

TAKEAWAY MENU

Home delivery availability may vary whilst restaurant is open for dine-in service

PICK UP
 Tuesday - Sunday 12:00pm - 3:00pm & 5:30pm - 9:00pm
(03) 9943 4233

MEZETHES

Dips	10
Tzatziki, Tarama, Melintzanosalata, Skordalia	
Tyrokafteri	13
Mixed Dips (4 Dips)	20
Saganaki	17
Grilled Greek Kefalograviera cheese served with lemon	
Fig Saganaki	19
Haloumi	17
Grilled Cypriot cheese served with lemon	
Char-Grilled Calamari	24
Served with lemon vinaigrette	
Char-Grilled Octopus	28
We serve only South Australian octopus	
Fried Whitebait	16
Served with lemon	
Char-Grilled Loukaniko	12
Greek Sausage	
Dolmadakia (4 pieces)	15
Herbed rice wrapped in vine leaves, served with tzatziki	
Florinis Pimperies	16
Fire roasted red peppers marinated in mint and feta	
Eleni's Chips with feta and oregano	12
Roasted Lemon Potatoes	12
Marinated Kalamata Olives	12
Additional Pita Bread	3
Gluten Free Pita Bread	4

ELENI'S HOME FAVOURITES

Gemista	30/ tray 85 (serves 4)
Peppers and tomatoes, stuffed with rice, vegetables and mixed herbs with roasted lemon potatoes (vegan)	
Stuffed Zucchini	30
Zucchini stuffed with rice, vegetables and mixed herbs served with roasted lemon potatoes (vegan)	
Papoutsakia	30
Eggplant halves stuffed with herbed vegetables	
Moussaka	34/ tray 95 (serves 6)
Eggplant, potato, lean beef mince topped with béchamel sauce and cheese	
Pastitsio	32/ tray 90 (serves 6)
Misko macaronia with mince meat topped with Greek béchamel and baked in the oven	

SOUVLAKI

	WITH FREE CAN OF COKE
Lamb Souvlaki	16
Lamb gyro, tzatziki, onion, lettuce, tomato wrapped in pita bread	
Chicken Souvlaki	16
Chicken gyro, tzatziki, onion, lettuce, tomato wrapped in pita bread	
Mixed Souvlaki	16
Lamb/Chicken gyro, tzatziki, onion, lettuce, tomato wrapped in pita bread	
Vegetarian Souvlaki	16
Dolmadakia, chips, onion, lettuce, tomato wrapped in pita bread	

FOOD PACKS

Fish of the Day	Market Price
Served with garden salad	
Calamari	35
Fried calamari, served with salad	
King Prawns / Prawn Saganaki	46/49
Char grilled King Prawns served with garden salad	
Lamb Cutlets	40
Served with lemon potatoes	
Lamb Gyros	32
Lamb from the spit served with roasted lemon potatoes, salad, tzatziki and pita bread	
Chicken Gyros	32
Chicken from the spit served with roasted lemon potatoes, salad, tzatziki and pita bread	
Mixed Gyros	32
Lamb/Chicken from the spit served with roasted lemon potatoes, salad, tzatziki and pita bread	
Pork Kalamakia	6 skewers 34
Served with pita bread and tzaziki	
Homemade Greek Meatballs	32
Served in tomato concasse with feta and lemon potatoes	
Lamb or Chicken Gyros Salad	30

SHARE PLATTERS

Seafood Platter	118 (serves 2) 165 (serves 3)
Char-grilled fish of the day, king prawns, scallop skewers, flash-fried calamari served with Greek salad	
Meat Platter	75 (serves 2) 110 (serves 3)
Lamb and chicken gyros, loukanika, lamb cutlets, Greek rissoles, pork kalamakia, tzatziki & Greek salad	
Vegan Platter	85 (serves 3)
Gemista, Stuffed Zucchini, Papoutsakia & roasted lemon potatoes (Please note items listed may change subject to availability)	

ELENI'S BANQUET

\$72 PER PERSON - MINIMUM 2 PEOPLE

Mixed Dips	
Tzatziki, Tarama, Melintzanosalata, Tyrokafteri	
Florinis Pimperies	
Saganaki	
Seafood Platter	
Char-grilled fish of the day, king prawns, flash-fried calamari	
Meat Platter	
Lamb and chicken gyros, lamb cutlets, Greek rissoles, loukaniko	
Roasted Lemon Potatoes	
Greek Salad	
Chef's Choice Dessert Platter	

DIMITRI'S BANQUET

\$62 PER PERSON - MINIMUM 3 PEOPLE

Mixed Dips	
Tzatziki, Tarama, Melintzanosalata, Tyrokafteri	
Saganaki	
Meat Platter	
Lamb and chicken gyros, lamb cutlets, Greek rissoles, loukaniko, Pork Kalamakia	
Roasted Lemon Potatoes	
Greek Salad	

SALADS

Greek Salad	16
Iceberg lettuce, tomato, onion, cucumber, Kalamata olives, feta cheese and oregano, dressed in olive oil	
Xorta	16
Endives dressed in olive oil, served with lemon wedge	
Horiatiki (Traditional Village Salad)	20
Tomato, onion, cucumber, capsicum, kalamata olives, feta cheese, oregano, dressed in olive oil.	

DESSERTS

Baklava	10/ tray 85 (serves 18)
Layers of buttered filo pastry, filled with crushed walnuts in cinnamon, honey syrup	
Galaktoboureko	10/ tray 70 (serves 16)
Sweet custard wrapped in buttered filo pastry in honey syrup	
Ask for selection of in house made desserts	



ELENI'S KITCHEN + BAR

f @eleniskitchenandbar
 www.eleniskitchen.com.au

SPECIAL ORDER



6 Hour Slow Roasted Lamb Shoulder
Served with roasted lemon potatoes

115 (serves 2)

\$72
per person



ELENI'S BANQUET

\$118
for two



SEAFOOD PLATTER

\$75
for three



VEGAN PLATTER

\$75
for two



MEAT PLATTER

\$72
per person



ELENI'S BANQUET

\$118
for two



SEAFOOD PLATTER

\$75
for three



VEGAN PLATTER

\$75
for two



MEAT PLATTER

\$16



**SOUVLAKI
& A FREE COKE**
LAMB, CHICKEN OR MIXED SOUVLAKI