

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 red pepper & feta fava</i>	16EA	KOLOKITHIA <i>the hellenika zucchini chips w kefalograviera</i>	24
GAVROS <i>cured white anchovies (italy)</i>	16	AVGOLEMONO SOUPA <i>classic greek chicken soup</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	ARNI STI SCHARA <i>chargrilled lamb ribs</i>	36
HTAPODI <i>grilled sa octopus</i>	38	SOUVLAKIA MOSCHARIOU <i>wagyu beef fillet skewers w capsicum</i>	50
SHEFTALIES <i>cyriot greek meatballs</i>	28	PAIDAKIA <i>grilled june lamb cutlets</i>	12EA
VEAL DOLMADES <i>veal and rice wrapped in silverbeet</i>	26	LOUKANIKIA <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*

CAVIAR		WHOLE FISH	
OSCIETRA (ITALY)		TURBOT (NZ)	
10g	100	<i>chargrilled w metaxa</i>	
		1.1kg	100
OYSTERS		1.8kg	210
APPELLATION (NSW)	6ea		
CEDUNA (SA)	6ea	FLOUNDER (TAS)	
GAZANDER (SA)	6ea	<i>pan fried w metaxa</i>	
COFFIN BAY (SA)	6ea	400g	70
ANGASI (TAS)	8ea		
RAW & CURED		BABY SNAPPER (QLD)	
RAW TRIO PLATE OR PREMIUM PLATE	45/75	<i>chargrilled</i>	
KINGFISH (SA)	28	500g	70
OCEAN TROUT (TAS)	28		
ALBACORE TUNA (SA)	28	FISH	
CORAL TROUT (QLD)	28	OCEAN TROUT (TAS)	
PEARL PERCH (QLD)	28	<i>baked</i>	
		200g	70
SHELLFISH & CRUSTACEANS		300g	80
HELLENIKA PRAWN COCKTAIL (QLD)	36		
KING PRAWNS (QLD)	14ea	CORAL TROUT (QLD)	
		<i>chargrilled</i>	
MORETON BAY BUG SPAGHETTI (QLD)	48	200g	60
<i>bug meat spaghetti w tomato, chilli & white wine</i>			
CORFU BIANCO		KING GEORGE WHITING (VIC)	
JOHN DORY (QLD)		<i>chargrilled or crumbed</i>	
<i>w potatoes, onions & lemon</i>		350g	70
200g	50	400g	80
		450g	90
PLAKI			
RED EMPEROR (QLD)		FLAMETAILED SNAPPER (QLD)	
<i>w onion, tomato, & parsley</i>		<i>chargrilled</i>	
250g	60	200g	50
		SWORDFISH (QLD)	
		<i>chargrilled</i>	
		250g	50

BANQUETS

whole table only

WELCOME	75 PP	CLASSIC	85 PP	FROM THE SEA	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 june lamb</i>		<i>daily fish w horiatiki salad</i>		<i>king prawns</i>	
<i>w horiatiki salad</i>		<i>classic baked june 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>	

15% surcharge on public holidays | 10% surcharge applies on sundays