

MEDIA KIT

SPRING · SUMMER 2026-27

The logo for OPA features the word "OPA" in a large, white, serif font. On either side of the letters are stylized white olive branches with leaves and olives.

OPA

*Refined modern Greek,
on the Murray.*

554 HIGH STREET · ECHUCA · VICTORIA

Φιλοξενία

Filoxenia: the love of the stranger.

In Homer's Greece, before there were maps, inns or even names, a stranger at the door was given wine before anyone asked who they were, and food before anyone asked their story. The Greeks called it *filoxenia*. Three thousand years later, it is the house rule at OPA, the restaurant Maria Raftellis and her husband Nick opened in Echuca in 2021 with a simple vision: Greek hospitality at its very best.

OPA is a destination modern Greek restaurant at 554 High Street, on the corner of Radcliffe Street, a short stroll from the historic Port and the Murray River. It is built around sophisticated, produce-driven cooking and polished, warm service: the kind of experience people expect in the city, set on the Murray. The cellar runs from Santorini Assyrtiko to Australian reds.

Head chef Braham Mandal brings the discipline of L'Entrecôte, French Brasserie and Di Palma's to the charcoal grill. The result is Greek food with real finesse: refined plates, precise technique and generous hospitality. It is served in rooms of white linen and deep navy, and on a balcony draped in bougainvillea and framed by river gums, where gum trees stand in for olive groves and paddle-steamers for island ferries.



*"Wine before name. Food before story.
A roof before farewell."*

THE OPA PHILOSOPHY

Key facts

4.72 OPENTABLE RATING	\$65 THE LONG GREEK LUNCH	6–150 PRIVATE DINING GUESTS	4 SET MENUS
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CUISINE

Refined, produce-driven modern Greek, finished over charcoal and served to share

HOURS

Dinner Tue–Sat from 5pm
Lunch Fri & Sat from noon (12–3pm)
Closed Sun & Mon

PRIVATE DINING

Chef's Table 6–12 · Cyclades Oasis Balcony 10–30 ·
Upstairs Events Space 25–60 seated (80 standing) · Full
venue up to 150

OWNERS

Maria Raftellis, with her husband Nick · opened 2021

SERVICE

Polished, warm and attentive; filoxenia, delivered to a city
standard

RATINGS

OpenTable 4.72 · Google 4.6–4.7 [\[check\]](#) · Tripadvisor 4.5

DIETARY

Vegetarian, vegan and gluten-free dishes marked. Most
dishes can be made gluten-free

ADDRESS

554 High Street (cnr Radcliffe St), Echuca VIC 3564. A
short stroll from the Port of Echuca and the Murray River

THE LONG GREEK LUNCH

Fri & Sat from noon. \$65 pp for entrée and main plus a
glass of wine or beer; dessert +\$15. The full à la carte menu
is also served

SET MENUS (PER PERSON)

Taverna \$75 · Panigiri \$89 · Symposium \$110 · Aegean
\$140

HEAD CHEF

Braham Mandal, formerly of L'Entrecôte, French Brasserie
and Di Palma's

GETTING HERE

About 2.5–3 hours' drive from Melbourne [\[check\]](#) · about 1
hour 15 from Bendigo [\[check\]](#)

AS FEATURED IN

Australian Traveller, "The best cafes, restaurants and bars
in Echuca Moama" (2026) · One Hour Out · Gastrology

BOOKINGS

OpenTable via opaechuca.com · (03) 5480 7886
Website in English, Greek, Chinese & Vietnamese

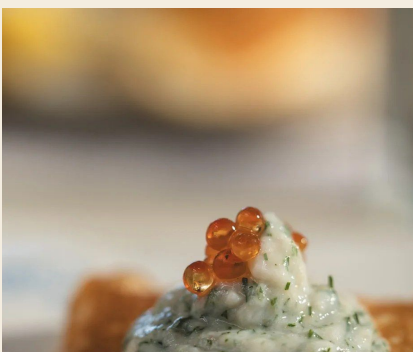


III · THE FOOD

Precision, produce and fire.

Braham Mandal's kitchen pairs French brasserie discipline with the Greek charcoal grill. Produce leads. Technique is precise, plating is considered, and the fire is used for finesse rather than theatre, so lemon, salt, oregano and smoke come through clean and clear.

Service is the other half of the story. OPA's floor team is polished, warm and attentive: the standard people expect in the city, delivered with the ease of Greek hospitality. Plates are made to share, and the table sets the pace.



MEZZE FOR THE TABLE



PLATED TO SHARE



THE CHARCOAL GRILL

Fire and finesse

2026 SPRING MENU



CHARGRILLED · MEZE

Octopus

\$54

Charred over the coals, with fava purée, caper berry salad, herb oil and lemon.

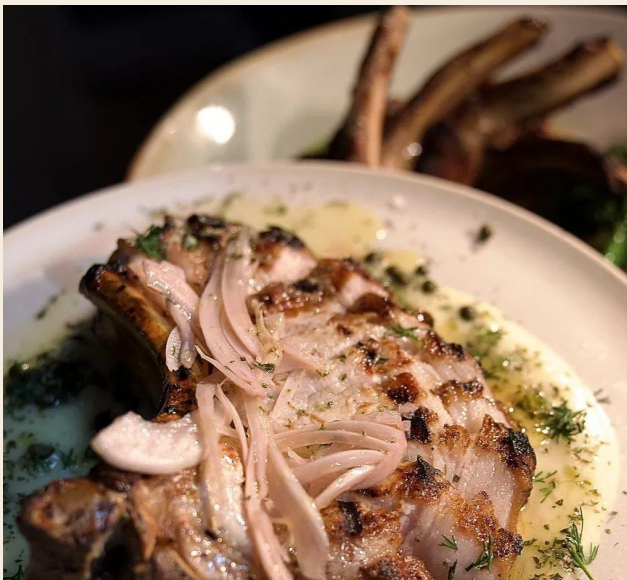


PAIDAKIA · FROM THE GRILL

Lamb Cutlets

\$52

Young and pink off the charcoal, with lemon-oregano potatoes and seasonal vegetables.



HOIRINI BRIZOLA · FROM THE GRILL

Ryukyu Pork Cutlet

\$49

"The wagyu of pork", chargrilled, with skordalia, pickled fennel and oregano.



OREKTIKÁ · TO START

Saganaki

\$23

Pan-seared kefalograviera with fig compote and lemon. The dish guests mention most in their reviews.

From the sea, to finish

PRICES SUBJECT TO CHANGE



MEZZÉ · SMALL PLATES

Pan-Seared Scallops

\$35

Beetroot purée, roasted baby beetroot, walnut, sour cherry and ouzo dressing.



MEZZÉ · SMALL PLATES

Chilled Prawns

\$34

Ouzo and green tomato purée, compressed fennel and watermelon, finger lime. [\[check photo matches dish\]](#)



FRESKO PSARI · CATCH OF THE DAY

Market Fish

MP

Whole over the coals with herbs, lemon and Greek olive oil.



GLYKÁ · TO FINISH

Loukoumades

\$18

Greek doughnuts, warm honey, pistachio or chocolate hazelnut.

V · FRIDAY & SATURDAY FROM NOON

LUNCH, AT ITS MOST CIVILISED

The Long Greek Lunch

\$65 per person: entrée and main, with a glass of wine or beer.

Every Friday and Saturday, the Long Greek Lunch offers a choice of six entrées and five mains from Braham Mandal's kitchen, a glass poured from the cellar, and the same polished service as dinner. On warm days it moves out onto the Cyclades Oasis Balcony. Dessert is +\$15, and the full à la carte menu is served too.

ENTRÉE · CHOOSE ONE

Dips & pita
Saganaki, fig compote
Pan-seared scallops
Pickled baby octopus
Kingfish ceviche
Lamb neck kroketes

MAIN · CHOOSE ONE

Seafood pasta
Chicken breast, truffle mash
Lamb cutlets
Swordfish over coals
Ryukyu pork cutlet
*+ loukoumades, baklava or
bougatsa*

A room for every occasion



Cyclades Oasis Balcony 10–30 GUESTS

A white-decked terrace under bougainvillea and river gums, strung with warm light. Made for long lunches, sunset spritzes and summer evenings.



Upstairs Events Space 25–60 SEATED

Our largest private room, with its own bar and a microphone for speeches. Up to 80 standing, and it opens onto the balcony.



The Chef's Table 6–12 GUESTS

A private room at the heart of OPA, with navy walls and marble. For executive dinners and milestone celebrations.



The Main Restaurant DOWNSTAIRS

The heart of the house: white linen, deep navy and a polished floor team, with the charcoal grill close by.

Full venue hire for up to 150 guests: weddings, launches and whole-house celebrations.

Four set menus for private dining

I TAVERNA

\$75

PP · TWO COURSES

A gracious welcome: house dips as guests arrive, then platters from the charcoal grill.

II PANIGIRI

\$89

PP · THREE COURSES

Named for the village festival: hot mezé to start, platters for the middle of the table, loukoumades to finish.

III SYMPOSIUM

\$110

PP · FOUR COURSES

A long, lingering table: mezze and seafood first, then the best of the charcoal grill, and the chef's desserts to close.

IV AEGEAN

\$140

PP · FOUR COURSES

Our finest: oysters and octopus, a whole snapper and full-blood wagyu off the coals, closing with bougatsa and Greek cheeses.



THE BAR & CELLAR

Ouzo, mastiha and a cellar from Santorini to the Murray

Greek-inspired cocktails, a wine list spanning Greece and Australia, the spirits of the Mediterranean and a proper zero-proof list.

Ouzotini

Ouzo, vodka, peach, mint, lemon

Martini Greco

Tsipouro, dry vermouth, mastica

Assyrtiko

Kir-Yianni · Boutari Santorini

Mastika Sour

Mastika, egg white, orange, lemon

Fig Old Fashioned

Whisky, fig, vanilla Galliano

Hellenic Nojito

Watermelon, mint, lime (zero-proof)

Six stories at OPA

01

City calibre on the Murray

A destination restaurant with sophisticated food and polished service, in a historic river town. Reason enough to make the trip.

03

Modern Greek beyond Melbourne

Refined modern Greek is one of the strongest movements in Victorian dining. OPA takes it beyond the city.

05

The long lunch, refined

Fridays and Saturdays: two courses and a glass for \$65, with the same polished service as dinner.

02

Filoxenia as a house rule

Owners Maria Raftellis and her husband Nick on Greek hospitality at its very best, and why service is OPA's point of difference.

04

From the brasserie to the coals

Head chef Braham Mandal brings the discipline of L'Entrecôte, French Brasserie and Di Palma's to a Greek charcoal grill: precise technique, produce-led plates.

06

A welcome in four languages

OPA's website speaks English, Greek, Chinese and Vietnamese. Hospitality that starts before the guest arrives.

IN THE PRESS

"The food here is unapologetically, joyfully Greek."

AUSTRALIAN TRAVELLER · THE BEST CAFES, RESTAURANTS AND BARS IN ECHUCA MOAMA, 2026

DINERS' VERDICT

OpenTable	4.72
Google ^[check]	4.6–4.7
Tripadvisor	4.5





MEDIA ENQUIRIES

Come to the table.

MEDIA CONTACT

Patrick Barry, OPA Echuca
hello@opaechuca.com
(03) 5480 7886

IMAGE LIBRARY

Hi-res, rights-cleared photography and video on request,
or at [\[link\]](#) [\[check\]](#)

FIND US

554 High Street (cnr Radcliffe St)
Echuca VIC 3564
opaechuca.com · @opaechuca

HOSTING & FAMILS

We welcome writers, tourism partners and creators for
lunch or dinner, arranged ahead with Patrick. Critics, of
course, are always welcome unannounced.



All photography © OPA Echuca. Free for editorial use with credit "OPA Echuca" [\[check photographer credit\]](#). Menu, prices and hours correct as of October 2026 and subject to change.