

crumbed marinated white anchovies  
dusted local white bait  
crumbed king george whiting

### VILLAGE DISHES

corfu bianco - braised john dory with olive oil, potatoes & herbs  
plaki - baked snapper with onions and tomato

### FISH

#### OCEAN TROUT

fillet, wrapped in vine leaves

#### GROUPE

fillet, grilled with olive oil

#### SWORDFISH

fillet, char grilled with olive oil, lemon and parsley

#### KING GEORGE WHITING

butterflied fillets, char grilled with lemon, olive oil, capers and oregano

#### TURBOT

whole, char grilled with chardonnay vinegar then deboned to serve

#### FLOUNDER

whole, char grilled with champagne vinegar, olive oil and parsley

## SIGNATURE BANQUET

85pp

### PSARI

daily raw fish w wild rigani, cretan olive oil & cypriot sea salt

### TARAMOSALATA

grey mullet roe, bread, extra virgin olive oil (greece)

### KOLOKITHIA

the HELLENIKA zucchini chips w kefalograviera cheese

### KALAMARI

SA kalamari

### VASILIAS GEORGIOS

crumbed 200g king george whiting

### HILOPITES

braised beef shank, square pasta & tomato

### HORIATIKI SALATA

greek salad

### ARNI ME PATATES STO FOURNO

classic baked junee lamb w potatoes

### BOUGATSA

crispy filo custard w warm lemon syrup & halva ice cream

*whole table only*

## CLASSIC BANQUETS

65pp

### DIPS

### SAGANAKI

### SOUTHERN CALAMARI

### SALTY PORK BELLY

### VEAL DOLMADES

### CLASSIC BAKED JUNEE LAMB

### W HORIATIKI SALAD

### FRESH WATERMELON

### LITTLE GREEK SWEETS

75pp

### DIPS

### SAGANAKI

### BALLINA KING PRAWNS

### SALTY PORK BELLY

### VEAL DOLMADES

### DAILY FISH W HORIATIKI SALAD

### CLASSIC BAKED JUNEE LAMB

### FRESH WATERMELON

### LITTLE GREEK SWEETS

*whole table only*

## TO START

### KOLOKITHIA

the HELLENIKA zucchini chips w kefalograviera cheese 16

### SAGANAKI

grilled kefalograviera cheese & lemon 14

### TARAMOSALATA

grey mullet roe, bread, extra virgin olive oil (greece) 16

### FETA KE PIPERIES

roast pepper and feta 16

### FAVA

split pea, wild rigani & extra virgin olive oil 14

### GAVROS

cured white anchovies (spain) 16

### AVGOLEMONO

chicken stock, rice, egg & lemon 10

## SALADS, VEGETABLES AND LEGUMES

### HORIATIKI SALATA

greek salad 18

### LAHANIKA

grilled vegetable plate 24

### MAROULI

baby gem lettuce w kefalotiri cheese 16

### LAHANO

sliced cabbage salad 12

### RAPANAKIA

radish salad 14

### ARAKAS

braised peas & broad beans 16

### FASOLAKIA

warm beans, tomato, herbs 18

## MEZEDES

### KALAMARI

grilled or flash fried sa calamari 32 | 28

### HTAPODI

grilled sa octopus 34

### HTENIA

seared clear water scallops w ouzo & butter 32

### GARIDES

grilled ballina king prawns 10ea

### ARNI STI SCHARA

grilled lamb ribs 24

### VEAL DOLMADES

veal and rice wrapped in silverbeet 20

### PAIDAKIA

grilled junee lamb cutlets 9ea

### LOUKANIKA

spicy greek sausages 22

### HIRINO

salty pork belly with florina braised leeks 24

### SHEFTALIES

grilled cyriot meatballs 22

## LARGE PLATES

### HOUSE SPECIAL

#### ARNI ME PATATES STO FOURNO

1.2 kg classic baked junee lamb | 75

*limited numbers*

### SPANAKOPITA

spinach, cheese & filo 18

### EGGPLANT MOUSSAKA

eggplant ragu w bechamel 18

### KRITHARAKI

orzo pasta w fraser coast spanner crab 28

### ATHENIAN MAKARONADA

moreton bay bug spaghetti, tomato & white wine 36

### SOUVLAKIA

chicken (off the stick) 28

### HILOPITES

braised beef shank, square pasta & tomato 32

## DESSERTS

HALVA ICE CREAM  
vanilla ice cream w halva 5 per scoop

GALAKTOBOUREKO  
baked filo custard w warm orange syrup 16

BOUGATSA  
crispy filo custard w warm lemon syrup 14

BAKLAVA  
filo & almond pastries 10

KARIDOPITA  
walnut & syrup cake 10

OLIVE OIL CHOCOLATE TART  
chocolate ganache & extra virgin olive oil 16

WATERMELON 8  
fresh cut