

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

WHITE WINE

RETSINA MALAMATINA (500ML) **B** \$24

Savatiano Roditis / Thessaloniki, Greece

TAI TIRA **G** \$10 **B** \$46

Sauvignon Blanc / Marlborough, NZ

CATALINA SOUNDS **B** \$52

Sauvignon Blanc / Marlborough, NZ

DAL ZOTTO **G** \$11 **B** \$48

Pinot Grigio / King Valley, Victoria

ROCKBARE **G** \$11 **B** \$48

Riesling / Clare Valley, South Australia

ALKOOMI COLLECTION **B** \$50

Riesling / Frankland River, Western Australia

TE MATA ESTATE **G** \$12 **B** \$52

Chardonnay / Hawke's Bay, New Zealand

RED CLAW **B** \$54

Chardonnay / Mornington Peninsula, Victoria

KATOGE AVEROFF **B** \$55

Chardonnay / Peloponnese, Greece

HOUSE WHITE **G** \$9

RED WINE

TE MATA ESTATE **B** \$52

Gamay / Hawke's Bay, New Zealand

SNAKE AND HERRING **G** \$12 **B** \$54

Pinot Noir / Great Southern, Western Australia

GIANT STEPS **B** \$62

Pinot Noir / Yarra Valley, Victoria

FAT BASTARD **G** \$10 **B** \$46

Malbec / Mendoza, Argentina

LA LA LAND **G** \$11 **B** \$49

Tempranillo / Murray Darling, Victoria

ROCKBARE **G** \$11 **B** \$52

Shiraz / McLaren Vale, South Australia

LYRARAKIS SYRAH **B** \$68

Syrah (Shiraz) / Crete, Greece

HESKETH REGIONAL SELECTION **G** \$11 **B** \$52

Cabernet Sauvignon / Coonawarra, South Australia

KATOGE AVEROFF **B** \$55

Cabernet Sauvignon / Metsovo, Greece

HOUSE RED **G** \$9

ROSÉ

MOJO MOSCATO **G** \$10 **B** \$45

Moscato / South Australia

RAMEAU D'OR PETIT AMOUR **G** \$11 **B** \$50

Rose / Provence, France

AVEROFF XINOMAVRO **B** \$56

Rose (semi-sweet) / Amynteo, Greece

SPARKLING

FIRST CREEK BOTANICA **G** \$10 **B** \$45

Sparkling Wine / Hunter Valley, New South Wales

MOET AND CHANDON **B** \$100

Champagne / Champagne, France

DESSERT WINE

DIONYSOS OENOMELO **G** \$10

Muscat / Peloponnese, Greece

COCKTAILS

VOIR SANTORINI SOUR \$17

Voir Blueberry Vodka, Blue Curacao, Sugar syrup, Lemon, Foam

ELIA OLD FASHIONED \$17

Scotch Whiskey, Orange Bitters, Baklava Syrup

APEROL AND MASTIHA SPRITZ \$16

Mastiha, Aperol, Soda, Sparkling Wine

THE ATHENIAN \$17

Gin, Elderflower Liqueur, Lemon, Cucumber, Mint

NEGRONI \$17

Gin, Sweet Vermouth, Campari

AUSTRALIAN MARGARITA \$17

Act of Treason Agave, Triple Sec, Lime

BEER

LOCAL

Furphy, Pure Blonde \$10

Cascade Premium Light \$10

IMPORTED

Heineken, Corona, Heineken 0% \$10

GREEK IMPORTED

Mythos, Alpha \$10

SPIRITS

STANDARD

Vodka Grainshaker \$10

Whiskey Johnnie Walker Red Label \$10

Gin Gordons \$10

Rum Bacardi White, Sailor Jerry \$10

Bourbon Jim Beam White \$10

Tequila / Agave Act of Treason, Olmeca Altos Plata \$10

Liqueur Chambord, Kahlua, Baileys, Frangelico \$10

PREMIUM

Vodka Belverdere \$12

Whiskey Johnnie Walker Black Label, Chivas Regal \$12

Glenmorangie 10 year old \$14

Gin Bombay Sapphire \$12

Bourbon Makers Mark \$12

APERTIF / DIGESTIVE

Ouzo 12, Campari, Aperol, Skinos Mastiha \$10

Plomari Ouzo \$12

NON-ALCOHOLIC

GREEK IMPORTED WATER

Sparkling mineral water (750ml) \$9

SOFT DRINKS AND JUICES

Coca Cola, Lemonade, Lemon Squash, Fanta, Soda Water \$5

Lemon, lime and bitters \$6

Orange Juice, Apple Juice \$5.50

COFFEE / TEA

Greek Coffee \$4

Frappe \$6

Tea \$4

English Breakfast, Earl Grey, Green Tea, Herbal Tea (various)



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