



# HELLENIC --- REPUBLIC

Brunswick

*By our people, for your people.*



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## | BANQUETS

### TRAPEZI | \$49 per person

**MEZETHAKIA SMALL TASTES** Pita bread, taramosalata, saganaki, zucchini flowers

**KREATA MEATS** Chicken from the spit, lahanosalata, patates

**EPITHORPIO DESSERT** Loukoumades

### OLYMPIAN | \$69 per person

**MEZETHAKIA SMALL TASTES** Cucumber toursi, pickled sardines, pita bread, taramosalata, saganaki, zucchini flowers

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

**KREATA MEATS** Lamb shoulder, chicken from the spit, lahanosalata, tzatziki

**EPITHORPIA DESSERTS** Risogalo, loukoumades

*Children under 12 years are charged half price*

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

## PIATA | PLATES

Elies assorted local olives, Cretan olive oil, rosemary, garlic	9.0
Pita, chargrilled flat bread	5.0
Taramosalata, white cod roe dip	10.0
Tzatziki, cucumber, dill, garlic, olive oil, yoghurt dip	10.0
Kapnisti Skordalia, smoked butternut pumpkin, candied almonds	10.0
Fava, yellow split pea dip, olive oil, capers, shallots	10.0
Tyri Saganaki, kefalograviera cheese, peppered figs	16.0
Haloumi, grilled haloumi, byzantine dressing, grapes, currants, parsley, shallots, sherry vinegar	16.0
Kalamari, grilled stuffed calamari, pickled green tomato and vinaigrette	16.0

## SALATES KAI SYNOTHEFTIKA | SALADS AND SIDES

Kipriaki Salata Dimitriakon, Cypriot salad of grains, pulses, nuts, yoghurt	13.0
Aggouri Cucumber salad, black garlic goats curd, apple, walnuts, puffed black rice	12.0
Lahanosalata, cabbage salad, balsamic, honey, apple, walnuts, kefalograviera cheese	12.0
Kounoupidi Cauliflower, heirloom radish, smoked almonds, sumac yoghurt	14.0
Karota Fried carrots, attiki honey, fennel praline, basil	14.0
Horta, wild greens, almond skordalia, quinoa	14.0
Tiganites Patates, fried potatoes, garlic oil, oregano, salt	10.0

## SKARA KAI PSISTARIA | GRILL AND ROTISSERIE

Psari, whole fish of the day, herb butter, lemon balm oil	MP
Htapodi Grilled octopus, mustard fruits, avgotaraho crumbs	26.0
Mydia Ahnista, mussels cooked in white wine, garlic, shallots, fresh herbs	22.0
Mosharisia Kotoleta Veal cutlet, roasted mushrooms, ouzo cream, fried poached egg	30.0
Kotopoulo Psistaria, chicken from the spit, garlic, oregano (350g)	29.0

## MAGIREFTA | FROM THE OVEN

Spanakopita, spinach, cheese pie (each)	12.0
Vasilopsaro Kingfish fillet, smoked eggplant puree, chickpeas, crispy okra	28.0
Loukaniko Smoked pork and leek sausage, caramelized red onion, cider, date puree	12.0
Papia Crispy duck leg, shaved zucchini salad, mint, hazelnut and citrus puree	28.0
Mary's Moussaka, lamb, veal, eggplant, potato, béchamel	24.0
Arni Sto Fournou, slow roasted lamb shoulder (450g)	32.0

## EPITHORPIA | DESSERT

Loukoumades, traditional Greek doughnuts, honey, walnuts and cinnamon	11.0
Risogalo, chilled rice pudding, salted caramel, almond shortbread crumble, pistachio	11.0
Tsiskake Greek yoghurt cheesecake, rhubarb, sesame honeycomb, hazelnut crumble	15.0
Bougatsa, semolina custard, nut crumble, freeze dried raspberries, mastic ice-cream	15.0
Glyka Tou Koutaliou, spoon sweets, see our selection on display <i>per spoon</i>	4.0