

HELLENIKA MENU

TO START

SAGANAKI <i>grilled kefalograviera cheese & lemon</i>	16	PITA <i>sliced pita w olive oil & oregano</i>	8
KOLOKITHIA <i>the hellenika zucchini chips w kefalograviera</i>	18	DIPS <i>taramosalata feta ke piperies fava</i>	18EA
OLIVES <i>mixed olives</i>	12	GAVROS <i>cured white anchovies (italy)</i>	16
CHIPS	12	AVGOLEMONO SOUPA <i>chicken stock, rice, egg & lemon</i>	12

SALADS & VEGETABLES

HORIATIKI SALATA <i>greek salad</i>	28	PIPERIES <i>chargrilled peppers</i>	16
MAROULI <i>baby gem lettuce w kefalotiri cheese</i>	22	BRIAM <i>braised vegetables</i>	22
PATATOSALATA <i>warm kipfler potato salad</i>	18	ARAKAS <i>warm peas, tomato & herbs</i>	18
LAHANO <i>cabbage salad</i>	16	SPANAKORIZO <i>spinach & rice w lemon</i>	18
TOMATO SALATA <i>chopped local tomatoes w capers</i>	18	FASOLAKIA SALATA <i>green beans, tomato, avocado & tabasco</i>	22
HATAPODI SALATA <i>pickled octopus salad w tomato & capsicum</i>	20	MAVROMATIKI SALATA <i>black eye beans salad w capsicum & lemon</i>	20

MEZEDES

KALAMARI <i>grilled or flash fried sa calamari</i>	34/30	ARNI STI SCHARA <i>grilled lamb ribs</i>	32
HATAPODI <i>grilled sa octopus</i>	36	VEAL DOLMADES <i>veal and rice wrapped in silverbeet</i>	24
SIKOTI <i>chicken livers w caramelized onion & capers</i>	22	PAIDAKIA <i>grilled june lamb cutlets</i>	12 EA
HIRINO <i>salty pork belly w florina braised leeks</i>	26	LOUKANIKA <i>spicy greek sausages</i>	24
SHEFTALIES <i>cypriot greek meatballs</i>	26		

LARGE PLATES

SPANAKOPITA <i>spinach & cheese filo</i>	28	HILOPITES <i>braised beef shin, square pasta & tomato</i>	36
EGGPLANT MOUSSAKA <i>eggplant ragu w béchamel</i> <i>*vegan option available</i>	28	PASTITSIO <i>wagyu beef, tubular pasta & béchamel</i>	36
KRITHARAKI <i>orzo pasta w fraser coast spanner crab</i>	32	ARNI ME PATATES STO FOURNO <i>600g/1.2 kg classic baked june lamb</i> <i>limited numbers</i>	45/80
SOUVLAKIA <i>chicken (off the stick)</i>	32		

HELLENIKA MENU

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

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)

BANQUETS

whole table only

WELCOME65 PP

dips

saganaki

southern calamari

veal dolmades

classic baked june lamb

w horiatiki salad

fresh watermelon

little greek sweets

FROM THE SEA 105 PP

raw

taramosalata

kolokithia

southern calamari

king prawns

htapodi

moreton bay bug spaghetti

ocean trout w horiatiki salad

little greek sweets

CLASSIC85 PP

dips

kolokithia

king prawns

salty pork belly

veal dolmades

daily fish w horiatiki salad

classic baked june lamb

fresh watermelon

little greek sweets

LITE LUNCH38 PP

Strictly lunchtime only

fish soup

taramosalata

southern calamari

dolmades

horiatiki salata

fish of the day

watermelon