

## HELLENIKA MENU

PITA <i>oregano &amp; olive oil</i>	10	SAGANAKI <i>grilled kefalograviera cheese &amp; lemon</i>	18
VILLAGE BREAD <i>oregano &amp; olive oil</i>	10	FETA PSITI <i>baked feta w chilli &amp; 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 &amp; 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 &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	SOUVLAKIA MOSCHARIOU <i>wagyu beef fillet skewers w capsicum</i>	50
HTAPODI <i>grilled sa octopus</i>	38	PAIDAKIA <i>grilled junee lamb cutlets</i>	12EA
SHEFTALIES <i>cypriot greek meatballs</i>	28	LOUKANIKA <i>spicy greek sausages</i>	28
VEAL DOLMADES <i>veal and rice wrapped in silverbeet</i>	26		

## 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>	36		

## HELLENIKA MENU

### FRESH FISH MARKET

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

<b>OYSTERS</b>		<b>FISH</b>	
APPELLATION (NSW)	6ea	OCEAN TROUT (TAS)	
COFFIN BAY (SA)	6ea	<i>baked</i>	
GAZANDER (SA)	6ea	200g	55
		300g	65
<b>RAW &amp; CURED</b>			
RAW TRIO PLATE OR PREMIUM PLATE	45/75	KING GEORGE WHITING (SA)	
KINGFISH (SA)	28	<i>chargrilled or crumbed</i>	
OCEAN TROUT (TAS)	28	200g	45
BLUEFIN TUNA (NSW)	34	250g	60
SCALLOPS (WA)	28	300g	75
SARDINES (WA)	20		
PARROT FISH (QLD)	28	MURRAY COD (NSW)	
BLUEFIN TUNA BELLY (NSW)	50	<i>chargrilled or crumbed</i>	
		200g	55
		400g	110
<b>SHELLFISH &amp; CRUSTACEANS</b>			
HELLENIKA PRAWN COCKTAIL (QLD)	36	KNOBBY SNAPPER (QLD)	
KING PRAWNS (QLD)	14ea	<i>chargrilled</i>	
SCALLOPS (WA)	40	250g	50
SCAMPI (NZ)	45ea		
MARRON (WA)	55ea	JOHN DORY (NZ)	
		<i>crumbed</i>	
MORETON BAY BUG SPAGHETTI (QLD)	48	200g	65
<i>bug meat spaghetti w tomato, chilli &amp; white wine</i>			
		KINGFISH COLLAR (SA)	26
<b>PLAKI</b>		<i>chargrilled</i>	
GROUPER (NSW)			
<i>w caramelized onion, tomato, olives &amp; capers</i>		<b>VILLAGE DISH</b>	
250g	65	KRITHARAKI	65
		<i>marron w orzo pasta, smoked tomato &amp; parsley</i>	
BLUE EYE TREVALLA (NSW)			
<i>w caramelized onion, tomato, olives &amp; capers</i>			
250g	65		
<b>CORFU BIANCO</b>			
JOHN DORY (NZ)			
<i>w potatoes, onions &amp; lemon</i>			
300g	75		
CORAL TROUT (QLD)			
<i>w potatoes, onions &amp; lemon</i>			
250g	75		

### BANQUETS

*whole table only*

<b>WELCOME</b>	75 PP	<b>CLASSIC</b>	85 PP	<b>FROM THE SEA</b>	95 PP
<i>dips</i>		<i>dips</i>		<i>raw</i>	
<i>saganaki</i>		<i>zucchini chips</i>		<i>taramosalata</i>	
<i>southern calamari</i>		<i>king prawns</i>		<i>zucchini chips</i>	
<i>green bean salad</i>		<i>green bean salad</i>		<i>octopus salad</i>	
<i>veal dolmades</i>		<i>veal dolmades</i>		<i>southern calamari</i>	
<i>classic baked junee lamb</i>		<i>daily fish w horiatiki salad</i>		<i>king prawns</i>	
<i>w horiatiki salad</i>		<i>classic baked junee lamb</i>		<i>ocean trout</i>	
<i>fresh watermelon</i>		<i>fresh watermelon</i>		<i>w horiatiki salad</i>	
<i>little greek sweets</i>		<i>little greek sweets</i>		<i>little greek sweets</i>	