

HELLENIKA

"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

CLASSIC BANQUETS

whole table only

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

SIGNATURE BANQUET

whole table only

85pp

PSARI
TAMOSALATA
KOLOKITHIA
KALAMARI
VASILIAS GEORGIOS
HILOPITES
HORIATIKI SALATA
ARNI ME PATATES STO FOURNO
BOUGATSA

TO START

DIPS

tamosalata | feta ke piperies | fava 16ea

KOLOKITHIA

the HELLENIKA zucchini chips w kefalograviera cheese 16

SAGANAKI

grilled kefalograviera cheese & lemon 14

GAVROS

cured white anchovies (spain) 16

AVGOLEMONO

chicken stock, rice, egg & lemon 10

SALADS, VEGETABLES AND LEGUMES

HORIATIKI SALATA

greek salad 22

MAROULI

baby gem lettuce w kefalotiri cheese 16

FASOLAKIA

warm beans, tomato, herbs 18

MEZEDES

KALAMARI

grilled or flash fried sa calamari 32 | 28

HTAPODI

grilled sa octopus 36

GARIDES

grilled ballina king prawns 12ea

ARNI STI SCHARA

grilled lamb ribs 24

VEAL DOLMADES

veal and rice wrapped in silverbeet 20

PAIDAKIA

grilled june lamb cutlets 12ea

LOUKANIKA

spicy greek sausages 22

HIRINO

salty pork belly with florina braised leeks 24

SHEFTALIES

grilled cyriot meatballs 22

LARGE PLATES

SPANAKOPITA

spinach, cheese & filo 22

EGGPLANT MOUSSAKA

eggplant ragu w bechamel 26

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

WAGYU PASTITSIO

beef, tubular pasta & béchamel 32

HOUSE SPECIAL

ARNI ME PATATES STO FOURNO

1.2 kg classic baked june lamb | 75

limited numbers

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
add halva ice cream 5

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