PIATA PLATES

"Our food is carefully made with agapi; best enjoyed when shared the same way"
George Calombaris - me agapi ke filia

	Price
Elies *Olives local and Hellenic*	5.50
Pita *Warm pita bread*	4.50
Tzatziki *Cucumber, dill, garlic, olive oil, yoghurt*	9.00
Taramosalata *White cod roe dip*	10.00
Tyrokafteri *Feta and spicy red pepper dip*	9.00
Tyri Saganaki *Kefalograviera cheese with peppered figs*	14.50
Haloumi *Grilled Haloumi, Byzantine dressing*	14.00
Feta Psiti me Meli *Baked feta, honey, sesame seeds*	13.00
Lahanika Vrixelon *Brussel sprouts, toasted walnuts, feta*	12.00
Patzari Salata *Beetroot, yoghurt, coriander, smoked almonds*	11.00
Salata Agouri *Cucumber, shallots, sesame seeds, goat's curd*	10.00
Kipriaki Salata Dimitriakon *Cypriot salad of grains, pulses, nuts, yoghurt*	11.00
Lahanosalata *Cabbage salad, balsamic, honey, kefalograviera cheese*	9.00
Horta *Pan fried greens, lemon, olive oil*	10.00
Tiganites Patates *Potatoes fried in olive oil, oregano, salt*	9.00

SKARA AND PSISTARIA GRILL AND ROTISSERIE

As part of the healthy Hellenic diet and in the interest of flavour
we choose to meat, seafood and vegetables over an iron bark grill and spit.

Htenia *Hervey Bay scallop, kataifi, eggplant and zucchini salsa*	Piece	5.50
Kalamari *Local calamari, garlic, lemon*	Plate	18.00
Htapodi *South Australian Octopus, lemon, olive oil*	Plate	18.00
Garithes *Chargrilled tiger prawns, lemon, garlic, ouzo salt*	Plate	18.00
Xifias *Swordfish fillets, lemon*	250g	28.00
Ispanikos Kolios *Spanish mackerel fillets, tomato, green olive salsa*	250g	28.00
Loytianos *Whole Baby Snapper, shaved fennel and herbs*	500g	32.00
Loukaniko *Pork and leek sausage, house made mustard*	170g	8.00
Kotopoulo Psistaria *Free range chicken from the spit*	350g	25.00

MAGIREFTA FROM THE OVEN

The Greeks say - "if you eat out of the pot, it will rain on your wedding day"

Prasopita Me Tyri *Braised leek & kefalograviera pie*	Each	10.00
Moussaka *Mary's Moussaka*	Plate	17.00
Arni Sto Fourno *Slow roasted shoulder of lamb, garlic, oregano*	350g	27.00

DEXIOSIS BANQUETS

Dexiosis menus are designed to be shared by the whole table.

TRAPEZI — 58.00 Per Person

MEZETHAKIA SMALL TASTES
Pita, Taramosalata, Tyri saganaki,
Salmon & silver beet loukoumathes,
Tomato braised meatballs

THALASSINA SEAFOOD
Fish from the grill, Scallops,
Cypriot grain salad

KREATA MEAT
Meat of the day, Potatoes, Cabbage salad, Tzatziki

EPITHORPIO DESSERT
Chilled risogalo, salted caramel, almond shortbread

ATHENIAN — 70.00 Per Person

MEZETHAKIA SMALL TASTES
Pita, Taramosalata, Tyri saganaki,
Salmon & silver beet loukoumathes,
Pickled octopus, Tomato braised meatballs

THALASSINA SEAFOOD
Fish from the grill, Scallops, Prawns,
Cypriot grain salad

KREATA MEAT
Meat of the day, Potatoes, Cabbage salad, Tzatziki

EPITHORPIO DESSERT
Chilled risogalo, salted caramel, almond shortbread
Baked figs, ricotta, honey, walnuts

Children under 12 years are charged half price
(Available from 11am – 3pm and 5:30pm on wards)

FASTING MENU

For those of you who are fasting for Orthodox Easter, we have designed a menu that is dairy and meat free.
Please ask your waiter for further details.

AT HELLENIC WE SUGGEST $5 MITILINI OUZO TO ACCOMPANY YOUR BANQUET, GREECE'S NATIONAL DRINK

EPITHORPIA DESSERTS

"My mum always told me if you have a sweet tooth it should be nourished any time of the day"

Loukoumathes *Hellenic doughnuts, honey, cinnamon, walnuts*	12.50
Baklavas Sokolatas *Chocolate Baklava, vanilla ice cream*	8.00
Ekmek Kataifi Pagoto *Kataifi pastry, semolina custard, mastic ice-cream, sour cherry glyka*	12.00
Syka Sto Fourno *Baked figs, ricotta, honey, vanilla ice cream*	11.00
Bougatsa *Semolina custard pie, filo pastry*	12.00
Risogalo *Rice pudding, salted caramel, shortbread crumble, pistachio*	8.00
Glyka Tou Koutaliou *Spoon sweets (per spoon)*	3.00

See our selection on display

GLYKA KRASIA DESSERT WINES

	Glass	Bottle
2006 Samos 'Nectar' *Samos, Hellenic Republic* *Deep amber, nutty, smoky and intense*	8	35 (375ml)
2008 St Nicholas 'Commandaria' *Commandaria, Cyprus* *Honey and Christmas pudding, oaked dessert wine*	8	62 (750ml)
2009 Samos 'Vin Doux ' *Samos, Hellenic Republic* *Golden hue, aromas of candied fruit and stone fruit*	8	65 (750ml)
2003 Hatzidakis 'Vinsanto' *Santorini, Hellenic Republic* *Dark and syrupy, Assyrtiko and Aidani aged solera style*		72 (375ml)

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TWEET THE CHEFS @TravisMcauley & @gcalombaris