

# HELLENIKA

## POOLSIDE MENU

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

*we are a cashless venue*

# COCKTAILS

## HOUSE CRAFTED

<b>ATHENA'S SPRITZ</b> <i>lychee, limoncello, bergamot &amp; prosecco</i> light, floral, zesty - served on ice, in a wine glass	24
<b>SUZE 75</b> <i>tanqueray gin, suze aperitif, kaffir lime, lemon &amp; prosecco</i> herbaceous, citrusy, effervescent - served up	26
<b>APHRODITE</b> <i>belvedere vodka, passionfruit, strawberry, vanilla bitters, lemon &amp; aquafaba</i> fruity, sweet, slightly tart - served up	26
<b>ARI ONASSIS</b> <i>skinos mastiha, hendrick's neptunia gin, tarragon, cucumber &amp; lime</i> herbaceous, musky - served up	26
<b>GINGERBOY</b> <i>belvedere vodka, rhubarb, apple, ginger, lemon &amp; bitters</i> refreshing, ginger, gently spicy - served tall	27
<b>THE SIREN</b> <i>belvedere vodka, raspberry, white chocolate, lemon &amp; aquafaba</i> sweet, velvety, luscious - served up	26
<b>MEDUSA MET TOMMY</b> <i>olmeca plata tequila, mezcal, mango, roasted capsicum agave &amp; lime</i> fruity, subtle smoke, spice - served on the rocks	28
<b>SYKA'S SIPPER</b> <i>plantation 3 star white rum, cherry, lime, soda &amp; bitters</i> red fruited, slightly sour - served over crushed ice	27
<b>MONKEY BUSINESS</b> <i>jack daniel's no 7, banana, spiced sugar &amp; bitters</i> intense, aromatic, slightly sweet - served down, on a big rock	29
<b>GREEK GODFATHER</b> <i>metaxa 7 star brandy, amaretto, bitters &amp; ouzo rinse</i> nutty, dried fruits, anise - served down, on a big rock	28

## ALCOHOL-FREE

### MINERAL WATER

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

## ALCOHOL-FREE

<b>WATERMELON COOLER</b> <i>fresh watermelon, peach, lemon &amp; mint</i> refreshing & delicious - served tall	14
<b>SPARKLING STRAWBERRY</b> <i>lyre's london dry, strawberry shrub, sumac, verjuice &amp; soda</i> slightly savoury, slightly sweet - served tall	17
<b>PASSIONFRUIT PUNCH</b> <i>lyre's london dry, passionfruit, grapefruit, vanilla, bitters &amp; soda</i> fruity, tropical, lively - served down, on the rocks	17
<b>MANDARINI</b> <i>lyre's italian orange, mandarin, lime, mountain tea honey &amp; aquafaba</i> zesty, smooth, rounded - served up	18

## BEER

### BEER

<b>BALTER XPA 5.0%</b> - <i>gold coast</i>	12
<b>BALTER CAPTAIN SENSIBLE 3.5%</b> - <i>gold coast</i>	11
<b>STONE &amp; WOOD PACIFIC ALE 4.4%</b> - <i>byron bay</i>	13
<b>FELONS IPA 6.2%</b> - <i>brisbane</i>	13
<b>BROOKVALE UNION GINGER BEER 4.0%</b> - <i>new south wales</i>	13
<b>HEAPS NORMAL QUIET XPA &lt;0.5%</b> - <i>canberra</i>	11
<b>THE HILLS APPLE CIDER 5.0%</b> - <i>south australia</i>	12
<b>ESTRELLA DAMM 5.4%</b> - <i>spain</i>	12
<b>FIX 5.0%</b> - <i>greece</i>	13
<b>MYTHOS 4.7%</b> - <i>greece</i>	12
<b>PERONI NASTRO AZZURRO 3.5%</b> - <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 244' - reims, fr ☾</i>	33
CHAMPAGNE <i>nv ruinart blanc de blancs - reims, fr ☾</i>	65 ▼

### WHITE

LIGHT, CLEAN & CRISP 150ML

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

### AROMATIC & FULL OF FLAVOUR

GRENACHE BLANC/ROUSSANE 2021 <i>yangarra "blanc"- mclaren vale, sa</i>	14
SAUVIGNON BLANC 2023 <i>shaw&amp;smith- adelaide hills, sa</i>	18
MOSCHOFILERO 2022 <i>troupis 'route gris' (orange) - fteri, gr</i>	22

### TEXTURAL & STRUCTURED

CHARDONNAY 2022 <i>nocturne 'sr' - margaret river, wa</i>	20
CHARDONNAY 2014 <i>william fevre - chablis, fr</i>	34 ▼
ASSYRTIKO 2022 <i>gaia 'thalassitis' - santorini, gr</i>	34 ▼

## ROSE

AGIORGITIKO 2022 <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 2022 <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 2023 <i>michael hall "sang de pigeon"</i> - adelaide hills, sa	19
PINOT NOIR 2019 <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 2022 <i>vasse felix 'filius'</i> - margaret river, wa 🍷	15
SHIRAZ 2017 <i>torbeck 'the struie'</i> - barossa valley, sa	26
XINOMAVRO 2018 <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 &amp; cheese pie</i>	20
BACON & EGGS <i>streaky bacon, fresh tomatoes &amp; olive oil fried eggs w toast</i>	22
AVOCADO ON RYE SOURDOUGH <i>avocado, feta, olives &amp; tomatoes</i>	22
SCRAMBLED EGGS <i>three whole eggs w feta, tomatoes &amp; toast</i>	24
BREAKFAST WRAP <i>bacon, egg, halloumi, tomato, avocado &amp; tabasco</i>	26
EGGS WITH EGGS WITH EGGS <i>boiled eggs, taramosalata, bottarga &amp; toast</i>	28
EGGS BENEDICT <i>choice of bacon or smoked salmon w poached eggs, béarnaise sauce &amp; 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 &amp; black pepper on toast</i>	32
STRAPATSADA <i>baked eggs w rye sourdough, onion, olives, tomatoes, feta, peppers &amp; chilli flakes</i>	35
BOUGATSA <i>crispy filo &amp; custard pastries w lemon syrup</i>	18
PANCAKES <i>w maple syrup, berries &amp; BU DELI® (contains nuts)</i>	
half stack	16
full stack	28
FRUIT PLATE <i>w seasonal fruit</i>	22
RIZOGALO <i>greek rice pudding w blueberries &amp; cinnamon</i>	18
YOGHURT & HONEY <i>greek yoghurt, manuka honey, berries &amp; 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	TOAST W <b>BU DELI</b> <sup>®</sup> <i>(contains nuts)</i>	10

## BEVERAGES

MERLO COFFEE W MALENY DAIRIES <i>choice of oat, soy, macadamia, almond or coconut</i>	6 1
TEA	5
GREEK COFFEE	4
SMOOTHIES	14
BERRY NICE DAY <i>mixed berries, banana &amp; coconut milk</i>	
MANGODAMIA <i>mango, yoghurt, macadamia milk &amp; honey</i>	
FEELING NUTTY <i>banana, peanut butter, macadamia milk &amp; raw cacao</i>	
WHOLE YOUNG COCONUT	16
FRESHLY PRESSED JUICE <i>watermelon, orange or grapefruit</i>	12
FREDDO CAPPUCINO <i>iced espresso, sugar &amp; whipped milk</i>	14
BREKKY BOOZE	
FROM 9AM	
MIMOSA <i>orange &amp; prosecco</i>	19
BELLINI <i>peach puree &amp; prosecco</i>	19
BLOODY MARY <i>vodka, lemon, tabasco, tomato &amp; worcestershire</i>	26

# POOLSIDE

10:30AM - 9PM

## BREAD & ACCOMPANIMENTS

DIPS <i>taramosalata / red pepper &amp; feta / fava</i>	18ea
PITA <i>oregano &amp; olive oil</i>	10
VILLAGE BREAD	10
FETA PSITI <i>baked feta w chilli &amp; 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 &amp; pita</i>	80
TRIO / PREMIUM RAW FISH SELECTION	45 / 75
CEVICHE <i>tuna (qld) w avocado, chilli &amp; lemon</i>	45
RAW <i>kingfish (sa) w citrus, chilli oil &amp; bottarga</i>	45
HTAPODI SALATA <i>pickled octopus (sa) salad w tomato &amp; capsicum</i>	32
KOLOKITHIA <i>the hellenika zucchini chips w kefalograviera</i>	24
SAGANAKI <i>grilled kefalograviera cheese &amp; 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 &amp; 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 &amp; parsley</i>	48
VEAL DOLMADES <i>veal &amp; rice wrapped in silverbeet</i>	26
PAIDAKIA <i>chargrilled lamb cutlets</i>	60

## 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 &amp; tabasco</i>	28
TOMATO SALATA <i>tomatoes, capers &amp; 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 &amp; 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 &amp; pistachios</i>	18 / 30
BAKLAVA <i>filo &amp; almond pastries</i>	12
RIZOGALO <i>creamy rice pudding</i>	14
OLIVE OIL CHOCOLATE TART <i>chocolate ganache &amp; extra virgin olive oil</i>	20
WATERMELON <i>fresh cut</i>	14
HALVA <i>cocoa &amp; vanilla</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
TOURIGA NACIONAL <i>quinta do vallado old towny port 10yo - porto, pt</i>	22
MOUVEDRE/SHIRAZ/CAB SAUV <i>penfolds 'grandfather' rare towny - aus</i>	28

## OUZO & DIGESTIF

OUZO <i>plomari</i>	12	FERNET BRANCA <i>italy</i>	16
OUZO <i>barbayanni</i>	13	AMARO AVERNA <i>italy</i>	14
OUZO <i>plomari mini bottle (200ml)</i>	38	AMARO MONTENEGRO <i>italy</i>	14
MASTIHA <i>skins</i>	10		