



ELLENIKA

est. 2016

MODERN GREEK CUISINE



PITA & BREAD



PITA — oregano, garlic, olive oil \$12 (V)

VILLAGE BREAD — olive oil & balsamic vinegar \$12 (V)



DAILY DIPS



DAILY DIPS — taramasalata /
melinanzosalata / tirokefteri /
tzatziki / scordalia \$9 ea (V) (GF)

KALAMATA OLIVES — warm with
oregano and extra virgin olive oil \$14 (V) (GF)

TOURSI — house garden pickled
vegetables \$14 (V) (GF)

FETA PSITI — baked feta with
village bread \$22
(GF option available)

HALLOUMI — fig \$22 (GF)

SAGANAKI CHEESE —
kefalograviera cheese & lemon \$22 (GF)

PICKLED OCTOPUS — served with
pickled red cabbage, capers &
pickled chillies \$34 (GF) (A)



MEZEDES



HTAPODI — chargrilled octopus,
cauliflower puree, potato salad,
pickled cabbage and capers \$48 (GF) (A)

KING PRAWNS — tomato reduction,
ouzo, feta (Seasonal) \$42 (GF) (A)

KEFTHEDES — fried meatballs,
tzatziki, pickled cabbage \$34

LOUKANIKO — sausage cooked in
homemade cherry reduction sauce
with scordalia \$32

BEEF-CHEEK STIFATHO —
slow-braised served with broccolini
and heirloom carrots \$46
(GF option available)



SALADS & VEGETABLES



HORIATIKI SALATA — greek salad \$24 (GF)

LAHANO — cabbage salad \$16 (GF) (V)

PATATES TIGANITES — oregano fries \$16 (GF)

PATATES LEMONATES — hand-cut,
oven baked lemon potatoes, feta,
oregano \$22 (GF)

SALATA ME FASOLAKIA — green
beans, tomatoes, pickled chilli,
capsicum \$26 (GF) (V)

BRIAM — roasted vegetable salad,
cherry tomato reduction \$26 (GF) (V)

CYPRIAN SALATA — rocket, fennel,
orange, walnuts \$26 (GF) (V)



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LARGE PLATES

KOTOPOULO SOUVLAKI — chargrilled chicken thigh, pita, tzatziki, fries (GF option available)	\$45
MOUSSAKA — beef ragu, eggplant, potato, bechamel (vegetarian option available)	\$40
ARNI STO FOURNO — baked lamb shoulder, potato, jus (GF option available)	\$52
KATSIKI STO FOURNO — slow-roasted goat, potato, jus (GF option available)	\$52
PASTITSIO — beef ragu, tubular pasta, bechamel	\$40
PAIDAKIA — chargrilled lamb rack, pan fried potatoes, cauliflower puree & jus	\$60 (GF)
QUAIL — cauliflower, baby cucumber, dill, feta	\$42 (GF)
CALAMARI — fried calamari (SA), oregano fries, house made dill & capers aioli (GF option available) (A)	\$40

LARGE PLATES — CONTINUED

ARNI SOUVLAKI — chargrilled lamb backstrap skewers, pita, tzatziki, fries (GF option available)	\$48
MEAT PLATTER (FEEDS 2-3PPL) — assortment of meats, served with pita and tzatziki, horiatiki salad and oregano fries	\$180
BARRAMUNDI FILLET — pan-seared, cauliflower puree, potato salad and seared heirloom carrots and broccoli, herb sauce	\$46 (GF) (A)
COMBO GIRO PLATE (FEEDS 2PPL) — chargrilled lamb and chicken combination, pita, tzatziki, oregano fries (GF option available)	\$60

FEED ME

Minimum 2 people

TASTE OF ELLENIKA — pita, dips, kalamata olives, calamari, horiatiki salad, chicken souvlaki, lamb shoulder with potatoes and bite-size Greek sweets	\$79 pp
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AGORA FEAST — pita, dips, kalamata olives, saganaki cheese, fried Greek meatballs, chargrilled octopus, horiatiki salad, chicken souvlaki, lamb shoulder with potatoes and an assortment of bite-size Greek sweets	\$99 pp
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DIETARY KEY

A — Australian
GF — Gluten Free
Vg — Vegan

NOTE — Ask waiter for Vegan Mains

A LITTLE NOTE

Please advise your waiter of any dietary requirements or allergies.

Feed me menus can be altered to accommodate most dietary requirements or allergies.



10% surcharge on Sundays
15% surcharge on public holidays