



ELLENIKA

est. 2016

MODERN GREEK CUISINE

BREAD & DIPS

- PITA** — oregano, garlic, olive oil \$14 (V)
- VILLAGE BREAD** — olive oil & balsamic vinegar \$14 (V)
- DAILY DIPS** — taramasalata / melinanosalata / tzatziki / scordalia / pantzarosalata \$9 ea (V) (GF)

ENTREES

- OYSTERS** — natural, lemon, mignonette \$32 (HD)
- KALAMATA OLIVES** — warm with oregano and extra virgin olive oil \$14 (V) (GF)
- TOURSI** — house garden pickled vegetables \$16 (V) (GF)
- FETA PSITI** — baked feta with village bread (GF option available) \$24
- HALLOUMI** — fig compote \$26 (GF)
- SAGANAKI CHEESE** — kefalograviera cheese & lemon \$24 (GF)
- PICKLED OCTOPUS** — served with pickled red cabbage, capers & pickled chillies \$36 (GF) (A)
- SCALLOPS** — fresh salsa & herb pesto \$36 (HD) (A)

- KING PRAWNS** — fresh seasonal salad \$42 (GF) (A)
- KEFTHEDES** — fried meatballs, tzatziki, pickled cabbage \$36
- LOUKANIKO** — sausage cooked in homemade cherry reduction sauce with scordalia \$36
- PRAWN SAGANAKI** — homemade cherry tomato sauce & village bread \$46 (A)

SALADS & VEGETABLES

- HORIATIKI SALATA** — greek salad \$24 (GF)
- LAHANO** — cabbage salad \$18 (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 \$28 (GF) (V)
- BRIAM** — roasted vegetable salad, cherry tomato reduction \$26 (GF) (V)
- CYPRIAN SALATA** — rocket, fennel, orange, walnuts, cherry tomatoes \$28 (GF) (V)
- WATERMELON HALLOUMI SALAD** — rocket & fig compote \$36



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MAINS

KOTOPOULO SOUVLAKI — chargrilled chicken thigh, pita, tzatziki, fries (GF option available)	\$46
ARNI SOUVLAKI — chargrilled lamb backstrap skewers, pita, tzatziki, fries (GF option available)	\$48
ARNI STO FOURNO — baked lamb shoulder, potato, jus (GF option available)	\$52
KATSIKI STO FOURNO — slow-roasted goat, potato, jus (GF option available)	\$52
MOUSSAKA — beef ragu, eggplant, potato, bechamel (vegetarian option available)	\$42
PASTITSIO — beef ragu, tubular pasta, bechamel	\$42
PAIDAKIA — chargrilled lamb rack, pan fried potatoes, cauliflower puree & jus	\$54 (GF)
STEAK FILET — eye fillet, potato mash, green beans & jus	\$60
QUAIL — cauliflower, baby cucumber, dill, feta	\$46 (GF) (A)
CALAMARI — fried calamari (SA), oregano fries, house made aioli & capers (GF option available)	\$42 (A)
HTAPODI — chargrilled octopus, cauliflower puree, potato salad, pickled cabbage and capers	\$52 (GF) (A)
BARRAMUNDI FILLET — pan-seared, cauliflower puree, potato salad and seared heirloom carrots and broccoli, herb sauce	\$48 (GF) (A)



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.

MAINS — CONTINUED

MEAT PLATTER — assortment of meats, served with pita, tzatziki, horiatiki salad & oregano fries	\$180
SEAFOOD PLATTER — assortment of seafood, served with pita, tzatziki, horiatiki salad & oregano fries	\$250
COMBO GIRO PLATE — chargrilled lamb and chicken combination, pita, tzatziki, oregano fries (GF option available)	\$60
FISH OF THE DAY — served with horiatiki salad & oregano fries	\$68 (A)

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	\$81 pp
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



10% surcharge on Sundays
 15% surcharge on public holidays

