

## HELLENIKA MENU

PITA <i>oregano &amp; olive oil</i>	10	OLIVES <i>mixed olives</i>	14
VILLAGE BREAD <i>oregano &amp; olive oil</i>	10	SAGANAKI <i>grilled kefalograviera cheese &amp; 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 &amp; 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
SALATA ME FASOLAKIA <i>green bean, avocado &amp; tomato salad w tabasco</i>	28	BRIAM <i>braised vegetables</i>	26
LAHANO <i>cabbage salad</i>	22	SPANAKORIZO <i>spinach &amp; rice w lemon</i>	28
TOMATO SALATA <i>chopped local tomatoes w capers</i>	26	FASOLAKIA LADERA <i>warm green beans w tomato, dill &amp; parsley</i>	28
HTAPODI SALATA <i>pickled octopus salad w tomato &amp; capsicum</i>	26	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 &amp; metaxa</i>	26	PAIDAKIA <i>grilled junee lamb cutlets</i>	12 EA
SHEFTALIES <i>cyriot greek meatballs</i>	28	LOUKANIKA <i>spicy greek sausages</i>	28

## LARGE PLATES

SPANAKOPITA <i>spinach &amp; cheese filo</i>	36	HILOPITES <i>braised beef shin, square pasta &amp; tomato</i>	44
EGGPLANT MOUSSAKA <i>eggplant ragu w béchamel</i> <i>*vegan option available</i>	38	PASTITSIO <i>wagyu beef, tubular pasta &amp; 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*