

HELLENIKA MENU

PITA <i>w olive oil & oregano</i>	10	OLIVES <i>mixed olives</i>	14
VILLAGE BREAD <i>w olive oil & oregano</i>	10	SAGANAKI <i>grilled kefalograviera cheese & lemon</i>	18
DIPS <i>taramosalata feta ke piperies fava</i>	16EA	KOLOKITHIA <i>the hellenika zucchini chips w kefalograviera</i>	24
GAVROS <i>cured white anchovies (italy)</i>	16	AVGOLEMONO SOUPA <i>chicken stock, rice, egg & lemon</i>	16

SALADS & VEGETABLES

HORIATIKI SALATA <i>greek salad</i>	32	HORTA <i>steeped greens w lemon</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>	28	PATATOSALATA <i>warm kipfler potato salad</i>	26
LAHANO <i>cabbage salad</i>	22	BRIAM <i>braised vegetables</i>	26
TOMATO SALATA <i>chopped local tomatoes w capers</i>	26	ARAKAS <i>warm peas, tomato & herbs</i>	26
HTAPODI SALATA <i>pickled octopus salad w tomato & capsicum</i>	26	SPANAKORIZO <i>spinach & rice w lemon</i>	28
FASOLAKIA SALATA <i>green beans, tomato, avocado & tabasco</i>	28	CHIPS	12

MEZEDES

KALAMARI <i>grilled or flash fried sa calamari</i>	36	ARNI STI SCHARA <i>grilled lamb ribs</i>	38
HTAPODI <i>grilled sa octopus</i>	38	VEAL DOLMADES <i>veal and rice wrapped in silverbeet</i>	26
SIKOTI <i>duck livers w oyster mushrooms & metaxa</i>	26	PAIDAKIA <i>grilled junee lamb cutlets</i>	12 EA
SHEFTALIES <i>cypriot greek meatballs</i>	28	LOUKANIKA <i>spicy greek sausages</i>	28

LARGE PLATES

SPANAKOPITA <i>spinach & cheese filo</i>	36	HILOPITES <i>braised beef shin, square pasta & tomato</i>	44
EGGPLANT MOUSSAKA <i>eggplant ragu w béchamel</i> <i>*vegan option available</i>	38	PASTITSIO <i>wagyu beef, tubular pasta & béchamel</i>	38
KRITHARAKI <i>orzo pasta w fraser coast spanner crab</i>	38	ARNI ME PATATES STO FOURNO <i>600g/1.2 kg classic baked junee lamb</i> <i>limited numbers</i>	55/95
SOUVLAKIA <i>chicken (off the stick)</i>	38		

HELLENIKA MENU

FRESH FISH MARKET

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

RAW & CURED

OYSTERS (TAS)
MIXED RAW
YELLOW FIN TUNA (QLD)
OCEAN TROUT (TAS)
KINGFISH (SA)
SARDINES (SA)

SHELLFISH & CRUSTACEANS

KING PRAWNS (QLD)
SCALLOPS (VIC)
HELLENIKA PRAWN COCKTAIL

MORETON BAY BUG SPAGHETTI

bug meat spaghetti w tomato, chilli & white wine

CORFU BIANCO

JOHN DORY (NZ)
w potatoes, onions & lemon
250g

PLAKI

BLUE EYE TREVALLA (NSW)
w caramelized onion, tomato, olives & capers
200g

GROUPER (NSW)

w caramelized onion, tomato, olives & capers
300g

WHOLE FISH

SNAPPER (NZ)
baked
1kg

FLOUNDER (NZ)
pan fried w metaxa
650g
750g

FISH

OCEAN TROUT (TAS)
baked
200g
300g

KING GEORGE WHITING (VIC)

chargrilled or crumbed
250g
300g
350g

MURRAY COD (VIC)

chargrilled or crumbed
500g
1kg

ROCK FLATHEAD (VIC)

chargrilled or crumbed
400g
550g

BANQUETS

whole table only

WELCOME 75 PP

*dips
saganaki
southern calamari
green bean salad
veal dolmades
classic baked junee lamb
w horiatiki salad
fresh watermelon
little greek sweets*

CLASSIC 85 PP

*dips
zucchini chips
king prawns
green bean salad
veal dolmades
daily fish w horiatiki salad
classic baked junee lamb
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*