



# HELLENIC --- REPUBLIC

Brunswick

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## DEXIOSIS | BANQUETS

### FEED ME | \$49 per person

**MEZE SMALL TASTES** Pita bread, Taramosalata, Saganaki, Croquettes

**KREATA MEATS** Chicken from the spit, Lahanosalata, Patates

**GLYKA DESSERT** Loukoumades

### FEED ME MORE | \$69 per person

**MEZE SMALL TASTES** Pickled vegetables, Pita bread, Taramosalata, Saganaki, Pastourma, Cured kingfish

**THALASSINA SEAFOOD** Baked fish of the day, Grain salad

**KREATA MEATS** Lamb shoulder, Chicken from the spit, Lahanosalata, Tzatziki

**GLYKA DESSERTS** Risogalo, Loukoumades

*Children under 12 years are charged half price*

*Available from 12pm – 4pm and 5.30pm onwards*

## MEZETHES | SMALL PLATES

<b>Elies</b> Olives, Aleppo pepper, garlic	<b>9.0</b>
<b>Kalamates</b> Crumbed green olives, dashi yoghurt	<b>10.0</b>
<b>Pita</b> Chargrilled flat bread	<b>5.0</b>
<b>Taramosalata</b> White cod roe dip	<b>10.0</b>
<b>Tzatziki</b> Cucumber, dill, yoghurt, garlic	<b>10.0</b>
<b>Fasoli Skordalia</b> White bean dip, walnuts, roasted chili	<b>10.0</b>
<b>Fava</b> Yellow split pea dip, olive oil, capers, shallots	<b>10.0</b>
<b>Pastourma</b> Miso skordalia, pickles	<b>12.0</b>
<b>Haloumi</b> Grilled haloumi, cranberries, toasted pinenuts, white balsamic	<b>16.0</b>
<b>Tyri Saganaki</b> , Kefalograviera cheese, peppered figs	<b>16.0</b>
<b>Kalamari</b> Grilled calamari, squid ink, heirloom tomatoes, kalamata olive	<b>18.0</b>

## SALATES & SYNOTHEFTIKA | SALADS AND SIDES

<b>Kipriaki Salata</b> Cypriot salad of grains, pulses, nuts, yoghurt	<b>14.0</b>
<b>Aggouri</b> Cucumber salad, black garlic goats curd, apple, walnuts, puffed black rice	<b>15.0</b>
<b>Lahanosalata</b> Cabbage salad, balsamic, honey, apple, walnuts, kefalograviera cheese	<b>13.0</b>
<b>Syko</b> Baked figs, witlof, raicchio, macadamia, haloumi	<b>15.0</b>
<b>Maroulaki</b> Iceberg, fire roasted peppers, whipped feta, pickled shallots	<b>15.0</b>
<b>Brokoli</b> Broccolini, parsnip fennel puree, preserved lemon	<b>15.0</b>
<b>Tiganites Patates</b> Chips, feta, garlic oil, oregano	<b>12.0</b>

## SKARA & PSISTARIA | GRILL AND ROTISSERIE

<b>Psari</b> Whole fish of the day, herb butter, lemon balm oil	<b>MP</b>
<b>Htapodi</b> Grilled octopus, mustard fruits, avgotaraho crumbs	<b>28.0</b>
<b>Noki Me Mydia</b> Squid ink gnocchi, braised mussels, kefalograviera	<b>22.0</b>
<b>Vodino</b> Beef short rib, roasted beetroot, oregano dressing	<b>30.0</b>
<b>Loutianos</b> Snapper, Brussels sprouts, green harissa, yoghurt dressing	<b>30.0</b>
<b>Kotopoulo Psistaria</b> Chicken from the spit, lemon, garlic, oregano 350g	<b>30.0</b>

## FOÚRNO | OVEN

<b>Spanakopita</b> Spinach, cheese pie	<b>13.0</b>
<b>Loukaniko</b> Smoked pork and leek sausage, caramelized red onion, cider, date puree	<b>14.0</b>
<b>Papia</b> Confit duck leg, fava, plums, sunflower seeds	<b>32.0</b>
<b>Moussaka</b> Lamb, veal, eggplant, potato, béchamel	<b>24.0</b>
<b>Arni Sto Fournou</b> Slow roasted lamb shoulder, garlic, lemon	<b>36.0</b>

## KATI GLYKA | SOMETHING SWEET

<b>Loukoumades</b> Honey, walnuts and cinnamon	<b>12.0</b>
<b>Risogalo</b> Salted caramel, almond shortbread	<b>12.0</b>
<b>Tsiskake</b> Greek yoghurt cheesecake, peach, hazelnut	<b>15.0</b>
<b>Sokolata</b> Chocolate mousse, Metaxa ravani, meringue	<b>15.0</b>
<b>Baklava of the day</b> Vanilla ice cream	<b>12.0</b>