

HELLENIKA MENU

TO START

PITA <i>oregano & olive oil</i>	10	SAGANAKI <i>grilled kefalograviera cheese & lemon</i>	22
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
VEAL DOLMADES <i>veal & rice wrapped in silverbeet</i>	26	OLIVES <i>mixed olives</i>	14
CHIPS	12		

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 & tomato salad w tabasco</i>	28	SPANAKORIZO <i>spinach & rice w lemon</i>	28
TOMATO SALATA <i>tomatoes, capers & onion</i>	26	ARAKAS <i>warm peas w dill & potatoes</i>	28
LAHANO <i>cabbage salad</i>	22		

GRILL

SHEFTALIES <i>cypriot greek meatballs</i>	28	ARNI STI SCHARA <i>chargrilled lamb ribs</i>	36
LOUKANIKA <i>spicy greek sausages</i>	28	SOUVLAKIA MOSCHARIOU <i>300g wagyu beef fillet skewers w capsicum</i>	60
PAIDAKIA <i>grilled june lamb cutlets</i>	12EA	ARNI SOUVLAKIA <i>320g chargrilled lamb fillet skewers</i>	58
SOUVLAKIA <i>chicken (off the stick)</i>	38	TOMAHAWK <i>chargrilled black angus steak on the bone</i>	120/kg

LARGE PLATES

SPANAKOPITA <i>spinach & cheese filo</i>	36	PASTITSIO <i>wagyu beef, tubular pasta & béchamel</i>	38
EGGPLANT MOUSSAKA <i>eggplant ragu w béchamel</i> <i>*vegan option available</i>	38	ARNI ME PATATES STO FOURNO <i>600g/1.2 kg classic baked june lamb</i> <i>limited numbers</i>	55/95
HILOPITES <i>braised beef shin, square pasta & tomato</i>	44		

HELLENIKA MENU

FRESH FISH MARKET

sample menu – selection changes daily

OYSTERS		SHELLFISH & CRUSTACEANS	
PACIFIC, GAZANDER (SA)	6ea	KING PRAWNS (QLD)	14ea
SYDNEY ROCK, MERIMBULA (NSW)	6ea	<i>chargrilled</i>	
KALAMARI (SA)		SOUTHERN ROCK LOBSTER (SA)	
<i>flash fried calamari</i>	36	<i>chargrilled</i>	
<i>chargrilled calamari</i>	42	half / 350g	105
		whole / 700g	210
HTAPODI (SA)	38	ATHENIAN MAKARONADA	
<i>chargrilled octopus</i>		<i>spaghetti w tomato, chilli, white wine & garlic</i>	
HTAPODI SALATA (SA)	28	MORETON BAY BUG (QLD)	48
<i>pickled octopus salad w tomato & capsicum</i>		SOUTHERN ROCK LOBSTER (SA)	105 / 210
RAW & CURED		KRITHARAKI	
TRIO / PREMIUM RAW PLATE	45 / 75	<i>orzo pasta w tomato, onion & parsley</i>	
BLUEFIN TUNA (QLD)	30	FRASER COAST SPANNER CRAB (QLD)	38
OCEAN TROUT (TAS)	28	MORETON BAY BUG (QLD)	74
KINGFISH (NSW)	28	FISH	
SEA URCHIN (VIC)	24	WHOLE BABY BARRAMUNDI (QLD)	
SARDINES (WA)	24	<i>chargrilled</i>	
BONITO (NSW)	24	600g	60
PRAWN COCKTAIL (QLD)	36	WHOLE SNAPPER (NZ)	
<i>local prawns w marie rose sauce</i>		<i>chargrilled</i>	
TUNA TARTARE (QLD)	38	1kg	120
<i>w greek barley rusks, chilli & red wine vinegar</i>		1.8kg	200
CORFU BIANCO		KING GEORGE WHITING (SA)	
JOHN DORY (NZ)		<i>chargrilled or crumbed</i>	
<i>w potatoes, onions & lemon</i>		250g	75
200g	60	350g	85
PLAKI		OCEAN TROUT (TAS)	
BLUE EYE TREVALLA (NSW)		<i>baked</i>	
<i>w onion, tomato & parsley</i>		200g	48
200g	60	300g	72
		MURRAY COD (NSW)	
		<i>chargrilled or crumbed</i>	
		400g	46
		800g	92

BANQUETS

whole table only

WELCOME	80 PP	CLASSIC	95 PP	PREMIUM	175 PP
<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>taramasalata</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>	