



ELENI'S KITCHEN + BAR

28 ANDERSON ST, YARRAVILLE



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MENU

MEZETHES

Dips	9
Tzatziki, Tarama, Melintzanosalata, Tyrokafteri	
Mixed Dips (All 4 Dips)	18
Saganaki	14
Grilled Greek Kefalograviera cheese served with lemon	
Haloumi	14
Grilled Cypriot cheese served with lemon	
Fig Saganaki	16
Grilled Greek Kefalograviera cheese served with housemade fig jam	
Char-Grilled Calamari	19
Served with lemon vinaigrette	
Char-Grilled Octopus	21
We serve only South Australian octopus	
Locally Sourced Scallops	26
Served in the half shell, swimming in a Seven Island sauce, topped with Olympos feta	
Fried Whitebait	16
Served with lemon	
Char-Grilled Loukaniko	12
Greek Sausage	
Dolmadakia	14
Herbed rice wrapped in vine leaves, served with tzatziki	
Florinis Pipperies	16
Fire roasted red peppers marinated in mint and feta	
Eleni's Chips	10
Served with feta and oregano	
Roasted Lemon Potatoes	10
Marinated Kalamata Olives	12
Olympos Greek Feta	12
Dressed in olive oil and oregano	
Additional Pita Bread	2

ELENI'S HOME FAVOURITES

Gemista	25
Oven baked peppers, stuffed with rice, vegetables and mixed herbs	
Papoutsakia	25
Eggplant halves stuffed with vegetables	
Moussaka	26
Eggplant, potato, lean beef mince topped with béchamel sauce and cheese	
Cabbage Rolls	25
Stuffed with rice, vegetables with herbs and spices, simmered in a tomato based sauce	

FROM THE SEA

Fish of the Day - Snapper, Whiting, Blue Eye	Market Price
Calamari	32
Fried calamari, served with salad	
King Prawns	34
Char grilled, served with a vegetable medley and a lemon wedge	
Prawn Saganaki	36
King prawns in a feta tomato based sauce	
Seafood Platter to share for 2	95
Fillets of Fish, Prawns, Calamari, Mussels, Scallops served with Greek Salad	

"CHEF HRISTOS" SIGNATURE DISH

Ouzo Seafood Saganaki	39
Mussels, Scallops, Prawns in an Ouzo tomato based broth, served with paximathi and Hristos special rice	

FROM THE FIELD

Lamb Gyros	30
Lamb from the spit served with lemon potato, salad, tzatziki and pita bread	
Chicken Gyros	28
Chicken from the spit served with lemon potato, salad, tzatziki and pita bread	
Lamb Cutlets	35
Served with lemon potatoes	
Char-Grilled Quails	28
Served on a vegetable medley with lemon potatoes	
Homemade Greek Meatballs	28
Served with lemon potatoes	
Pork Kalamakia - Served with pita bread and tzatziki	
3 skewers	14
6 skewers	28
Meat Platter to share for 2	63
Lamb & Chicken Gyros, Loukanika, Lamb Cutlets, Greek Rissoles, Pork Kalamakia, Tzatziki & Greek Salad	
Lamb or Chicken Gyros Salad	Lamb 26 / Chicken 24
Add Dip with any Meal	2

FROM THE GARDEN

Greek Salad	15
Iceberg lettuce, tomato, onion, cucumber, Kalamata olives, feta cheese and oregano dressed in olive oil	
Horiatiki (Traditional Village Salad)	18
Tomato, onion, cucumber, capsicum, kalamata olive, feta cheese and oregano dressed in olive oil	
Xorta	12
Endives in Eleni's secret lemon vinaigrette	

ELENI'S BANQUET*

Minimum 4 People	60 per person
Mixed Dips	
Tzatziki, Tarama, Melintzanosalata, Tyrokafteri	
Florinis Pipperies	
Saganaki	
Seafood Platter	
Fried Calamari, Charred King Prawns & Fish of the Day	
Meat Platter	
Lamb & Chicken Gyros, Lamb Cutlets, Greek Rissoles, Loukaniko	
Roasted Lemon Potatoes	
Greek Salad	
Chef's Choice Dessert Platter	
Greek Coffee or Tea	

DIMITRI'S BANQUET*

Minimum 4 people	49 per person
Mixed Dips	
Tzatziki, Tarama, Melintzanosalata, Tyrokafteri	
Saganaki	
Meat Platter	
Lamb & Chicken Gyros, Lamb Cutlets, Greek Rissoles, Loukaniko, Pork Kalamakia	
Greek Salad	

DESSERTS

Baklava	9
Layers of buttered filo pastry filled with crushed walnuts in a cinnamon, honey syrup	
Galaktoboureko	9
Sweet custard wrapped in buttered filo pastry in a honey syrup	
Melomakarona	4.5
Greek honey shortbread biscuits with walnuts	
Homemade Halva	6
Sugared Semolina in syrup	
Housemade Baklava Ice Cream	14
Served drizzled in honey, cherry syrup, crushed filo pastry and glazed cherries	
Vanilla Bean Ice Cream - per scoop	4
Chef's Choice	12
Dessert Platter	36

KIDS MEALS

Chicken or Lamb Gyros	16
Served with chips	
Fried Calamari	18
Served with chips	

* Table of 10+ must select one of the banquet options.

SPARKLING WINES + MOSCATO

NV	Mojo Moscato	11	45
	<i>Adelaide, SA</i>		
NV	Dal Zotto Prosecco	11	47
	<i>King Valley, VIC</i>		
NV	Paranga Sparkling		48
	<i>Amyndeon, Greece</i>		
NV	Madame-Dumant 'Brut' Sparkling		52
	<i>Loire Valley, France</i>		
NV	Akakies Sparkling Rose		62
	<i>Amyndeon, Greece</i>		
NV	Paul Louis 'Brut' Sparkling		60
	<i>Loire Valley, France</i>		
NV	Quartz Reef Methode Traditional Brut		72
	<i>Central Otago, NZ</i>		

WHITE WINES & rose

2018	Howard Vineyard Rose		42
	<i>Adelaide Hills, SA</i>		
2017	Constance Cuvee Rose		45
	<i>Cote d' Provence, France</i>		
2017	AIX Rose	13	60
	<i>Cote d' Aix en Provence, France</i>		
2018	Domaines Ott Rose		98
	<i>Cote d' Provence, France</i>		
2019	Tar & Roses Pinot Grigio	11	45
	<i>Goulburn Valley, VIC</i>		
2019	Mazzini Pinot Gris		52
	<i>Geelong, VIC</i>		

2017	Queen of Hearts Dry White -		45
	Chardonnay,Assyrtiko,Roditis,Muscat and Ugni		
	Blanc		
	<i>Drama, Greece</i>		
2017	Paranga Dry White - Roditis & Malagousia		45
	<i>Amyndeon, Greece</i>		
2015	50 Degree Riesling	12	54
	<i>Rheingau, Germany</i>		
2016	Leeuwin Estate 'Art Series' Riesling		52
	<i>Margaret River, WA</i>		
2018	Savee Sea Sauvignon Blanc	11	47
	<i>Marlborough, NZ</i>		
2016	Debussy 'Reverie' Chardonnay	11	47
	<i>Pays d'OC, France</i>		
2016	Leeuwin Estate 'Art Series' Chardonnay		152
	<i>Margaret River, WA</i>		
2016	Barton & Guestier Chablis		70
	<i>Chablis, France</i>		
2015	Louis Jadot Chablis		85
	<i>Chablis, France</i>		
2018	Amethystos Sauvignon Blanc/Assyrtiko		66
	<i>Drama, Greece</i>		
2017	Santorini Assyrtiko		70
	<i>Santorini, Greece</i>		
2016	Grand Reserve Santorini Assyrtiko		85
	<i>Santorini, Greece</i>		
NV	Malamatina Retsina		18
	<i>Thessaloniki, Greece</i>		

RED WINES

2017	Linwood Estate Pinot Noir		45	2018	Teusner 'Wark Family' Shiraz	50
	<i>Yea Valley, VIC</i>				<i>Barossa Valley, SA</i>	
2018	Yering Estate 'Elevations' Pinot Noir		50	2015	Leeuwin Estate 'Art Series' Shiraz	85
	<i>Yarra Valley, VIC</i>				<i>Margaret River, WA</i>	
2018	Nanny Goat Pinot Noir	14	65	2016	Heathcote Estate Block 'C' Shiraz	95
	<i>Central Otago, NZ</i>				<i>Heathcote, VIC</i>	
2017	Craggy Range Pinot Noir		70			
	<i>Martinborough, NZ</i>					
2016	King of Hearts Dry Red - Merlot,Xinomavro		45			
	<i>Drama, Greece</i>					
2017	Paranga Dry Red - Merlot,Xinomavro,Syrah		45			
	<i>Amyndeon, Greece</i>					
2016	Kanenas - Mavroudi, Syrah		45			
	<i>Thace, Greece</i>					
2016	Kir – Yianni Kali Riza Xinomavro		72			
	<i>Amyndeon, Greece</i>					
2015	Lion D'or Cabernet Sauvignon	14	59			
	<i>Drama, Greece</i>					
2011	Reschke 'Rufus The Bull' Cabernet Sauvignon		48			
	<i>Coonawarra, SA</i>					
2014	Linwood Cabernet Sauvignon		56			
	<i>Yea Valley, VIC</i>					
2017	Fat Bastard Malbec	11	47			
	<i>Mendoza, Argentina</i>					
2015	Shaw + Smith Shiraz		89			
	<i>Adelaide Hills, SA</i>					
2017	Linwood Estate Shiraz		52			
	<i>Yea Valley, VIC</i>					
2016	Penny's Hill 'Cracking Black' Shiraz	13	54			
	<i>McLaren Vale, SA</i>					

Champagne

NV	Duval Leroy 'Rose Prestige' Champagne <i>Vertus, France 375ml</i>	89
NV	Didier Chopin Champagne 'Brut' <i>Marne Valley, France</i>	90
NV	Duval Leroy 'Brut Reserve' Champagne <i>Vertus, France</i>	115
NV	Apollonis 'Brut Rose' Champagne <i>Marne Valley, France</i>	120
NV	Louis Roederer 'Brut Premier' Champagne <i>Riems, France</i>	130
2008	Canard Duchene 'Authentic Vintage' Brut Champagne <i>Riems, France</i>	150
NV	Laurent-Perrier Cuvee Rose <i>Tours Sur Marne, France</i>	180

FORTIFIED WINES

NV	Mavrodaphne <i>Patra, Greece</i>	8
2014	St. Nicholas Commandaria <i>Lemesos, Cyprus</i>	12
NV	Ramos Pinto Quinta Ervmoir 10-Year-Old <i>Douro Valley, Portugal</i>	15
NV	Ramos Pinto Quinta Ramos Pinto Do Bom-Reta 20-Year-Old <i>Douro Valley, Portugal</i>	20