



AT HOME

SMALL SHARES

HOUSE BAKED BREAD \$ 4

PITA BREAD \$ 4

SAGANAKI \$ 16

Lemon and parsley (GF, V)

Cinnamon and pepper baked pears (GF, V)

SPETSOFAI \$ 18

Traditional Greek sausage, spiced tomato sauce, capsicum, caramelised onion (GF)

HOME MADE DIPS \$8 (each)

Tyrokafteri (feta, roast chilli, capsicum) (GF, V)

Taramosalata (caviar, lemon)

Melitzanosalata (grilled eggplant, garlic) (V)

Tzatziki (Greek yogurt, dill, cucumber, olive oil, garlic) (GF, V)

TRIO OF DIPS WITH BREAD \$17

ZUCCHINI CROQUETTES \$14

Zucchini, feta, lemon infused yogurt (V)

PRAWN SAGANAKI \$27

King prawns, tomato sauce, crumbled feta (GF) or char grilled with house made salsa verde (GF)

FETA STUFFED MUSHROOMS \$15

Feta, capsicum, eggplant, garlic, chilli, herbs and spices (GF, V)

CHAR GRILLED OCTOPUS \$21

Fava bean puree, lemon, parsley, capers (GF)

DOLMADES (4 PIECES) \$ 14

Home made vine leaf wrapped rice, lemon infused yogurt (GF, V)

CALAMARI \$ 19

Pan fried, lemon, parsley

LARGE PROTEINS

(FOR 2 PEOPLE)

SLOW BRAISED LAMB SHOULDER \$41

16 hour slow cooked Sovereign Hill lamb shoulder, lemon, oregano, herbs and spices, tzatziki (GF)

BEEF CHEEK STIFADO \$36

12 hour braised Victorian Black Angus beef cheek, fragrant tomato sauce, braised shallots (GF)

PORK BELLY \$35

12 hour baked Goulburn Valley pork belly, orange, mountain tea, grape molasses (GF)

CHAR GRILLED HALF CHICKEN \$31

Greek yogurt, crushed tomatoes, pumpkin seeds, almonds, thyme (GF)

BARRAMUNDI FILLET \$33

Char grilled, fava puree, horta (GF)

YIOUVESTI

Kritharaki (rice shaped pasta) baked in crushed tomatoes

VEGETARIAN \$25

Seasonal vegetables, kefalograviera cheese

CALAMARI \$26

With cherry tomato, feta crumb

LAMB \$26

Lamb shoulder ragu, feta crumb

Phone 9459 4514 (Pre - orders available any time). Menu available from **5:30pm - 9pm, Wednesday to Sunday.**

*Notes: 10% surcharge applies on public holidays



AT HOME

SOUVLAKI

Pita bread, tzatziki, chips, shaved onion, tomato

LAMB SHOULDER \$14

CALAMARI \$14

CHAR GRILLED MEATS

All served with shaved shallots, roasted cherry tomato and lemon

LAMB SKEWERS (2 pieces) \$22

CHICKEN SKEWERS (2 pieces) \$20

LAMB CUTLETS (4 pieces) \$27

SHEFTALIES (CYPRIOT PORK & CHILLI SAUSAGES) (3 pieces) \$22

ELIA SPECIALS

ELIA FEAST FOR TWO \$65

Lamb shoulder, tzatziki, salad, lemon potatoes, baklava

YIOVESTI PACK \$45

Any two Yiouvesti

SALADS & SIDES

LEMON POTATOES \$12

Oregano, mixed herbs (GF, V)

ELIA CHIPS \$11

Chips with feta, sweet paprika and mixed herbs (V)

CHARRED VEGETABLES \$12

Cauliflower and broccoli, lemon, olive oil herbs (GF, V)

HORIATIKI SALAD \$13

Tomato, cucumber, capsicum, olives, onion, capers, oregano, feta (GF, V)

GRAIN SALAD \$13

Grains, black rice, currants, Greek yogurt, kale chips (V)

HORTA \$12

Steamed seasonal greens, olive oil, lemon (GF, V)

DESSERT

BAKLAVA (4 PIECES) \$10

Baked filo and walnut, cinnamon yogurt, crushed pistachio

ELIÁ AT HOME

The team at Eliá have adapted our menu to offer our customers fresh, home cooked Greek meals made with love.

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