

HELLENIKA MENU

PITA <i>oregano & olive oil</i>	10	SAGANAKI <i>grilled kefalograviera cheese & lemon</i>	18
VILLAGE BREAD <i>oregano & olive oil</i>	10	FETA PSITI <i>baked feta w chilli & capsicum</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
OLIVES <i>mixed olives</i>	14		

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 & tomato salad w tabasco</i>	28	BRIAM <i>braised vegetables</i>	26
LAHANO <i>cabbage salad</i>	22	SPANAKORIZO <i>spinach & rice w lemon</i>	28
TOMATO SALATA <i>chopped local tomatoes w capers</i>	26	FASOLAKIA LADERA <i>warm green beans w tomato, dill & parsley</i>	28
HTAPODI SALATA <i>pickled octopus salad w tomato & capsicum</i>	26	CHIPS	12

MEZEDES

KALAMARI <i>grilled or flash fried sa calamari</i>	36	SOUVLAKIA MOSCHARIOU <i>wagyu beef fillet skewers w capsicum</i>	50
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 june lamb cutlets</i>	12 EA
SHEFTALIES <i>cyriot 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 june lamb</i> <i>limited numbers</i>	55/95
SOUVLAKIA <i>chicken (off the stick)</i>	36		

HELLENIKA MENU

FRESH FISH MARKET

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

OYSTERS

APPELATION (NSW)

RAW & CURED

RAW TRIO PLATE OR PREMIUM PLATE

KINGFISH (SA)

YELLOWFIN TUNA (VIC)

OCEAN TROUT (TAS)

SARDINES (WA)

BLUE MACKEREL (VIC)

SCALLOPS (WA)

SHELLFISH & CRUSTACEANS

HELLENIKA PRAWN COCKTAIL (QLD)

KING PRAWNS (QLD)

SCALLOPS (WA)

MORETON BAY BUG SPAGHETTI (QLD)

bug meat spaghetti w tomato, chilli & white wine

PLAKI

CORAL TROUT (QLD)

w caramelized onion, tomato, olives & capers

250g

BLUE EYE TREVALLA (NSW)

w caramelized onion, tomato, olives & capers

250g

CORFU BIANCO

JOHN DORY (NZ)

w potatoes, onions & lemon

250g

WHOLE

FLOUNDER (NZ)

pan fried w metaxa

500g

FISH

OCEAN TROUT (TAS)

baked

200g

300g

KING GEORGE WHITING (VIC)

chargrilled or crumbed

250g

300g

350g

400g

500g

CORAL TROUT (QLD)

pan fried w lemon & white wine

250g

MURRAY COD (NSW)

chargrilled or crumbed

250g

500g

ROCK FLATHEAD (VIC)

chargrilled or crumbed

500g

1kg

SWORDFISH (QLD)

chargrilled

250g

KINGFISH COLLAR (SA)

chargrilled

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