
A Warm
Welcome
From The
Hellenic Club In The City's Team Of Staff

Established in 2009 to provide Hellenic Club members and guests a unique place to meet, dine and socialise. Hellenic Club in the City is the sister Club to the long standing Hellenic Club that has been servicing the Canberra community for over 30 years.

Hellenic Club in the City has introduced a unique menu concept that incorporates the flavours of Greece prepared with Australian premium beef brands such as 1824 and Bindaree.

You will find carefully selected ingredients that feature traditional Greek cooking methods crossed with our staple grilled meats and seafood gastronomically prepared and cooked the correct way, true quality, no gimmicks. Special touches have been inserted where appropriate to enhance the menu whilst enabling members & guests to enjoy popular bistro favourites.

The Hellenic Club in the City's wine list has been meticulously crafted to contain only the finest wines of the world. Boasting a list of over 100 wines across the group we have carefully selected a range that will stand up to any palate complimenting the kitchen's creations.

Here at Hellenic Club in the City we believe beer enhances the flavour of a meal, like no other beverage. It refreshes the palate so you can enjoy each mouthful. With the help of our friends from Carlton and United Breweries we ensure that the range of beer we provide is able to complement or contrast your dish, sending your tastebuds into heaven.

Kali Orexi!

Now, Let's Eat!

Hellenic Club in the City Team



HELLENIC CLUB
Where Canberra Meets

LET'S BEGIN

GARLIC BREAD (V)

\$5

Fresh locally baked artisan ciabatta toasted with our secret recipe garlic butter

BRUSCHETTA (V)

\$7

Tomato, Spanish onion and basil salsa on a piece of garlic bread with balsamic reduction and feta.

SAGANAKI (GF, V)

\$9.9

Grilled Haloumi cheese with oregano vinaigrette, Kalamata olives and cucumber ribbons

SOUP OF THE DAY

\$8.5

Chef's latest creation

KEFTEDAKIA

\$9.5

Beef and fetta skewers with tzatziki

PORK BITES

\$9.9

Crispy golden bite sized pieces of braised pork lightly coated with a sticky Asian sauce

POSEIDON'S CHOICE

BEER BATTERED FLATHEAD

\$18.5

3 pieces of Golden beer-battered flathead with our house made tartar sauce

We recommend pairing with VB

KALAMARAKIA MEZE

\$20

Crispy fried squid and tentacles, crumbed calamari rings with sea salt, pepper, lemon and house made tartar sauce

We recommend pairing with Fat Yak or Gipsie Jack Sauvignon Blanc

GRILLED BARRAMUNDI (GF)

\$18.5

Grilled supreme cut barramundi fillet with fresh lemon

We recommend pairing with Moores Creek Chardonnay

SEAFOOD BASKET

\$24.5

A mix of crumbed or battered fish, prawns, scallop and squid with fresh lemon

We recommend pairing with Carlton Draught or Moonstruck Pinot Grigio

BRIZOLA

HELLENIC RUMP 2306M (GF) **\$15**

1824 100 day grain fed young prime beef rump MSA 3
We recommend pairing with Tyrells Private Release Cabernet Merlot

SIRLOIN STEAK 2506M (GF) **\$18**

1824 120 day grain fed young prime beef striploin MSA 3 MBS1.5+
We recommend pairing with Shell Bay Shiraz Cabernet

BEEF SOUVLAKI (GF) **\$23**

Chargrilled skewer of beef marinated in oregano and garlic, finished with lemon and oregano vinaigrette
We recommend pairing with Peroni or D'Arenberg The Stump Jump GSM

SCOTCH FILLET 3006M (GF) **\$25**

Bindaree 150 day grain fed young prime beef scotch fillet MSA 3 MBS2+
We recommend pairing with Moores Creek Shiraz

JUMBO NEW YORK SIRLOIN 5006M (GF) **\$27.5**

1824 120 day grain fed young prime beef striploin MSA 3 MBS1.5+
We recommend pairing with Taylors Estate Cabernet Sauvignon

SUMO STEAK 1KG RUMP (GF) **\$40**

Yearling 100 day grain fed MSA 3
We recommend pairing with Fat Yak

MAPLE CURED BACON CUTLET **\$18**

House smoked pork cutlet
We Recommend Pairing with Kopparberg Cider or Moores Creek Chardonnay

TWICE COOKED BBQ PORK BELLY **\$18**

Secret New Orleans dry rub confit pork belly with Moore St spicy BBQ sauce
We recommend pairing with Bulmer's Cider or Tyrells Private Release Cabernet Merlot

GREEK LAMB (GF) **\$25**

24hr marinated lamb, slow cooked in garlic, rosemary and oregano
We Recommend Pairing with Peroni or D'Arenberg The Stump Jump GSM

SAUCES (GF) **\$3**

Mushroom • Hollandaise • Garlic Butter • Pepper • Gravy
Red Wine Jus • Diane • Béarnaise

HOUSE SAUCES & RELISHES **\$3**

Moore St Spicy BBQ • Capsicum & Chilli Relish (GF)

FROM THE BARN

CHICKEN SCHNITZEL \$17

House made Panko crumbed, whole butterflied chicken breast
We recommend pairing with Carlton Draught

CHICKEN PARMIGIANA \$19

One of our house made Schnitzels, topped with Napoli sauce, smoked ham and our three cheese blend
We recommend pairing with Pure Blonde

CHICKEN SOUVLAKI \$22

Chargrilled skewer of marinated chicken breast finished with oregano lemon vinaigrette
We recommend pairing with Miritu Bay Sauvignon Blanc

CHICKEN KIEV \$18

Panko crumbed chicken breast stuffed to the hilt with garlic and lemon butter
We recommend pairing with Peroni or Moores Creek Chardonnay

FROM THE GARDEN

CAESAR SALAD \$14.5

Cos lettuce, bacon, anchovies, parmesan, croutons, egg and parmesan anchovy dressing
We recommend pairing with Tyrrell's Private Release SSB

GREEK SALAD (V) \$14.5

Tomatoes, cucumber, onion, sheep's feta, Kalamata, olives, olive oil, balsamic, oregano and lemon
We recommend pairing with Gipsie Jack Sauvignon Blanc

BEETROOT FETTA STACK (V) \$15

With walnuts and leatherwood honey
We recommend pairing with De Bortoli Willowglen Moscato

ROASTED PUMPKIN & BEETROOT SALAD (V) \$15.5

Roasted pumpkin, beetroot, seasonal salad leaves, Spanish onion dressed with balsamic reduction
We recommend pairing with Villa Sandi Prosecco

ADD CHICKEN \$3

HELLENIC FAVOURITES

DECONSTRUCTED GYROS \$16

Greek Lamb with onion, cucumber, tomato, lettuce and Tzatziki served with pita bread

We recommend pairing with Peroni

STEAK SANDWICH w CHIPS \$16

Grilled sirloin with sliced beetroot, pineapple, tomato, lettuce, aioli, onion jam on a Turkish roll topped with onion rings

We recommend pairing with Carlton Draught

CLUB SANDWICH w CHIPS \$16

Grilled chicken, bacon, tomato, cucumber, aioli, Cos lettuce and tasty cheese

We recommend pairing with Fat Yak

KIDS MENU

CHICKEN NUGGETS & CHIPS \$11.5

FISH & CHIPS \$11.5

LASAGNE \$11.5

SNACKS

BOWL OF CHIPS \$10

BOWL OF WEDGES \$10

BOWL OF ONION RINGS \$10

All main meals served with your choice of seasoned chips with seasonal vegetables or seasoned chips with salad topped with Hellenic dressing

Complementary bread roll with every main meal

CHAMPAGNE / SPARKLING

	REGION	GLASS	BOTTLE
Tyrrells Private Release Premium Brut	Hunter Valley NSW	5	19
Villa Sandi Prosecco DOC Treviso	Italy	7.5	30

WHITE WINE

	REGION	GLASS	BOTTLE
Tyrrells Private Release SSB	Hunter Valley NSW	5	19
Moonstruck Pinot Grigio	King Valley VIC	7	29
De Bortoli Willowglen Moscato	Riverina NSW	6.5	26
Brown Brothers Crouchen Riesling	King Valley VIC		29
Off Road Riesling	Clare Valley SA		30
Plantaganet Riesling	Mount Barker WA		35
Miritu Bay Sauvignon Blanc	Marlborough NZ	7	27
Cape Mentelle Georgiana Sav Blanc	Margaret River WA		34
Gipsie Jack Sauvignon Blanc	Adelaide Hills SA	8	35
Shaw and Smith Sauvignon Blanc	Adelaide Hills SA		39
Moores Creek Chardonnay	Hunter Valley NSW	7	28

RED WINE

	REGION	GLASS	BOTTLE
Tyrrells Private Release Cabernet Merlot	Hunter Valley NSW	5	19
Bouchard Aine & Fils Rosé	Burgundy FRANCE		29
Moonstruck Pinot Noir	Tasmania		32
Burgo Viejo Tempranillo	Rioja SPAIN		38
Tobacco Road Merlot	King Valley VIC	7	29
Moores Creek Shiraz	Heathcote VIC	7	28
Taylors Estate Shiraz	Clare Valley SA		32
Shell Bay Shiraz Cabernet	Great Southern WA	6	34
Gipsie Jack Shiraz Cabernet Sauvignon	Langhorne Creek SA		35
Cullen Cabernet Sauvignon Merlot	Margaret River WA		45
Taylors Estate Cabernet Sauvignon	Clare Valley SA	8	

COCKTAILS & MIXES

FRUIT TINGLE

\$6

Blue Curacao, mixed with Smirnoff vodka over ice, topped with lemonade and a splash of raspberry cordial for that sweeter taste

STRAWBERRY DAIQUIRI (An Old Hellenic Club In The City Favourite)

\$6

A berry-ice blend of Pampero Bacardi, strawberry liqueur, lemon juice and sugar syrup

BERRY CRUSH

\$6

Smirnoff vodka and peach schnapps, served with cranberry juice and fresh orange, balancing sweet and tart in harmony

VANILLA SEA BREEZE

\$6

Vanilla Smirnoff paired with grapefruit, cranberry and fresh lime served long

SALTY CHIHUAHUA

\$6

A Salty Chihuahua is a variation on the salty dog, made with tequila, lemonade and lime in a salt-rimmed glass

SHIP WRECK

\$6

Captain Morgan's Spiced Rum with nothing more than mint and a dash of sugar to lighten it up

RAIDERS LIME

\$6

Midori & milk on ice, known to turn humans into immortals

CAPRIOSKA

\$8

A generous pour of Smirnoff vodka, smashed with whole lime, raw sugar and served short and sharp over ice

MINT CRUSH

\$8

Smirnoff vodka is married with the peachy flavours of Southern Comfort, fresh garden mint and lengthened with lemonade

AUTUMN RAIN

\$8

Gordon's Gin, shaken with orange juice and sweetened with lemonade

BUNDY WHITE BEAR

\$8

Built over ice, pure Bundy rum and Kahlua mixed with milk

CAPTAIN HURRICANE

\$8

Captain Morgan's Spiced Rum shaken with a splash of red cordial plus orange and pineapple juice

COCKTAILS & MIXES *Continued...*

COSMOPOLITAN **\$8**

The traditional ladies night out drink, with Smirnoff vodka and Triple Sec shaken with a squeeze of lemon and a splash of cranberry

MIDORI SPLICE **\$8**

Bring back those ice cream memories with Midori, Malibu and pineapple juice, topped with cream for that smooth taste

PINA COLADA **\$8**

A blended mix of Malibu, Pampero Bacardi, pineapple juice and a splash of coconut cream for that tropical taste

MOJITO **\$8**

The combination of mint, lime juice, sugar and Pampero Bacardi is a refreshing and popular treat

LONG ISLAND ICED TEA *(This Is One For The Big Nights Out!)* **\$8**

With equal parts of Smirnoff vodka, Gordon's Gin, Pampero Bacardi, Tequila and Triple Sec served over cola with a hint of lemon

SKITTLE BOMB **\$8**

Blue Curacao, Chambord a splash of cranberry and lime, topped with squash will make you see the rainbow indeed!

MUDSLIDE **\$10**

A chocolate lover's delight with Bailey's, Tia Maria, Kahlua and Malibu blended together with cream and chocolate syrup, topped with (or without) whipped cream

MARGARITA **\$10**

The traditional Mexican delight with Tequila and Triple Sec shaken with lemon and lime then served with a salt-rimmed glass

CAPTAIN MORGAN ESPRESSO MARTINI **\$10**

The classic Espresso Martini gains extra intensity from the rich, dark Caribbean flavour of Captain Morgan rum. With fresh-brewed espresso and coffee liqueur, it's deliciously indulgent

CANDY INFUSED VODKA SHOTS *(Need A Sugar Rush?)* **\$7**

Ask our friendly bar staff what the current infusion is
