Mezethes

DIPS
Served with house made bread

TZATZIKI (GF • VG) 12

TARAMA (DF) 12

MELINTZANOSALATA (V • GF • DF) 12

SKORDALIA (V • GF • DF) 12

TYROKAFTERI (GF • VG) 15

MIXED DIPS – 4 DIPS (GFO • DFO) 22
Tzatziki, Tarama, Melintzanosalata and Tyrokafteri
Served with house made bread

TOURSI (V • GF • DF) 12
House made pickled vegetables

ZUCCHINI CHIPS WITH TZATZIKI (VG) 17

HALLOUMI (GF) 19
Grilled Cypriot cheese served with lemon

CHAR-GRILLED CALAMARI (GF • DF) 26
Served with lemon vinaigrette

CHAR-GRILLED OCTOPUS (GF • DF) 31
South Australian octopus - only the best!

BASS STRAIT SCALLOPS (GF • DF) 42
Pan-fried in olive oil, white wine & lemon

FRIED WHITEBAIT (DF) 18
Served with lemon

CHAR-GRILLED LOUKANIKO (DF) 14
The ultimate Greek sausage

DOLMADAKIA (VO • VG • GF • DFO) 16
Herbed rice wrapped in vine leaves, served with tzatziki

FLORINIS PIPPERIES (GF • VG • DFO) 20
Fire roasted red peppers, mint & Greek feta

PONTIAN PEPPERS (GF • VG • DFO) 21
Sweet peppers, tomato concasse, chilli, creamy Greek feta

ELENI'S CHIPS (GF • VG • DFO) 13
With Greek feta & oregano

ROASTED LEMON POTATOES (V • GF • DF) 13

MARINATED KALAMATA OLIVES (V • GF • DF) 12

GREEK FETA (GF) 19
Dressed in olive oil & oregano

HOUSE-MADE CRUSTY BREAD (V • DF) 4

ADDITIONAL PITA BREAD (DF) 3

GLUTEN FREE PITA BREAD 5

ADD SIDE DIP WITH ANY MEAL 3

ADD TYROKAFTERI (GF • VG) 4

Signature Saganaki

SAGANAKI (GF • VG) 19
Grilled Greek Kefalograviera cheese with lemon

FIG SAGANAKI (GF • VG) 21
Grilled Greek Kefalograviera with housemade fig jam

MUSCATEL SAGANAKI (GF • VG) 21
Grilled Greek Kefalograviera with preserved muscatel grapes

SAGANAKI MARGARITAS (VG) 21
Flash fried panko-crumbed cheese with orange marmalade

Eleni's Home Favourites

GEMISTA (V • GF • DF) 32
Baked pepper and tomato, stuffed with rice, vegetables and served with lemon potatoes

PAPOUTSAKIA (V • GF • DF) 32
Eggplant halves stuffed with herbed vegetables

STUFFED ZUCCHINI (V • GF • DF) 32
Stuffed with rice, vegetables & mixed herbs, served with lemon potatoes

PASTITSIO 34
Greek pasta bake with lean beef mince topped with béchamel

MOUSSAKA 36
Eggplant, potato, zucchini, lean beef mince topped with béchamel & cheese

From The Field

CHICKEN GYROS (GFO • DFO) 34
From the spit with lemon potatoes, salad, tzatziki & pita bread

MIXED GYROS (GFO • DFO) 38
From the spit with lemon potatoes, salad, tzatziki & pita bread

LAMB GYROS (GFO • DFO) 42
From the spit with lemon potatoes, salad, tzatziki & pita bread

LAMB CUTLETS (GF • DF) 49
Served with lemon potatoes

LAMB SKEWERS (GFO • DFO) 45
Served with marouli salad, tzatziki & pita bread

CHAR-GRILLED QUAILS (GF • DF) 42
Served with lemon potatoes

GREEK MEATBALLS (DFO) 35
Served in tomato concasse with Greek feta & lemon potatoes

PORK KALAMAKIA – 6 SKEWERS (GFO • DFO) 36
Served with pita bread & tzatziki

GYROS SALAD – CHICKEN (GF • DFO) 34
GYROS SALAD – LAMB (GF • DFO) 36
Gyros Meat tossed through Eleni's famous Greek salad with crumbled Greek feta on top

GYROS MEAT ONLY (GF • DF)
CHICKEN FROM THE SPIT 45
MIXED MEAT FROM THE SPIT 50
LAMB FROM THE SPIT 55

Chef's Signature Dishes

OUZO SEAFOOD SAGANAKI (GFO) – 49
Portarlington mussels, Bass Strait scallops, Spencer Gulf king prawns in an ouzo-tomato broth, with paximathi & chef's special rice

MUSSEL SAGANAKI (GF) – 38
Portarlington mussels sauteed in a white wine tomato concasse with herbs & Greek feta

SPEAR LOBSTER MAKARONADA – 52
2 Western Australian spear lobsters cooked with spaghetti in lobster bisque

LAMB KLEFTIKO (GF • DF) - 48
4 hour slow cooked lamb served with shallots, cocktail potatoes, and cherry tomatoes

Share Platters

SEAFOOD PLATTER (GFO • DFO)
2 PEOPLE 130
3 PEOPLE 190
Fish Fillets, King Prawns, Calamari, Mussels, Scallops, served with Greek Salad

MEAT PLATTER (GFO • DFO)
2 PEOPLE 85
3 PEOPLE 125
Lamb & Chicken Gyros, Loukanika, Cutlets, Greek Rissoles, Pork Kalamakia, Tzatziki & Greek Salad

VEGAN PLATTER – SERVES 3 (V • GF • DF) 88
Gemista, Stuffed Zucchini, Papoutsakia & Lemon Potatoes

From The Sea

FISH OF THE DAY (GF • DF) MARKET PRICE
Whole Baby Snapper, Blue Eye Fillets, served with mixed leaf salad

CALAMARI (DF) 36
Fried and served with mixed leaf salad

SPENCER GULF KING PRAWNS (GF • DF) 48
Chargrilled with roquette salad

PRAWN SAGANAKI (GF) 50
Spencer Gulf King Prawns in tomato based sauce with creamy Feta

GF — GLUTEN-FREE • GFO — GLUTEN-FREE OPTION • VG — VEGETARIAN • V — VEGAN • VO — VEGAN OPTION • DF — DAIRY FREE • DFO — DAIRY FREE OPTION
PLEASE NOTE: SOME ITEMS MAY CHANGE BASED ON AVAILABILITY. Eleni's Kitchen - Bar prepares food in a shared kitchen environment where wheat, gluten and other allergens are present. Although we follow strict procedures to minimise cross-contamination, we cannot guarantee that any dish is completely gluten-free. Guests with celiac disease or severe allergies are encouraged to speak with our staff before ordering.

Tables of 8 plus people must select one of the following banquets:

Eleni's Banquet

MINIMUM 2 PEOPLE (VGO • VO • GFO • DFO) 85PP
INCLUDES:
~ 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
~ Greek Coffee or Tea

Dimitri's Banquet

MINIMUM 2 PEOPLE (GFO • DFO) 75PP
INCLUDES:
~ Mixed Dips:
Tzatziki, Tarama, Melintzanosalata, Tyrokafteri
~ Saganaki
~ Meat Platter:
Lamb & Chicken Gyros, Lamb Cutlets, Greek Rissoles, Loukaniko, Pork Kalamakia
~ Roasted Lemon Potatoes
~ Greek Salad
~ Chef's Choice Dessert
~ Greek Coffee or Tea

From The Garden

GREEK SALAD (GF • DFO)
SMALL 12
LARGE 18
Iceberg lettuce, tomato, onion, cucumber, Kalamata olives, Greek feta and oregano dressed in oilve oil

MAROULI SALAD (GF • DF) 18
Finely sliced iceberg lettuce with dill, lemon vinegar and fresh spring onion

HORIATIKI – TRADITIONAL VILLAGE SALAD (GF • DFO) 22
Tomato,onion, cucumber, capsicum, Kalamata olives, Greek feta and oregano dressed in oilve oil

XORTA (GF • DF) 18
Endives with Eleni's secret lemon vinaigrette

Kids Meals (12 and Under Only)

CHICKEN OR LAMB GYROS WITH CHIPS (GF • DF) 18

FRIED CALAMARI WITH CHIPS (DF) 18

Desserts

GALAKTOBOUREKO 12
Greek custard with filo pastry, syrup and cinnamon. (Yiayia Eleni's Favourite)

BAKLAVA 14
Layers upon layers of flaky pastry, filled with crushed almonds and walnuts, drenched in a honey syrup

PATSAVOUROPITA 16
Crinkled filo pastry, Greek custard, and berries, served warm with icing sugar and vanilla bean ice cream

PORTOKALOPITA 16
Greek orange filo cake made with layers of shredded pastry, infused with fresh citrus zest and a fragrant orange syrup, served with vanilla bean ice cream

BAKLAVA ICE CREAM 18
Baklava flavored ice cream, served with crushed filo pastry, honey and cherry syrup

BREAD AND BUTTER PUDDING 16
House made pudding, with white chocolate and berries, served warm with vanilla bean ice cream

CHOCOLATE MOUSSE (GF) 16
Rich and creamy chocolate mousse made with sweet chocolate garnished with shaved chocolate

CHOCOLATE FLOURLESS CAKE (GF) 16
Baked chocolate cake, served with vanilla bean ice cream and a dusting of icing sugar

BURNT BASQUE CHEESECAKE (GF) 16
Decadent and creamy housemade burnt basque cheesecake

Liquid Desserts

OLYMPUS MELT 22
Vodka, Kahlua, Baileys

ESPRESSO MARTINI 22
Vodka, Kahlua, Frangelico, Espresso

AFFOGATO WITH LIQUEUR 18
Espresso, vanilla bean ice cream and your choice of liqueur

Fortified Wines 60ml

MAVRODAPHNE OF PATRAS 16

RAMOS PINTO TEN-YEAR-OLD TAWNY PORT 25

DIONYSSOS 'OINOMELO' MUSCAT RODITIS | MOSCHOFILERO 18

Kindly note that we cannot split bills All credit cards and EFTPOS transactions incur a 1.4% surcharge. All items are inclusive of GST. Substitutions will incur an extra charge. 10% surcharge for Public Holidays.

For all private function enquiries please contact info@eleniskitchen.com.au or call 0467508991

eleniskitchen.com.au

Κουλούρια Αθηνάς
5 Αυγά
Μισό φλιτζάνι βούτυρο
1½ κουπ. ζάχαρη
1 κουτ. γλυκού μαχλέπι
1 περίπου κ½ φρυσδα
1 κουτ. γλυκού σόδα
1 κουταλάκι βανίλια
1 κουταλάκι ξύσμα
250 γραμμάρια αλεύρι για τρίψιμο
Αλεύρι όσο πάρει
φουσκωτό
Σιρόπι
2 κουπιά νερό
1½ κουπιά ζάχαρη
1 κουπί χυμό
"Good food and plenty of it makes everyone happy."
Yiayia Eleni
ELENI'S KITCHEN + BAR
Cooking in Garrisville since 1971