

Elia

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)

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 \$16

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 (4 PIECES) \$ 14

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

CALAMARI \$ 18

Pan fried, lemon, parsley

LARGE PROTEINS

(FOR 2 PEOPLE)

SLOW BRAISED LAMB SHOULDER \$37

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

BEEF CHEEK STIFADO \$33

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

CHAR GRILLED HALF CHICKEN \$27

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

YIOUVESTI

Kritharaki (rice shaped pasta) baked in crushed tomatoes

VEGETARIAN \$22

Seasonal vegetables, kefalograviera cheese

CALAMARI \$24

With cherry tomato, feta crumb

LAMB \$24

Lamb shoulder ragu, feta crumb

SOUVLAKI

Pita bread, tzatziki, chips, shaved onion, tomato

LAMB SHOULDER \$11

CALAMARI \$11

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) \$21

SALADS & SIDES

LEMON POTATOES \$11

Oregano, mixed herbs (GF, V)

ELIA CHIPS \$10

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

CHARRED VEGETABLES \$12

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

HORIATIKI SALAD \$12

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

GRAIN SALAD \$12

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

ELIA SPECIALS

ELIA FEAST FOR TWO \$60

Lamb shoulder, Tzatziki, Salad, Lemon Potatos, Baklava

YIOVESTI PACK \$40

Any two Yiouvesti

MENU AVAILABLE FROM
5:30PM - 9PM TUESDAY TO SUNDAY

PHONE : 9459 4514
(PRE-ORDERS AVAILABLE ANY TIME)

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AT HOME

WHITE WINE

TAINUI **B \$ 39**

Sauvignon Blanc / Marlborough NZ

ROCKBARE **B \$ 30**

Riesling / Clare Valley, South Australia

RED CLAW **B \$ 30**

Chardonnay / Mornington Peninsula, Victoria

WHITE DOT **B \$ 37**

Moshofilero / Roditis Peloponnese

DIONYSION MANTINIA **B \$ 38**

Moschofilero / Mantinia Peloponnese

KATOGE AVEROFF **B \$ 40**

Chardonnay / Roditis Peloponnese

DOMAINE COSTA LAZARIDIS AMETHYSTOS **B \$ 53**

Sauvignon blanc / Assyrtiko Drama

RED WINE

AQUILANI **B \$ 32**

Sangiovese / Toscana, Italy

LA LA LAND **B \$ 33**

Tempranillo / Murray Darling, Victoria

SNAKE & HERRING DIRTY BOOTS **B \$ 35**

Cabernet Sauvignon / Margaret River, Western Australia

PLANTAGANET THREE LIONS **B \$ 34**

Shiraz / Great Southern, Western Australia

MOUNTAIN FISH **B \$ 37**

Agiorgitiko / Peloponnese

KATOGE AVEROFF **B \$ 38**

Cabernet Sauvignon Agiorgitiko / Metsovo

AVEROFF XINOMAVRO **B \$ 49**

Xinomavro / Naoussa

LYRARAKIS SYRAH **B \$ 53**

Syrah (Shiraz) Kotsifali / Crete

ROSÉ

MOJO MOSCAT **B \$ 45**

Moscato / South Australia

LA LINEA **B \$ 45**

Rosé / Adelaide Hills

AVEROFF XINOMAVRO **B \$ 39**

Rose (semi-sweet) / Amynteo

SPARKLING

MOJO FIZZ **B \$ 32**

Sparkling Wine / Goulburn Valley, Victoria

BEERS

Furphy \$6

Pure Blonde \$6

Heineken \$6

Corona \$6

Mythos \$6

Cascade Premium Light \$7

SOFT DRINK

Coca Cola \$3

Lemonade \$3

Lemon Squash \$3

Fanta \$3

Soda Water \$3

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