



H e l l e n i c C l u b ♦ C a n b e r r a

M E Z E D E S		
Greek small plates · perfect for sharing		
	Member	Non-Member
Mix Marinated Olives V G G F <i>With Greek Spices</i>	\$10	\$12
Tzatziki V G F <i>Yoghurt, cucumber, garlic, dill · with warm pita</i>	\$11	\$14
Taramosalata G F <i>Pink cod roe mousse, lemon · with warm pita</i>	\$11	\$14
Tirokafteri V G F <i>Spicy feta mousse · with warm pita</i>	\$11	\$14
Fava Santorini V G G F <i>Yellow split pea purée, caramelised onion, capers</i>	\$11	\$14
*** PIKILIA with three dips <i>with warm pita</i>	\$24	\$28
*** Saganaki (2pcs) V <i>Pan-fried Kefalograviera, sour honey, pistachio dukkha</i>	\$14	\$18
Dolmadakia (5pcs) V G G F <i>Vine leaves stuffed with herbed rice, lemon sauce</i>	\$12	\$14
Kolokithokeftedes (3pcs) V <i>Crispy zucchini fritters, mint yoghurt dip</i>	\$10	\$12
Spanakopita (3pcs) V <i>Spinach and cheese triangles</i>	\$10	\$12
Keftedakia (3pcs) <i>Beef & Pork meatballs, Homemade tomato Saltsa, Mint</i>	\$10	\$12
Loukaniko Sausage G F <i>Grilled Greek pork sausage, lemon & olive oil</i>	\$14	\$18
Whitebait (I) <i>Crisp fried whitebail, lemon, house aioli</i>	\$15	\$19

T H A L A S S I N A		
Seafood from the taverna		
	Member	Non-Member
Oysters Natural (A) G F <i>Half dozen freshly shucked, lemon</i>	\$18	\$22
K’s Baked Oysters (6pcs) (A) <i>K’s signature baked oysters – beef kima, bechamel, crumbs coated</i>	\$26	\$30
*** Greek Fish & Chips (I) <i>Lemon-oregano crusted fillet, chips, lemon, aioli</i>	\$26	\$29
Calamari Plate (M) <i>Crispy calamari, chips, salad, lemon</i>	\$26	\$29
Grilled Octopus (M) G F <i>Santorini style · fava, capers, red wine vinegar</i>	\$29	\$33
Pan-Seared Barramundi (A) G F <i>Olive oil & lemon dressing, seasonal roast vegetables</i>	\$29	\$33
Garides Saganaki (3pcs) (A) G F <i>Grilled King Prawns in tomato-ouzo sauce, rice pilaf</i>	\$29	\$33
Whole Snapper (A) <i>Pan-fried, lemon & olive oil</i>	\$48	\$52

T H E K I V O T O S D A I L Y
S P E C I A L S

Ask the recommendations from our staff

M A G E I R E F T A		
Slow-cooked Greek comfort		
	Member	Non-Member
*** Moussaka <i>Layers of eggplant & potato, spiced beef mince, béchamel ·</i>	\$25	\$29
*** Arni Youvetsi <i>Slow-braised lamb shoulder on orzo, kefalograviera</i>	\$29	\$32
Chicken Lemonato G F <i>Roasted chicken Maryland, roasted lemon potatoes</i>	\$26	\$29
Papoutsakia V <i>Roasted eggplant boats topped with rich tomato saltsa and creamy bechamel</i>	\$24	\$28

T I S O R A S		
From the GRILL		
	Member	Non-Member
*** Chicken Souvlaki Plate G F <i>Char-grilled Greek style marinated chicken on skewers</i>	\$28	\$32
*** Pork Souvlaki Plate G F <i>Char-grilled Greek style marinated pork on skewers</i>	\$30	\$34
Mixed Grill Plate G F <i>Grilled Chicken, lamb & pork</i>	\$38	\$42
Paidakia G F <i>Three lamb loin chops, oregano & lemon</i>	\$32	\$36
All served with Chips, Salad and Tzatziki		

P A S T A & S P E C I A L I T I E S		
	Member	Non-Member
Makaronia Me Kima <i>Greek-style spaghetti with slow-cooked beef mince in tomato sauce</i>	\$22	\$26
Wild Mushroom Penne V add Grilled Chicken +\$7 <i>Mixed wild mushrooms, garlic, white wine, cream</i>	\$21	\$25
Seafood Linguine Santorini (M) <i>Prawns, Mussels, Octopus, garlic, white wine, seafood sauce</i>	\$32	\$36

Pizza Selections		
Margherita (M) \$16 / \$18 (NM) Pepperoni (M) \$18 / \$20 (NM) Supreme (M) \$21 / \$23 (NM)		
Scotch Fillet · 300gr		
Grain-fed 300gr scotch, chips and salad M \$37/ NM \$41 Gravy or Red wine Jus +\$3		

S A L A T E S

Vibrant & fresh

	Member	Non-Member
Horiatiki V G F <i>Tomato, cucumber, olives, onion, capsicum, feta, oregano</i>	\$14	\$18
Beetroot & Walnut V G F <i>Earthy beets, yoghurt, rocket, parmesan, walnuts</i>	\$12	\$16
Lahano V <i>Mix shredded cabbage, carrot, spring onion, lemon vinaigrette</i>	\$12	\$16
S I D E S		
Lemon Roasted Potatoes V G G F <i>Garlic, lemon, oregano, chives</i>	\$12	\$16
Horta V G G F <i>Seasonal leafy greens, lemon, olive oil</i>	\$12	\$16
Roast Vegetables V G G F <i>Seasonal roast veg, balsamic & olive oil</i>	\$13	\$17
Just Chips V G <i>Sea salt & oregano · ADD Feta +\$3</i>	\$7	\$10
Pilaf Rice V G F <i>Buttered, herb-scented</i>	\$4	\$6
Grilled Pita V G <i>Greek olive oil, dried oregano</i>	\$4	\$6
Bread Roll	\$1.5	\$2

T O S H A R E		
Platters for the table		
	Member	Non-Member
Opa Mezze Platter <i>Choice of two dips, warm pita bread, Kolokithokeftedes, dolmadakia, spanakopita, keftedes · serves 2</i>	\$49	\$53
*** Big Greek Grill Platter <i>Chicken, pork, lamb, loukaniko, salad, chips or roasted potatoes, tzatziki · serves 2</i>	\$59	\$63
Seafood Platter (M) <i>Fresh Oysters, calamari, battered fish, prawns, mussels, chips, and octopus salad — serves 2</i>	\$66	\$69

G L Y K A - D E S S E R T S

	Member	Non-Member
Loukoumades <i>Freshly fried Greek doughnuts, honey, cinnamon, crushed walnuts</i> **may take 25min wait time**	\$13	\$16
Galaktoboureko <i>Greek custard filo pie, citrus syrup, vanilla ice cream</i>	\$13	\$16
Baklava Cheesecake <i>Pistachio & walnut baklava layers, honey syrup, lemon cheesecake, pistachio ice cream</i>	\$13	\$16
Greek Yoghurt & Honey G F <i>Full-cream yoghurt, Tasmanian honey, crushed walnuts</i>	\$9	\$12