

HELLENIKA

POOLSIDE MENU

COCKTAILS	1
BEER, KOMBUCHA & ALCOHOL-FREE	1
WINE	3
BREAKFAST MENU	5
POOLSIDE MENU	7
SWEETS	9

10% surcharge on sundays, 15% surcharge on public holidays

we are a cashless venue

COCKTAILS

HOUSE CRAFTED

ATHENA'S SPRITZ <i>lychee, limoncello, bergamot & prosecco</i>	24
APHRODITE <i>belvedere vodka, passionfruit, strawberry, vanilla bitters, aquafaba & lemon</i>	26
ARI ONASSIS <i>ouzo, hendrick's neptunia gin, lime, tarragon & cucumber</i>	26
BIRDY <i>lula rum, campari, mango, coco lopez, lime & peychaud's bitters</i>	26
GREEK GODFATHER <i>metaza 7 star brandy, disaronno amaretto, bitters & ouzo rinse</i>	28
GREEN GODDESS <i>papa salt gin, kiwi & finger lime cordial</i>	34
PALOMITA <i>olmeca plata tequila, ilegal mezcal, grapefruit & red bell pepper agave</i>	28
SHE'S A RUBY <i>tanqueray gin, rhubi mistelle, raspberry, lemon & aquafaba</i>	28

BEER, KOMBUCHA & ALCOHOL-FREE

KOMBUCHA

BERRY GOOD <i>schizandra, blueberries & vanilla</i>	12
MAGICAL MIND <i>turmeric, ginger & lion's mane</i>	12

ALCOHOL-FREE

WATERMELON COOLER <i>fresh watermelon, peach, lemon & mint</i>	14
FREDDO CAPPUCINO <i>iced espresso, sugar & whipped milk</i>	12
ETTO HIGHBALL <i>etto non-alcoholic aperitif, tonic & grapefruit</i>	14

MINERAL WATER

1L ACQUA PANNA <i>still</i>	12
1L SAN PELLEGRINO <i>sparkling</i>	12

BEER

BALTER XPA 5.0% - <i>gold coast</i>	12
BALTER CAPTAIN SENSIBLE 3.5% - <i>gold coast</i>	11
STONE & WOOD PACIFIC ALE 4.4% - <i>byron bay</i>	13
FELONS IPA 6.2% - <i>brisbane</i>	13
FELONS AUSTRALIAN PALE 5.0% - <i>brisbane</i>	12
BROOKVALE UNION GINGER BEER 4.0% - <i>new south wales</i>	13
BURLEIGH BREWING BIG HEAD 4.2% & carb-free - <i>gold coast</i>	12
HEAPS NORMAL QUIET XPA <0.5% - <i>canberra</i>	11
JAMES BOAGS LIGHT 2.5% - <i>tasmania</i>	9
THE HILLS APPLE CIDER 5.0% - <i>south australia</i>	12
TWO BAYS PALE ALE 4.5% & <i>gluten free</i> - <i>victoria</i>	13
ALFA 5.0% - <i>greece</i>	12
ESTRELLA DAMM 5.4% - <i>spain</i>	12
FIX 5.0% - <i>greece</i>	13
MYTHOS 4.7% - <i>greece</i>	12
PERONI NASTRO AZZURRO 3.5% - <i>italy</i>	10

WINE

BY THE GLASS

CHAMPAGNE & SPARKLING

SPARKLING <i>nv clover hill tasmanian cuvee - piper's river, tas</i>	18
SPARKLING <i>nv deviation road 'altair' brut rose - adelaide hills, sa</i>	18
CHAMPAGNE <i>nv louis roederer 'collection 243' - reims, fr</i> ☺	33
CHAMPAGNE <i>nv ruinart blanc de blancs - reims, fr</i> ☺	65 ▼

WHITE

LIGHT, CLEAN & CRISP 150ML

RIESLING <i>2022 ministry of clouds - clare valley, sa</i>	17
PINOT GRIGIO <i>2022 tiefenbrunner 'merus' - alto adige, it</i>	18
ASSYRTIKO <i>2020 kir yianni 'amyndeon' - amyndeon, gr</i>	18

AROMATIC & FULL OF FLAVOUR

SAVATIANO <i>2021 mylonas - athens, gr</i>	15
SAUVIGNON BLANC <i>2022 craggy range 'te muna road' - martinborough, nz</i>	17
MOSCHOFILERO <i>2021 troupis 'route gris' (orange) - fteri, gr</i>	22

TEXTURAL & STRUCTURED

CHARDONNAY <i>2022 nocturne 'sr' - margaret river, wa</i>	20
CHARDONNAY <i>2019 dom. vocoret et fils 1er cru 'les fôrets' - chablis, fr</i>	40 ▼
ASSYRTIKO <i>2020 gaia 'thalassitis' - santorini, gr</i>	34 ▼

ROSE

AGIORGITIKO 2021 <i>gaia '4-6hr'</i> - nemea, gr	15
GRENACHE/CINSAULT/MOURVEDRE 2021 <i>rameau d'or</i> - côtes de provence, fr	17
GRENACHE/CINSAULT/ROLLE 2020 <i>ch. d'esclans 'whispering angel'</i> - côtes de provence, fr	28

RED

LIGHT IN COLOUR & FULL OF FLAVOUR

XINOMAVRO 2021 <i>thymiopoulos 'young vines'</i> - naousa, gr 🍷 ☼	17
PINOT NOIR 2022 <i>lethbridge 'ménage à noir'</i> - geelong, vic 🍷 ☼	18
PINOT NOIR 2016 <i>grasshopper rock</i> - central otago, nz	28 ▼

FRUITY & SMOOTH

GRENACHE 2020 <i>sc pannell 'basso'</i> - mclaren vale, sa	16
SANGIOVESE BLEND 2020 <i>querciabella 'mongrana'</i> - tuscan, it ☼	19
AGIORGITIKO 2021 <i>by gaia</i> - nemea, gr	18

FULL BODIED, DEEP & OPULENT

CABERNET SAUVIGNON 2021 <i>vasse felix 'filius'</i> - margaret river, wa 🍷	15
NERO D'AVOLA BLEND 2021 <i>dune 'pyla'</i> - mclaren vale, sa 🍷	16
SHIRAZ 2020 <i>frankland estate</i> - frankland river, wa 🍷	17
XINOMAVRO 2017 <i>kir yianni 'ramnista'</i> - naousa, gr	28 ▼

▼ indicates pour from coravin, a needle through cork system, preserving wine to perfection, making the extraordinary accessible by the glass; 🍷 denotes organic wines on the list; ☼ denotes biodynamic wines on the list

BREAKFAST

7AM - 10:30AM

PLATES

OYSTERS	7ea
BEANS ON TOAST	18
AVGOLEMONO SOUPA <i>classic greek chicken soup</i>	12
SPANAKOPITA <i>spinach & cheese pie</i>	20
BACON & EGGS <i>streaky bacon, fresh tomatoes & olive oil fried eggs w toast</i>	22
AVOCADO ON RYE SOURDOUGH <i>avocado, feta, olives & tomatoes</i>	22
SCRAMBLED EGGS <i>three whole eggs w feta, tomatoes & toast</i>	24
BREAKFAST WRAP <i>bacon, egg, halloumi, tomato, avocado & tabasco</i>	26
EGGS WITH EGGS WITH EGGS <i>boiled eggs, taramosalata, bottarga & toast</i>	28
EGGS BENEDICT <i>choice of bacon or smoked salmon w poached eggs, béarnaise sauce & toast</i>	28
SAVOURY MINCE <i>beef mince w peas on toast</i>	26
SARDINES ON TOAST <i>ortiz tinned sardines w tomatoes, parsley, tabasco & black pepper on toast</i>	32
STRAPATSADA <i>baked eggs w rye sourdough, onion, olives, tomatoes, feta, peppers & chilli flakes</i>	35
PANCAKES <i>w crème fraîche, maple syrup & berries</i>	
<i>half stack</i>	16
<i>full stack</i>	28
FRUIT PLATE <i>w seasonal fruit</i>	22
RIZOGALO <i>greek rice pudding w blueberries & cinnamon</i>	18
YOGHURT & HONEY <i>greek yoghurt, manuka honey, berries & granola</i>	18

SIDES

EGGS YOUR WAY	10	HALLOUMI	12
TOMATOES	6	GREEK YOGHURT	6
TARAMOSALATA	10	BAKED LIMA BEANS	8
STREAKY BACON	14	SMOKED SALMON	14
AVOCADO	8		

BEVERAGES

MERLO COFFEE W BARAMBAH ORGANIC	6		
<i>choice of oat, soy, macadamia, almond or coconut</i>	1		
TEA			5
GREEK COFFEE			4
SMOOTHIES			14
<i>mixed berries, banana & coconut milk</i>			
<i>mango, yoghurt, macadamia milk & honey</i>			
<i>banana, peanut butter, macadamia milk & raw cacao</i>			
WHOLE YOUNG COCONUT			16
FRESHLY PRESSED JUICE <i>watermelon, orange or grapefruit</i>			12
HRVST JUICE <i>cold pressed green</i>			12
FREDDO CAPPUCCINO <i>iced espresso, sugar & whipped milk</i>			12
BREKKY BOOZE			
FROM 9AM			
MIMOSA <i>orange & prosecco</i>			19
BELLINI <i>peach puree & prosecco</i>			19
BLOODY MARY <i>vodka, lemon, tabasco, tomato & worcestershire</i>			24

POOLSIDE

10:30AM - 9PM

BREAD & ACCOMPANIMENTS

DIPS <i>taramosalata / red pepper & feta / fava</i>	18ea
PITA <i>oregano & olive oil</i>	10
VILLAGE BREAD	10
FETA PSITI <i>baked feta w chilli & capsicum</i>	20
GAVROS <i>cured white anchovies (spain)</i>	16
KALAMATA OLIVES	14

TO START

OYSTERS	7ea
CAVIAR 10g <i>ossetra (gr) w taramosalata & pita</i>	80
TRIO / PREMIUM RAW FISH SELECTION	45 / 75
CEVICHE <i>tuna (qld) w avocado & champagne vinegar</i>	45
RAW <i>kingfish (sa) w citrus, chilli oil & bottarga</i>	40
HTAPODI SALATA <i>pickled octopus (sa) salad w tomato & capsicum</i>	32
KOLOKITHIA <i>the hellenika zucchini chips w kefalograviera</i>	24
SAGANAKI <i>grilled kefalograviera cheese & lemon</i>	22
AVGOLEMONO SOUPA <i>classic greek chicken soup</i>	16

EXCLUSIVELY POOLSIDE

HELLENIKA WRAPS <i>lamb, chicken or halloumi</i>	28
SK WAGYU BURGER <i>w american mustard, pickles & ketchup</i>	32
SUSHI ROOM SPICY TUNA CRISPY RICE	24
CRUMBED KING GEORGE WHITING & CHIPS	44
CHARGRILLED CHICKEN & CHIPS	38
CHIPS	14

MEZEDES

HTAPODI <i>chargrilled octopus (sa)</i>	38
KALAMARI <i>flash fried or chargrilled calamari (sa)</i>	38 / 46
KING PRAWNS <i>chargrilled prawns (qld)</i>	15ea
KRITHARAKI <i>orzo pasta w spanner crab, saffron, lemon & parsley</i>	48
VEAL DOLMADES <i>veal & rice wrapped in silverbeet</i>	26
PAIDAKIA <i>chargrilled lamb cutlets</i>	15ea
ARNI STI SCHARA <i>chargrilled lamb ribs</i>	38

SALADS & VEGETABLES

HORIATIKI SALATA <i>greek salad</i>	34
MAROULI <i>baby gem lettuce w kefalotyri cheese</i>	28
SALATA ME FASOLAKIA <i>green beans, tomatoes, avocado & tabasco</i>	28
TOMATO SALATA <i>tomatoes, capers & onion</i>	26
PATATOSALATA <i>warm kipfler potato salad</i>	26
PIPERIES <i>chargrilled peppers</i>	24

SWEETS

PAGOTO (3 SCOOPS) <i>cocoa halva</i> <i>barambah milk & attiki honey</i> <i>our really lemony ouzo sorbet</i>	18
GALAKTOBOUREKO <i>baked filo custard w warm orange syrup</i>	18
EKMEK <i>kataifi pastry, custard, cream & pistachios</i>	18 / 30
BOUGATSA OUR WAY <i>crispy layered filo w warm custard & lemon syrup</i>	26
BAKLAVA <i>filo & almond pastries</i>	12
RIZOGALO <i>creamy rice pudding</i>	14
OLIVE OIL CHOCOLATE TART <i>chocolate ganache & extra virgin olive oil</i>	20
WATERMELON <i>fresh cut</i>	14

DESSERT & FORTIFIED WINES

MUSCAT 2019 <i>muscat of samos 'vin doux' - samos, gr</i>	10
PEDRO XIMENEZ <i>nv valdespino 'el candado' - jerez, sp</i>	10
XYNISTERI/MAVRO <i>nv keo commandaria 'st john' - limassol, cy</i>	13
T.RORIZ/T.AMARELA/T.FRANCA <i>quinta do vallado old tawny port 10yo - pt</i>	18
MOURVEDRE/SHIRAZ/CAB SAUV <i>penfolds 'grandfather' rare tawny - aus</i>	20

OUZO & DIGESTIF

OUZO <i>plomari</i>	9
OUZO <i>barbayanni</i>	10
OUZO <i>plomari mini bottles (200ml)</i>	38
MASTIHA <i>skinis</i>	9