

ellenika

restaurant | bar

come enjoy our family style of eating with our share boards. embrace the tradition of sharing dishes and trying a bit of everything. our platters are a great way to embrace our food from the land and sea.

banquets

taste of ellenika 68 pp

pita + dips
saganaki
calamari
souvlaki
classic baked lamb w/ horiatiki
fresh watermelon + little greek sweets

agora feast 88 pp

pita + dips + olives
kefthethes
patates
octopus grilled w/ horiatiki
hervey bay scallops
classic baked lamb + grilled vegetables
fresh watermelon + little greek sweets

meats from the grill 120

start with our pita and homemade tzatziki. followed by horiatiki salata & tiganites patates. finished with a large selection of lamb, pork, chicken and quail

mixed platter 150

start with our pita and homemade tzatziki. followed by horiatiki salata & tiganites patates. finished with our local fresh variety of seafood and a selection of lamb, pork, chicken and quail

seafood platter 135

large selection of all our fresh local seasonal seafood. perfect for a large group to share and experience the taste of the sea. served with horiatiki salata, tiganites patates and greek dill aioli

10% surcharge sunday/ public holiday
chef damian vasilovski
matre'd antonis gerakios
ellenikarestaurant.com.au
no split bills please

meze

pita 9

sliced pita, argolis extra virgin olive oil, oregano

daily made dips 7/dip

taramosalata | scordalia
tzatziki | melinzosalata
pantzarosalata | tirokafteri

kalamata olives + feta 8

baked olives, orange zest, rosemary

freshly shucked oysters 4/oyster

coffin bay, fresh lemon

scallops 4/scallop

dill salsa & lemon

saganaki 16

grilled kefalograviera cheese & lemon (GF)

sikoti 23

chicken livers wild mushrooms & metaxa brandy

spanakopita 18

baked phyllo pastry, spinach, feta cheese (V)

halloumi sti skara 16

cooked in argolis olive oil, bay leave, fig compote

loukanika 24

sliced spicy greek sausage, grilled peppers, served in a tomato ouzo sauce (GFO)

kefthethes 22

cyriot greek meatballs, santorini salsa, beetroot

octopus grilled 34/42

sa octopus 250g/450g cooked over charcoal, cyprian dill salata, caper aioli (GF)

*Please notify staff of any allergies or special dietary requirements

(V)Vegetarian (VO) Vegetarian Option
(VG)Vegan (VGO)Vegan Option
(GF)Gluten Free (GFO)Gluten Free Option

main plates

via yia's moussaka 34

wagyu beef mince, eggplant, potato, cherry tomato, homemade béchamel (VO)

katsiki sto fourno 43

16-hour slow roasted goat served w/ potato garlic puree (GFO)

pastitsio 36

beef mince, greek pasta, homemade béchamel

grilled local king prawns 41

south australian king prawns, beetroot aioli, santorini salsa (GF)

arnisies brizoles 39

lamb rack cooked over charcoal, roasted spring vegetables (GF)

arni me patates sto fourno 33/46

350g/700g classic baked lamb shoulder sliced, lamb jus (GF)

eye fillet MP

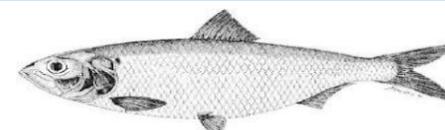
300g eye fillet steak cooked over charcoal, carrot puree, green beans, jus (GF)

gawler river quail 38

Cucumber, warm zucchini, feta, cauliflower puree (GF)

calamari 26/34

flash fried sa calamari, murray river sea salt, red peppercorns, beetroot dill aioli (GFO)



fish of the day 37

northern territory
barramundi
fresh daily salata (GF)

salata & vegetables

fasolakia salata 22

charcoal green beans, tomato, roasted capsicum, chili (V) (GF)

patates tiganites 16

steamed then fried hand cut patates w/ crumbled feta, oregano (VGO) (GFO)

lahano 14

cabbage salad (VG) (GF)

watermelon halloumi 22

cold watermelon, rocket, walnut, halloumi (VGO) (GF)

kipriaki salata 18

cyriot salad of rocket, fennel, orange and walnuts (VG) (GF)

horiatiki 15

tomato, cucumber, onion, olives feta (VGO) (GF)

ellenika's souvlaki

chicken thigh (2 skewers)
34

pork tenderloin (2 skewers)
36

lamb backstrap (2 skewers)
39

seafood souvlaki (2 skewers)
42

combination (choice of 3 skewers)
48

chargrilled mediterranean vegetables (GF)

ellenika is a family owned & operated restaurant that loves bringing our family table to you. welcoming you to our home here at ellenika and sharing with you our ancestry and traditions.

