

SMALL SHARES

HOUSE BAKED BREAD / PITA BREAD \$4

SAGANAKI \$18

Pan fried kefalograviera cheese, lemon and parsley (GF, V)
OR seasonal baked fruit (GF, V)

SPETSOFAI \$20

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

MIXED DIPS & BREAD \$19

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

Taramosalata (caviar, lemon)

Melitzanosalata (grilled eggplant, garlic) (V)

Individual dips \$9

ZUCCHINI CROQUETTES \$15

Zucchini, feta, lemon infused yoghurt (V)

AUSTRALIAN KING PRAWNS \$29

Saganaki (Pan fried, crushed tomato, 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 \$24

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

DOLMADES \$14

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

CALAMARI \$22

Pan fried, lemon, parsley

LARGE SHARES

SLOW BRAISED LAMB SHOULDER \$46

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

BEEF CHEEK STIFADO \$41

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

PORK BELLY \$38

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

CHAR GRILLED HALF CHICKEN \$36

Lemon labneh, salsa verde, pumpkin seeds, almonds (GF)

BARRAMUNDI FILLET \$35

Char grilled, fava puree, horta (GF)

VEGETARIAN YIOUVETSI \$28

Baked kritharaki, tomato sauce, seasonal vegetables, Kefalograviera cheese (V)

PSISTARIA (FROM THE GRILL)

All served with shaved shallots, grilled cherry tomatoes and lemon

LAMB SKEWERS (2 pieces) \$24

CHICKEN SKEWERS (2 pieces) \$22

LAMB CUTLETS (4 pieces) \$30

SHEFTALIES (Cypriot sausages) (3 pieces) \$24

SALADS & SIDES

YIOUVETSI \$16

Baked kritharaki, tomato sauce, Kefalograviera cheese (V)

LEMON POTATOES \$14

Oregano, mixed herbs (GF, V)

ELIA CHIPS \$12

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

CHARRED VEGETABLES \$16

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

ROAST VEGETABLES \$15

Seasonal vegetables, feta, fresh herbs (GF, V)

HORIATIKI SALAD \$16

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

GRAIN SALAD \$16

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

HORTA \$16

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

BEETROOT SALAD \$16

Beetroot, mint, feta cheese, walnut (GF, V)

CHEFS SELECTION

(For 4 or more people)

MENU I

Entrees

Meat course

Sides

Mixed sweets and seasonal fruit

\$57 per person

MENU II

Entrees

Seafood course

Meat course

Sides

Mixed sweets and seasonal fruit

\$65 per person

*Note:

Please advise of any allergies and dietary requirements

Corkage fee of \$12 on all BYO wine

Surcharges apply on all card payments

10% surcharge applies on public holidays

We do not split bills

Groups of 10 or more will be required to enter into a set menu



Elia