## HELLENIKA MENU

# TO START

| PITA<br>oregano & olive oil                        | 10   | SAGANAKI<br>grilled kefalograviera cheese & lemon           | 22 |
|--|------|---|----|
| VILLAGE BREAD<br>oregano & olive oil               | 10   | FETA PSITI<br>baked feta w chilli & capsicum                | 20 |
| DIPS<br>taramosalata   red pepper & feta   fava    | 18EA | KOLOKITHIA<br>the hellenika zucchini chips w kefalograviera | 24 |
| GAVROS<br>cured white anchovies (italy)            | 18   | AVGOLEMONO SOUPA<br>classic greek chicken soup              | 16 |
| VEAL DOLMADES<br>veal & rice wrapped in silverbeet | 26   | OLIVES<br>mixed olives                                      | 14 |
| CHIPS  | 12   |   |    |

#### SALADS & VEGETABLES

| HORIATIKI SALATA<br>greek salad                                     | 34 | PIPERIES<br>chargrilled peppers           | 24 |
|---|----|---|----|
| MAROULI<br>baby gem lettuce w kefalotiri cheese                     | 28 | PATATOSALATA<br>warm kipfler potato salad | 26 |
| SALATA TOU KIPOU<br>garden salad                                    | 28 | BRIAM<br>braised vegetables               | 26 |
| SALATA ME FASOLAKIA<br>green bean, avocado & tomato salad w tabasco | 28 | SPANAKORIZO<br>spinach & rice w lemon     | 28 |
| TOMATO SALATA<br>tomatoes, capers & onion                           | 26 | ARAKAS<br>warm peas w dill & potatoes     | 28 |
| LAHANO<br>cabbage salad   | 24 | HORTA<br>steeped greens                   | 22 |

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| SHEFTALIES<br>cypriot greek meatballs                 | 28   | ARNI STI SCHARA<br>chargrilled lamb ribs                          | 40     |
|---|------|---|--------|
| LOUKANIKA<br>spicy greek sausages                     | 32   | SOUVLAKIA MOSCHARIOU<br>300g wagyu beef fillet skewers w capsicum | 88     |
| PAIDAKIA<br>grilled junee lamb cutlets                | 15EA | ARNI SOUVLAKIA<br>350g chargrilled lamb fillet skewers            | 68     |
| SOUVLAKIA<br>500g chargrilled chicken (off the stick) | 38   | WAGYU TOMAHAWK<br>chargrilled wagyu steak                         | 120/kg |

| LARGE PLATES   |    |   |        |
|--|----|---|--------|
| SPANAKOPITA<br>spinach & cheese filo                                     | 38 | PASTITSIO<br>wagyu beef, tubular pasta & béchamel                                     | 42     |
| EGGPLANT MOUSSAKA<br>eggplant ragu w béchamel<br>*vegan option available | 42 | GIOUVETSI<br>lamb shoulder w orzo pasta, dill & onion                                 | 38     |
| HILOPITES<br>braised beef shin, square pasta & tomato                    | 44 | ARNI ME PATATES STO FOURNO<br>600g/1.2 kg classic baked junee lamb<br>limited numbers | 65/110 |

### HELLENIKA MENU

## FRESH FISH MARKET

sample menu – selection changes daily

| OYSTERS   |         | ATHENIAN MAKARONADA                             |           |
|---|---------|---|-----------|
| PACIFIC, GAZANDER (SA)                          | 6ea     | spaghetti w tomato, chilli, white wine & garlic |           |
| SYDNEY ROCK, MERIMBULA (NSW)                    | 6ea     | MORETON BAY BUG (QLD)                           | 48        |
|   |         | SOUTHERN ROCK LOBSTER (SA)                      | 105 / 210 |
| KALAMARI (SA)                                   |         |   |           |
| flash fried calamari                            | 36      | KRITHARAKI                                      |           |
| chargrilled calamari                            | 42      | SPANNER CRAB (QLD)                              | 48        |
|   |         | orzo pasta w tomato, lemon & parsley            |           |
| HTAPODI (SA)                                    | 38      |   |           |
| chargrilled octopus                             |         | MORETON BAY BUGS & MUSSELS (QLD / TAS)          | 76        |
|   |         | orzo pasta w saffron & metaxa                   |           |
| HTAPODI SALATA (SA)                             | 28      |   |           |
| pickled octopus salad w tomato & capsicum       |         | FISH  |           |
|   |         | WHOLE SNAPPER (NSW)<br>chargrilled              |           |
| RAW & CURED                                     |         | 1.4kg   | 140       |
| TRIO / PREMIUM RAW PLATE                        | 45 / 75 | 2   | 1.0       |
| BLUEFIN TUNA (QLD)                              | 30      | WHOLE BABY BARRAMUNDI (QLD)                     |           |
| OCEAN TROUT (TAS)                               | 28      | chargrilled                                     | 70        |
| KINGFISH (NSW)                                  | 28      | 600g  | 70        |
| SEA URCHIN (VIC)                                | 24      | KING GEORGE WHITING (SA)                        |           |
| SARDINES (WA)                                   | 24      | chargrilled                                     |           |
| BONITO (NSW)                                    | 24      | 200g  | 75        |
|   |         | 250g  | 80        |
| BUG & PRAWN COCKTAIL (QLD)                      | 64      | OCEAN TROUT (TAS)                               |           |
| local bug & prawns w marie rose sauce           |         | baked   |           |
|   |         | 200g  | 54        |
| TUNA TARTARE (QLD)                              | 38      | 300g  | 64        |
| w greek barley rusks, chilli & red wine vinegar |         |   |           |
|   |         | MURRAY COD (NSW)<br>chargrilled                 |           |
| SHELLFISH & CRUSTACEANS                         |         | 400g  | 78        |
| KING PRAWNS (QLD)                               | 14ea    | Ŭ   |           |
| chargrilled                                     |         | CORFU BIANCO                                    |           |
|   |         | JOHN DORY (NZ)                                  |           |
| SOUTHERN ROCK LOBSTER (SA)                      |         | w potatoes, onions & lemon                      | 60        |
| chargrilled                                     |         | 200g  | 80        |
| half / 350g                                     | 100     | PLAKI   |           |
| whole / 700g                                    | 200     | BLUE EYE TREVALLA (NSW)                         |           |
|   |         | w onion, tomato & parsley                       |           |
|   |         | 200g  | 60        |
|   |         |   |           |

BANQUETS

whole table only

| WELCOME   | 80 pp                   | CLASSIC   | 95 pp                            | PREMIUM   | 175 PP                         |
|---|-------------------------|---|----------------------------------|---|--------------------------------|
| dips<br>saganaki<br>flash fried kalama<br>salata me fasolak<br>veal dolmades<br>arni me patates s<br>w horiatiki salata<br>fresh watermelon<br>bougatsa our way | ari<br>kia<br>to fourno | dips<br>kolokithia<br>king prawns<br>salata me fasola<br>veal dolmades<br>daily fish w horia<br>arni me patates s<br>fresh watermelor | kia<br>tiki salata<br>sto fourno | oysters<br>premium raw plate<br>taramasalata<br>grilled kalamari<br>athenian makarono<br>choice of baked oc<br>arni me patates st<br>w horiatiki salata<br>fresh watermelon | ada w lobster<br>sean trout or |
| bougatsa our way  | /                       | bougatsa our wa   | у                                | bougatsa our way  |                                |

15% surcharge on public holidays  $|\,10\%$  surcharge applies on sundays