

## PIATA - PLATES

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

	Price
Elies <i>Olives local and Hellenic</i>	8.50
Pita <i>Warm pita bread</i>	4.50
Melitzanosalata <i>Roasted eggplant, miso, garlic, tahini</i>	9.00
Tzatziki <i>Cucumber, dill, garlic, olive oil, yoghurt</i>	9.00
Taramosalata <i>White cod roe dip</i>	10.00
Patzari kai Feta <i>Beetroot and feta dip</i>	10.00
Tyri Saganaki <i>Kefalograviera cheese with peppered figs</i>	14.50
Tyropita <i>Cheese pie</i>	12.50
Tyrokafteri <i>Baked feta, chilli, oregano</i>	13.00
Pipperies Stavros <i>Chargrilled Stavros peppers</i>	12.00
Maritha <i>Whitebait, ouzo aioli</i>	14.00
Gavros <i>White anchovies, roasted peppers, garlic toast</i>	16.00
Patzari Salata <i>Beetroot salad, cumin yoghurt, coriander</i>	11.00
Kipriaki Salata Dimitriakon <i>Cypriot salad of grains, pulses, nuts, yoghurt</i>	11.00
Horiatiki Salata <i>Village salad</i>	13.00
Lahanosalata <i>Cabbage salad, balsamic honey, Kefalograviera cheese</i>	9.00
Tiganites Patates <i>Potatoes fried in olive oil, oregano, salt</i>	9.00

## SKARA AND PSISTARIA - GRILL AND ROTISSERIE

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

Kalamboki <i>Sweet corn, spiced butter, smoked almonds, Kefalograviera</i>	Cob	5.50
Kalamari me Myrothika <i>Grilled calamari, parsley, garlic, lemon, zucchini</i>	Plate	22.00
Solomos <i>Salmon fillets, green olive, parsley, spring onion salsa</i>	300g	32.00
Loytianos <i>Whole baby snapper, cherry tomatoes, capers, burnt butter</i>	500g	32.00
Kotopoulo Psistaria <i>Hazeldene's free range chicken from the spit</i>	350g	25.00

## MAGIREFTA - FROM THE OVEN

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

Briam me Yaourti <i>Summer vegetables, tomato, spice, saffron yogurt</i>	Plate	15.00
Garithes Saganaki <i>Pan fried prawns, tomato, peppers, feta</i>	Plate	27.00
Arni Sto Fourni <i>Slow roasted shoulder of lamb, garlic, oregano</i>	350g	26.50
Moussaka <i>Mary's Moussaka</i>	Plate	22.00

## TRAPEZI

**58.00 Per Person**

*(Available from 11am – 3pm and 5:30pm onwards)*

*Trapezi is designed to be shared by the whole table. Children under 12 years are charged half price*

### Mezethakia – Small Tastes

*Hellenic tastes*

### Thalassina - Seafood

*Fish from the grill, scallops, Cypriot salad of grains, pulses and nuts*

### Kreato - Meats

*Meat of the day, patates, lahanosalata, tzatziki*

### Epithorpio - Sweet

*Kataifi pastry, cherries, custard, mastic ice cream*

## EPITHORPIA - DESSERTS

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

Loukoumathes <i>Hellenic doughnuts, local honey, walnuts, cinnamon</i>	12.50
Baklava Yianniotiko <i>Baklava from Yiannena</i>	12.50
Bougatsa <i>Semolina custard pie, filo pastry</i>	12.00
Sokolatopita Me Mastiha <i>Chocolate mastic brownie, vanilla ice cream</i>	13.00
Hellenic Mess <i>Rose water meringue, orange blossom jelly, vanilla krema, strawberry ouzo sauce</i>	13.50
Ekmek Kataifi Pagoto <i>Kataifi pastry, cherries, custard, mastic ice cream</i>	14.50
Glyka Tou Koutaliou <i>Spoon sweets (per spoon)</i>	3.00
<i>Eggplant, Walnut, Raisins, Sour cherry, Grape, Watermelon &amp; Rose petal, Baby figs, Orange, Candy beetroot</i>	

## Food, Memories and Mary - Join us for this trip of a lifetime.

Join Mary Calombaris for a taste of history at Hellenic Republic.

Food has the power to take you on a journey, to remind you of people and places in your past and to evoke powerful memories and emotions. For one night only Mary Calombaris takes over Hellenic Republic and will create a nostalgic menu showcasing the food of her edible memoir. Hosted by Travis McAuley, Mary will cook the food and tell the stories from her families kitchen and will take you on a journey from Cyprus through the Aegean and the Mediterranean and finally to Melbourne, where we close the evening with a contemporary retelling of a classic Hellenic dessert.

Tuesday March 6th  
*\$95.00 includes sharing menu and beverages*

*"PLEASE BE MINDFUL OF OUR NEIGHBOURS WHEN LEAVING"*