

## HELLENIKA MENU

### TO START

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

### SALADS & VEGETABLES

HORIATIKI SALATA <i>greek salad</i>	32	HORTA <i>steeped greens</i>	18
MAROULI <i>baby gem lettuce w kefalotiri cheese</i>	28	PIPERIES <i>chargrilled peppers</i>	22
SALATA TOU KIPOU <i>garden salad</i>	22	PATATOSALATA <i>warm kipfler potato salad</i>	26
LAHANO <i>cabbage salad</i>	18	BRIAM <i>braised vegetables</i>	26
TOMATO SALATA <i>chopped local tomatoes w capers</i>	24	ARAKAS <i>warm peas, tomato &amp; herbs</i>	24
HTAPODI SALATA <i>pickled octopus salad w tomato &amp; capsicum</i>	26	SPANAKORIZO <i>spinach &amp; rice w lemon</i>	24
		PATATES STO FOURNO <i>hellenika potatoes</i>	16

### MEZEDES

KALAMARI <i>grilled or flash fried sa calamari</i>	34/34	ARNI STI SCHARA <i>grilled lamb ribs</i>	40
HTAPODI <i>grilled sa octopus</i>	36	VEAL DOLMADES <i>veal and rice wrapped in silverbeet</i>	24
SIKOTI <i>duck livers w oyster mushrooms &amp; metaxa</i>	24	PAIDAKIA <i>grilled junee lamb cutlets</i>	12 EA
SHEFTALIES <i>cypriot greek meatballs</i>	26	LOUKANIKA <i>spicy greek sausages</i>	26

### LARGE PLATES

SPANAKOPITA <i>spinach &amp; cheese filo</i>	32	HILOPITES <i>braised beef shin, square pasta &amp; tomato</i>	38
EGGPLANT MOUSSAKA <i>eggplant ragu w béchamel</i> <i>*vegan option available</i>	36	PASTITSIO <i>wagyu beef, tubular pasta &amp; béchamel</i>	38
KRITHARAKI <i>orzo pasta w fraser coast spanner crab</i>	36	ARNI ME PATATES STO FOURNO <i>600g/1.2 kg classic baked junee lamb</i> <i>limited numbers</i>	50/90
SOUVLAKIA <i>chicken (off the stick)</i>	36		

## 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*

WELCOME .....75 PP

*dips*

*saganaki*

*southern calamari*

*green bean salad*

*veal dolmades*

*classic baked june lamb*

*w horiatiki salad*

*fresh watermelon*

*little greek sweets*

FROM THE SEA ..... 95 PP

*raw*

*taramosalata*

*zucchini chips*

*octopus salad*

*southern calamari*

*king prawns*

*ocean trout w horiatiki salad*

*little greek sweets*

CLASSIC .....85 PP

*dips*

*zucchini chips*

*king prawns*

*green bean salad*

*veal dolmades*

*daily fish w horiatiki salad*

*classic baked june lamb*

*fresh watermelon*

*little greek sweets*

LITE LUNCH ..... 45 PP

*Strictly lunchtime only*

*fish soup*

*taramosalata*

*southern calamari*

*dolmades*

*horiatiki salata*

*fish of the day*

*watermelon*