

## SMALL SHARES

HOUSE BAKED BREAD \$ 3.50

SAGANAKI \$ 16

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

SPETSOFAI \$ 18

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

MIXED DIPS & BREAD \$ 16

Tyrokafteri (feta, roast chilli, capsicum) (GF, V)  
Taramosalata (caviar, lemon)

Melitzanosalata (grilled eggplant, garlic) (V)  
Individual dips \$8

ZUCCHINI CROQUETTES \$ 14

Zucchini, feta, lemon infused yogurt (V)

PRAWN SAGANAKI \$ 26

King prawns, tomato sauce, crumbled feta (GF)

FETA STUFFED MUSHROOMS \$ 15

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

CHAR - GRILLED OCTOPUS \$ 19

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

ROAST CAPSICUM \$ 12

Parsley, garlic, olives (GF, V)

DOLMADES \$ 14

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

CALAMARI \$ 18

Pan fried, lemon, parsley

## LARGE SHARES

SLOW COOKED LAMB \$ 39

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

BEEF CHEEK STIFADO \$ 35

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

PORK BELLY \$ 33

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

CHAR GRILLED HALF CHICKEN \$ 29

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

MARKET FISH \$ MP

Please ask your waiter for options

VEGETARIAN YIOUVETSI \$ 25

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



**Elia (Eh-lee-ah) noun**

1. Greek for 'olive' or 'olive tree'

2. A place where friends gather, sharing traditional Greek food & good times in a relaxed & contemporary space. The food is made with love, the servings are generous & the ouzo is always flowing!

## CHEF'S SELECTION (FOR 4 OR MORE PEOPLE)

### MENU I

ENTREES

MEAT COURSE

SIDES

MIXED SWEETS & SEASONAL FRUIT

\$ 50 PER PERSON

### MENU II

ENTREES

SEAFOOD COURSE

MEAT COURSE

SIDES

MIXED SWEETS AND SEASONAL FRUIT

\$57 PER PERSON

## PSISTARIA (FROM THE GRILL)

All served with cured red onion, dill, and roast cherry tomatoes

LAMB SKEWERS \$ 22

2 pieces

CHICKEN SKEWERS \$ 19

2 pieces

LAMB CUTLETS \$ 27

4 pieces

SHEFTALIES (CYPRIOT SAUSAGES) \$ 21

3 pieces

## SALADS & SIDES

YIOUVETSI \$ 14

Baked kritharaki, tomato sauce, Kefalograviera cheese (V)

LEMON POTATOES \$ 12

Oregano, mixed herbs (GF, V)

PATATES TIGANITES \$ 11

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

CHARRED VEGETABLES \$ 13

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

ROAST VEGETABLES \$ 13

Seasonal vegetables, feta, spring onion (GF, V)

HORIATIKI SALAD \$ 14

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

GRAIN SALAD \$ 14

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

HORTA \$ 12

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

BEETROOT SALAD \$ 14

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

\*Notes: (V) - Vegetarian (GF) - Gluten-free

Please advise of any allergies and dietary requirements

Corkage fee of \$10 on all BYO wine

1.5% surcharge applies on all credit card payments

10% surcharge applies on public holidays

We do not accept AMEX

We do not split bills

Groups of 12 or more will be required to enter into a set menu