

## HELLENIKA MENU

### TO START

PITA <i>oregano &amp; olive oil</i>	10	SAGANAKI <i>grilled kefalograviera cheese &amp; lemon</i>	22
VILLAGE BREAD <i>oregano &amp; olive oil</i>	10	FETA PSITI <i>baked feta w chilli &amp; capsicum</i>	18
DIPS <i>taramosalata   red pepper &amp; 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
HTAPODI SALATA <i>pickled octopus salad w tomato &amp; capsicum</i>	26	OLIVES <i>mixed olives</i>	14

### SALADS & VEGETABLES

HORIATIKI SALATA <i>greek salad</i>	32	PIPERIES <i>chargrilled peppers</i>	24
MAROULI <i>baby gem lettuce w kefalotiri cheese</i>	28	PATATOSALATA <i>warm kipfler potato salad</i>	26
SALATA TOU KIPOU <i>garden salad</i>	28	BRIAM <i>braised vegetables</i>	26
SALATA ME FASOLAKIA <i>green bean, avocado &amp; tomato salad w tabasco</i>	28	SPANAKORIZO <i>spinach &amp; rice w lemon</i>	28
TOMATO SALATA <i>tomatoes, capers &amp; onion</i>	26	ARAKAS <i>warm peas w dill &amp; potatoes</i>	28
LAHANO <i>cabbage salad</i>	22	CHIPS	12

### MEZEDES

KALAMARI <i>flash fried sa calamari</i>	36	ARNI STI SCHARA <i>chargrilled lamb ribs</i>	36
<i>grilled sa calamari</i>	42	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>cyriot greek meatballs</i>	28	LOUKANIKI <i>spicy greek sausages</i>	28
VEAL DOLMADES <i>veal &amp; 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>	38		

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### 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	<i>chargrilled</i>	
APPELLATION (SHOALHAVEN, NSW)	6ea	600g	60
<b>RAW &amp; CURED</b>		<b>FISH</b>	
TRIO / PREMIUM RAW PLATE	45 / 75	OCEAN TROUT (TAS)	
YELLOWFIN TUNA (NSW)	30	<i>baked</i>	
OCEAN TROUT (TAS)	28	200g	48
CORAL TROUT (QLD)	28	300g	72
KINGFISH (NSW)	28		
SCALLOPS (TAS)	28	CORAL TROUT (QLD)	
		<i>chargrilled</i>	
PRAWN COCKTAIL (QLD)	36	200g	60
<i>local prawns w marie rose sauce</i>			
		KING GEORGE WHITING (SA)	
TUNA DAKOS (QLD)	38	<i>chargrilled or crumbed</i>	
<i>w capers, chilli &amp; red wine vinegar</i>		250g	55
		300g	60
		400g	
<b>SHELLFISH &amp; CRUSTACEANS</b>		70	
KING PRAWNS (QLD)	14ea		
<i>chargrilled</i>		SWORDFISH (QLD)	
		<i>chargrilled</i>	
ROCK LOBSTER (WA)		200g	50
<i>chargrilled</i>			
half / 350g	105	CORFU BIANCO	
whole / 700g	210	JOHN DORY (QLD)	
		<i>w potatoes, onions &amp; lemon</i>	
ATHENIAN MAKARONADA		200g	50
<i>spaghetti w tomato, chilli, white wine &amp; garlic</i>			
MORETON BAY BUG (QLD)	48	PLAKI	
ROCK LOBSTER (WA)	105 / 210	CORAL TROUT (QLD)	
		<i>w onion, tomato &amp; parsley</i>	
		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>
<i>dips</i>		<i>dips</i>		<i>oysters</i>	
<i>saganaki</i>		<i>kolokithia</i>		<i>premium raw plate</i>	
<i>flash fried kalamari</i>		<i>king prawns</i>		<i>taramosalata</i>	
<i>salata me fasolakia</i>		<i>salata me fasolakia</i>		<i>grilled kalamari</i>	
<i>veal dolmades</i>		<i>veal dolmades</i>		<i>athenian makaronada w lobster</i>	
<i>arni me patates sto fourno</i>		<i>daily fish w horiatiki salata</i>		<i>choice of baked ocean trout or</i>	
<i>w horiatiki salata</i>		<i>arni me patates sto fourno</i>		<i>arni me patates sto fourno</i>	
<i>fresh watermelon</i>		<i>fresh watermelon</i>		<i>w horiatiki salata</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