

## HELLENIKA MENU

### DIPS, SALADS, & FAMILY

DIPS <i>taramosalata   feta ke piperies   fava</i>	16EA	HORIATIKI SALATA <i>greek salad</i>	24
OLIVES <i>cerignola, gordal &amp; sicilian</i>	12	MAROULI <i>baby gem lettuce w kefalotiri cheese</i>	18
GAVROS <i>cured white anchovies (spain)</i>	16	LAHANO <i>cabbage salad</i>	18
AVGOLEMONO SOUPA <i>chicken stock, rice, egg &amp; lemon</i>	12	FASOLAKIA <i>warm beans, tomato, herbs</i>	18
FLORINA PIPERIES <i>grilled peppers</i>	14	SPANAKORIZO <i>rice, spinach &amp; herbs</i>	16
		CHIPS	8

### MEZEDES

SAGANAKI <i>grilled kefalograviera cheese &amp; lemon</i>	14	ARNI STI SCHARA <i>lamb ribs</i>	28
KOLOKITHIA <i>the hellenika zucchini chips</i>	16	PAIDAKIA <i>grilled june lamb cutlets</i>	12EA
KALAMARI <i>grilled or flash fried sa calamari</i>	34 / 28	LOUKANIKIA <i>spicy greek sausages</i>	22
HTAPODI <i>grilled sa octopus</i>	36	HIRINO <i>salty pork belly with florina braised leeks</i>	24
VEAL DOLMADES <i>veal and rice wrapped in silverbeet</i>	22	SHEFTALIES <i>grilled cypriot meatballs</i>	22

### LARGE PLATES

SPANAKOPITA <i>spinach &amp; cheese filo</i>	24	HILOPITES <i>braised beef shank, square pasta &amp; tomato</i>	32
EGGPLANT MOUSSAKA <i>eggplant ragu w béchamel</i> <i>*vegan option available</i>	28	PASTITSIO <i>wagyu beef, tubular pasta &amp; béchamel</i>	32
KRITHARAKI <i>orzo pasta w fraser coast spanner crab</i>	28	ARNI ME PATATES STO FOURNO <i>classic baked june lamb</i> <i>limited numbers</i>	45/80
ATHENIAN MAKARONADA <i>moreton bay bug spaghetti, tomato &amp; white wine</i>	36		
SOUVLAKIA <i>chicken (off the stick)</i>	28		

## HELLENIKA MENU

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### FRESH FISHMARKET

*all our seafood is certified sustainable.  
sample menu, changes daily.*

#### RAW

KINGFISH (SA)

CLEARWATER SCALLOPS (CANADA)

#### FLASH FRIED

CRUMBED MARINATED WHITE ANCHOVIES (SPAIN)

DUSTED LOCAL WHITEBAIT

CRUMBED KING GEORGE WHITING (SA)

#### LOBSTER – EASTERN ROCK, SA

GRILLED WITH LADOLEMONO

*half or whole*

ATHENIAN MAKARONDADA

*half or whole lobster spaghetti w tomato and white wine*

GARIDES

*grilled ballina king prawns*

#### VILLAGE

CORFU BIANCO

*braised john dory with olive oil, potatoes & herbs*

PLAKI

*Baked snapper with onions & tomato*

#### FISH

OCEAN TROUT (TAS)

GROUPER (NZ)

MURRAY COD (NSW)

SWORDFISH (QLD)

KING GEORGE WHITING (SA)

TURBOT (NZ)

FLOUNDER (NZ)

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### BANQUETS

*whole table only*

BANQUET ..... 68 PP

*dips*

*saganaki*

*southern calamari*

*salty pork belly*

*veal dolmades*

*classic baked june lamb*

*w horiatiki salad*

*fresh watermelon*

*little greek sweets*

SIGNATURE BANQUET ..... 88 PP

*raw*

*taramosalata*

*saganaki*

*southern calamari*

*daily fish*

*kritharaki*

*horiatiki salata*

*classic baked june lamb*

*bougatsa w halva ice cream*

BANQUET ..... 78 PP

*dips*

*saganaki*

*king prawns*

*salty pork belly*

*veal dolmades*

*daily fish w horiatiki salad*

*classic baked june lamb*

*fresh watermelon*

*little greek sweets*