

## HELLENIKA MENU

|  |      |  |    |
|--|------|--|----|
| PITA<br><i>oregano &amp; olive oil</i>                     | 10   | SAGANAKI<br><i>grilled kefalograviera cheese &amp; lemon</i>       | 20 |
| VILLAGE BREAD<br><i>oregano &amp; olive oil</i>            | 10   | FETA PSITI<br><i>baked feta w chilli &amp; capsicum</i>            | 18 |
| DIPS<br><i>taramosalata   red pepper &amp; feta   fava</i> | 16EA | KOLOKITHIA<br><i>the hellenika zucchini chips w kefalograviera</i> | 24 |
| GAVROS<br><i>cured white anchovies (italy)</i>             | 16   | AVGOLEMONO SOUPA<br><i>classic greek chicken soup</i>              | 16 |
| OLIVES<br><i>mixed olives</i>                              | 14   |  |    |

## SALADS & VEGETABLES

|  |    |  |    |
|--|----|--|----|
| HORIATIKI SALATA<br><i>greek salad</i>   | 32 | PIPERIES<br><i>chargrilled peppers</i>                                   | 24 |
| MAROULI<br><i>baby gem lettuce w kefalotiri cheese</i>                         | 28 | PATATOSALATA<br><i>warm kipfler potato salad</i>                         | 26 |
| SALATA TOU KIPOU<br><i>garden salad</i>  | 28 | BRIAM<br><i>braised vegetables</i>                                       | 26 |
| SALATA ME FASOLAKIA<br><i>green bean, avocado &amp; tomato salad w tabasco</i> | 28 | SPANAKORIZO<br><i>spinach &amp; rice w lemon</i>                         | 28 |
| LAHANO<br><i>cabbage salad</i>   | 22 | FASOLAKIA LADERA<br><i>warm green beans w tomato, dill &amp; parsley</i> | 28 |
| TOMATO SALATA<br><i>chopped local tomatoes w capers</i>                        | 26 | HTAPODI SALATA<br><i>pickled octopus salad w tomato &amp; capsicum</i>   | 26 |

## MEZEDES

|   |    |   |      |
|---|----|---|------|
| KALAMARI<br><i>flash fried sa calamari</i>                    | 36 | ARNI STI SCHARA<br><i>chargrilled lamb ribs</i>                     | 36   |
| <i>grilled sa calamari</i>                                    | 42 | SOUVLAKIA MOSCHARIOU<br><i>wagyu beef fillet skewers w capsicum</i> | 50   |
| HTAPODI<br><i>grilled sa octopus</i>                          | 38 | PAIDAKIA<br><i>grilled junee lamb cutlets</i>                       | 12EA |
| SHEFTALIES<br><i>cyriot greek meatballs</i>                   | 28 | LOUKANIKIA<br><i>spicy greek sausages</i>                           | 28   |
| VEAL DOLMADES<br><i>veal &amp; rice wrapped in silverbeet</i> | 26 |   |      |

## LARGE PLATES

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

## HELLENIKA MENU

### FRESH FISH MARKET

sample menu – selection changes daily

|   |           |                                 |    |
|---|-----------|---------------------------------|----|
| <b>OYSTERS</b>                                  |           | <b>WHOLE FISH</b>               |    |
| PACIFIC (BOOMER BAY, TAS)                       | 6ea       | BABY BARRAMUNDI (QLD)           |    |
| GAZANDER (PORT LINCOLN, SA)                     | 6ea       | chargrilled                     |    |
| APPELLATION (SHOALHAVEN, NSW)                   | 6ea       | 600g                            | 60 |
| <b>CEVICHE</b>                                  |           | <b>FISH</b>                     |    |
| TUNA (NSW)                                      | 45        | OCEAN TROUT (TAS)               |    |
| w avocado & champagne vinegar                   |           | baked                           |    |
| <b>RAW &amp; CURED</b>                          |           | 200g                            | 48 |
| TRIO / PREMIUM RAW PLATE                        | 45 / 75   | 300g                            | 72 |
| YELLOWFIN TUNA (NSW)                            | 30        | <b>CORAL TROUT (QLD)</b>        |    |
| OCEAN TROUT (TAS)                               | 28        | chargrilled                     |    |
| CORAL TROUT (QLD)                               | 28        | 200g                            | 60 |
| KINGFISH (NSW)                                  | 28        | <b>KING GEORGE WHITING (SA)</b> |    |
| SCALLOPS (TAS)                                  | 28        | chargrilled or crumbed          |    |
| <b>SHELLFISH &amp; CRUSTACEANS</b>              |           | 250g                            | 55 |
| KING PRAWNS (QLD)                               | 14ea      | 300g                            | 60 |
| HELLENIKA PRAWN COCKTAIL (QLD)                  | 36        | 400g                            | 70 |
| <b>SOUTHERN ROCK LOBSTER</b>                    |           | <b>SWORDFISH (QLD)</b>          |    |
| CHARGRILLED LOBSTER (SA)                        |           | chargrilled                     |    |
| half  | 125       | 200g                            | 50 |
| whole   | 250       | <b>CORFU BIANCO</b>             |    |
| <b>ATHENIAN MAKARONADA</b>                      |           | JOHN DORY (QLD)                 |    |
| spaghetti w tomato, chilli, white wine & garlic |           | w potatoes, onions & lemon      |    |
| MORETON BAY BUG (QLD)                           | 48        | 200g                            | 50 |
| SOUTHERN ROCK LOBSTER (SA)                      | 125 / 250 | <b>PLAKI</b>                    |    |
|   |           | CORAL TROUT (QLD)               |    |
|   |           | w onion, tomato & parsley       |    |
|   |           | 200g                            | 40 |

### BANQUETS

whole table only

|                            |              |                               |              |                                |               |
|----------------------------|--------------|-------------------------------|--------------|--------------------------------|---------------|
| <b>WELCOME</b>             | <b>80 PP</b> | <b>CLASSIC</b>                | <b>95 PP</b> | <b>PREMIUM</b>                 | <b>175 PP</b> |
| dips                       |              | dips                          |              | oysters                        |               |
| saganaki                   |              | kolokithia                    |              | premium raw plate              |               |
| flash fried kalamari       |              | king prawns                   |              | taramosalata                   |               |
| salata me fasolakia        |              | salata me fasolakia           |              | grilled kalamari               |               |
| veal dolmades              |              | veal dolmades                 |              | athenian makaronada w lobster  |               |
| arni me patates sto fourno |              | daily fish w horiatiki salata |              | choice of baked ocean trout or |               |
| w horiatiki salata         |              | arni me patates sto fourno    |              | arni me patates sto fourno     |               |
| fresh watermelon           |              | fresh watermelon              |              | w horiatiki salata             |               |
| little greek sweets        |              | little greek sweets           |              | little greek sweets            |               |

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