



HELLENIC --- REPUBLIC

Brunswick

By our people, for your people.



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DEXIOSIS | BANQUETS

KALI OREXI | \$55 per person

MEZE SMALL TASTES Olives, Pita bread, Taramosalata, Saganaki, Zucchini Flower

KREATA MEATS Chicken from the spit, Lahanosalata, Cabbage Salad

GLYKA DESSERT Loukoumades

MEGALI OREXI | \$75 per person

MEZE SMALL TASTES Pickles, Olives, Pita bread, Taramosalata, Fava, Saganaki, Loukaniko

THALASSINA SEAFOOD Grilled Swordfish, Calamari, Grain salad

KREATA MEATS Lamb shoulder, Lahanosalata, Cabbage Salad

GLYKA DESSERTS Risogalo

*Children under 12 years are charged half price
Available from 12pm – 3pm and 5.30pm onwards*

YIA YIAS TAPSI | 25\$ per person

KID'S TAPSAKI | \$18 per child

Our Hellenic kid's menu featuring savoury to sweet treats with a healthy twist.

MEZETHES | SMALL PLATES

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| Kolokythakia Gemista Fried zucchini flower, crab cous cous filling, horta puree | Each | 5 |
| Elies Olives, Aleppo pepper, garlic | | 10.0 |
| Pita Chargrilled flat bread | | 5.0 |
| Taramosalata White cod roe | | 10.0 |
| Tzatziki Cucumber, yoghurt, garlic, olive oil | | 10.0 |
| Fava Yellow split pea dip, olive oil, capers, shallots | | 10.0 |
| Melitzana Baby eggplant, eggplant puree, pomegranates | | 12.0 |
| Sifnos Salata Braised onion, caper salad | | 10 |
| Haloumi Grilled haloumi, cranberries, toasted pinenuts, white balsamic | | 16.0 |
| Tyri Saganaki , Kefalograviera cheese, peppered figs | | 17.0 |
| Kalamari Fried calamari, ouzo mayonnaise, kaffir lime | | 18.0 |

SALATES & SYNOTHEFTIKA | SALADS AND SIDES

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| Kipriaki Salata Cypriot salad of grains, pulses, nuts, yoghurt | | 15.0 |
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| Aggouri Cucumber salad, miso dressing, Aleppo, whipped feta | 15.0 |
| Lahanosalata Cabbage salad, balsamic, honey, apple, walnuts, kefalograviera cheese | 14.0 |
| Maroulaki Iceberg, fire roasted peppers, goats curd, pickled shallots | 15.0 |
| Horta Wild greens, red wine vinegar, horseradish | 14.0 |
| Tiganites Patates Chips, feta, garlic oil, oregano | 13.0 |

SKARA, SOUVLA & FOURNO | GRILL, ROTISSERIE & OVEN

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| Psari Whole fish of the day, herb butter, lemon balm oil | | MP |
| Youvetsi Braised chicken meatballs, kritharaki pasta, kefalograviera, lemon | | 26.0 |
| Garithes Saganaki Oven baked prawns, confit tomato, feta | | 28 |
| Kotopoulo Psistaria Chicken from the spit, lemon, garlic, oregano | 350g | 34.0 |
| Hortopita Wild greens pie, feta, dill | | 15.0 |
| Loukaniko Smoked pork and leek sausage, caramelized red onion, cider, date puree | | 15.0 |
| Hirino Honey glazed pork belly, fresh pea fava | | 35.0 |
| Xifias Grilled swordfish, smoked pumpkin skordalia, black garlic | | 36.0 |
| Moussaka Lamb, veal, eggplant, potato, béchamel | | 26.0 |
| Arni Sto Forno Slow roasted lamb shoulder, garlic, lemon | 450g | 40.0 |

KATI GLYKA | SOMETHING SWEET

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| Loukoumades Honey, walnuts, cinnamon | | 13.0 |
| Risogalo Salted caramel, almond shortbread | | 13.0 |
| Tsiskake Greek yoghurt cheesecake, pear, hazelnut | | 15.0 |
| Hellenic Tiramisu Greek coffee, chocolate sorbet | | 15.0 |
| Baklava of the Day Vanilla ice cream | | 13.0 |
| Glyka Mezethes Small selection of sweets | (min 2 people) | 10.0pp |