
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)

Locally made Vienna loaf with our signature garlic and herb butter (complimentary dukkha)

\$4.5

SAGANAKI (GF, V)

Lightly seared haloumi with oregano and lemon vinaigrette

\$9.5

SPANAKOPTIA (V)

Filo pastry rolls filled with a sharp fetta and spinach centre

\$9.5

KEFTEDAKIA

Oven baked meatballs seasoned with our unique spice blend and served with tzatziki

\$9.5

LAMB NACHOS

Grilled pita bread, braised lamb and tzatziki

\$9.9

POSEIDON'S CHOICE

FLATHEAD

Tempura battered flathead served with our house made tartare sauce

\$17.5

FISH OF THE DAY

Grilled & served with Greek salad & crispy kipfler potatoes

\$22

KALAMARAKIA

Lightly fried squid and tender crumbed calamari rings served with our house made tartare sauce

\$18.5

SEAFOOD BASKET

A mix of crumbed and battered fish, prawns, calamari and octopus served with our house made tartare sauce.

\$18.5

CHARGRILLED OCTOPUS

Marinated with garlic and lemon and then cooked until tender

\$18

BRIZOLA

HELLENIC RUMP

1824 100 day grain fed young prime beef rump

\$15.5

SIRLOIN STEAK

1824 120 day grain fed young prime beef striploin
MSA 3 MBS1.5+

\$18.5

SCOTCH FILLET

Bindaree 150 day grain fed young prime beef scotch fillet
MSA 3 MBS2+

\$25

T-BONE

Grain fed 300g T-bone

\$27

THE NEW YORKER

1824 120 day grain fed young prime beef striploin
MSA 3 MBS1.5+

\$28.5

SUMO STEAK

1824 120 day grain fed young prime beef striploin
MSA 3 MBS1.5+

\$45

GREEK INSPIRED

BEEF OR CHICKEN SOUVLAKI

Marinated with oregano, garlic and lemon, and grilled to perfection

\$23.5

DUO OF GREEK LAMB

Braised lamb with crispy lamb ribs served on crispy potatoes

\$19.5

GREEK PORK

A melt in your mouth pork steak that doesn't require a knife

\$19.5

GYROS

A Greek style wrap with a crisp salad and tangy tzatziki with your choice of lamb or pork

\$17

HALOUMI GYROS

A Greek style wrap with crisp salad and tangy tzatziki with grilled haloumi

\$18

FROM THE BARN

SCHNITZEL

\$17

Succulent chicken lightly crumbed, fried and finished in the oven

PARMIGIANA

\$19

One of our house made Schnitzels, topped with napolitano sauce, shaved ham and our signature blend of cheeses

GRILLED CHICKEN BREAST

\$19

Marinated, chargrilled and served with our house made garlic butter

FROM THE GARDEN

GREEK SALAD (V, VG ON REQUEST, GF)

\$14.5

Tomato, cucumber, onion, capsicum, kalamata olives and fetta

GARDEN SALAD

\$14.5

A seasonal salad of grains and fresh ingredients from the garden

GEMISTA (V, GF)

\$15

Spinach and fetta stuffed capsicum and tomatoes baked until golden brown

ADD CHICKEN OR OCTOPUS

\$2

ADD HALOUMI

\$2.5

KIDS MENU

CHEESEBURGER	\$9.9
FISH & CHIPS	\$9.9
NUGGETS & CHIPS	\$9.9
LASAGNE	\$9.9

SNACKS

STICKY LAMB RIBS	\$12
CHICKEN WINGS	\$12
HOUSE MADE ONION RINGS	\$10
CHIPS	\$10
WEDGES	\$10

SAUCES

Diane (gf), Mushroom (gf), Onion Gravy (gf, df), Pepper (gf),
Garlic Butter (gf), Hollandaise, Béarnaise, Moore St BBQ,
Salsa Verde & Wasabi Aioli, Salsa Verde

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
Tobacco Road 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
Devil's Corner 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
