

SMALL SHARES

HOUSE BAKED BREAD / PITA BREAD \$4

SAGANAKI \$19

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

FETA PASTELI \$19

Baked feta cheese wrapped in filo, honey, black sesame (V)

SPETSOFAI \$21

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

MIXED DIPS & BREAD \$21

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

Taramosalata (caviar, lemon)

Melitzanosalata (grilled eggplant, garlic) (V)

INDIVIDUAL DIPS \$10

ZUCCHINI CROQUETTES (4 pieces) \$17

Zucchini, feta, lemon infused yoghurt (V)

AUSTRALIAN KING PRAWNS (4 pieces) \$32

Saganaki (Pan fried, crushed tomato, crumbed feta) (GF)

OR char grilled with house made salsa verde (GF)

FETA STUFFED MUSHROOMS \$16

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

CHAR GRILLED OCTOPUS \$24

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

DOLMADES (4 pieces) \$17

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

CALAMARI \$24

Pan fried, lemon, parsley

LARGE SHARES

SLOW BRAISED LAMB SHOULDER \$49

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

BEEF CHEEK STIFADO \$43

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

PORK BELLY \$40

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

CHAR GRILLED HALF CHICKEN \$38

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

BARRAMUNDI FILLET \$36

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) \$26

CHICKEN SKEWERS (2 pieces) \$22

LAMB CUTLETS (4 pieces) \$30

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

SALADS & SIDES

YIOUVETSI \$18

Baked kritharaki, tomato sauce, Kefalograviera cheese (V)

LEMON POTATOES \$15

Oregano, mixed herbs (GF, V)

ELIA CHIPS \$13

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

CHARRED VEGETABLES \$17

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

ROAST VEGETABLES \$17

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

HORIATIKI SALAD \$17

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

GRAIN SALAD \$17

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

HORTA \$17

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

BEETROOT SALAD \$17

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

CHEFS SELECTION

(For 4 or more people)

MENU I / \$59 per person

Mixed dips, saganaki, dolmades, zucchini croquettes, calamari

16 hour slow braised lamb shoulder, char grilled half chicken

Lemon potatoes, horiatiki salad, tzatziki

Dessert tasting plate

MENU II / \$69 per person

Mixed dips, saganaki, dolmades

Char grilled Australian king prawns, char grilled barramundi fillet

16 hour slow braised lamb shoulder, char grilled half chicken

Lemon potatoes, horiatiki salad, tzatziki

Dessert tasting plate

*Notes:

Please advise of any allergies and dietary requirements

Corkage fee of \$12 on all BYO wine

Surcharges apply on all card payments

\$4 cakeage fee p/person when not having a banquet

5% surcharge applies on Sunday

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