

# 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	12
Tzatziki, Tarama, Melintzanosalata, Skordalia	
Tyrokafteri	15
Mixed Dips (4 Dips)	22
Saganaki	19
Grilled Greek Kefalograviera cheese served with lemon	
Fig Saganaki	21
Haloumi	19
Grilled Cypriot cheese served with lemon	
Char-Grilled Calamari	26
Served with lemon vinaigrette	
Char-Grilled Octopus	31
We serve only South Australian octopus	
Fried Whitebait	18
Served with lemon	
Char-Grilled Loukaniko	14
Greek Sausage	
Dolmadakia (4 pieces)	16
Herbed rice wrapped in vine leaves, served with tzatziki	
Florinis Pipperies	18
Fire roasted red peppers marinated in mint and feta	
Eleni’s Chips with feta and oregano	13
Roasted Lemon Potatoes	13
Marinated Kalamata Olives	12
Additional Pita Bread	3
Gluten Free Pita Bread	4.5

## ELENI'S HOME FAVOURITES

Gemista	32/ tray 85 (serves 4)
Peppers and tomatoes, stuffed with rice, vegetables and mixed herbs with roasted lemon potatoes (vegan)	
Stuffed Zucchini	32
Zucchini stuffed with rice, vegetables and mixed herbs served with roasted lemon potatoes (vegan)	
Papoutsakia	32
Eggplant halves stuffed with herbed vegetables	
Moussaka	36/ tray 95 (serves 6)
Eggplant, potato, lean beef mince topped with béchamel sauce and cheese	
Pastitsio	34/ tray 90 (serves 6)
Misko macaronia with mince meat topped with Greek béchamel and baked in the oven	

## SOUVLAKI

Lamb Souvlaki	18
Lamb gyro, tzatziki, onion, lettuce, tomato wrapped in pita bread	
Chicken Souvlaki	18
Chicken gyro, tzatziki, onion, lettuce, tomato wrapped in pita bread	
Mixed Souvlaki	18
Lamb/Chicken gyro, tzatziki, onion, lettuce, tomato wrapped in pita bread	
Vegetarian Souvlaki	18
Dolmadakia, chips, onion, lettuce, tomato wrapped in pita bread	

## FOOD PACKS

Fish of the Day: Whole Baby Snapper, Blue Eye Fillets	Market Price
Served with garden salad	
Calamari	36
Fried calamari, served with salad	
King Prawns / Prawn Saganaki	48 / 50
Char grilled King Prawns served with garden salad	
Lamb Cutlets	42
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 36
Served with pita bread and tzaziki	
Homemade Greek Meatballs	33
Served in tomato concasse with feta and lemon potatoes	
Lamb or Chicken Gyros Salad	32

## SHARE PLATTERS

Seafood Platter	124(serves 2)   180(serves 3)
Char-grilled fish of the day, king prawns, scallop skewers, flash-fried calamari served with Greek salad	
Meat Platter	80 (serves 2)   120(serves 3)
Lamb and chicken gyros, loukanika, lamb cutlets, Greek rissoles, pork kalamakia, tzatziki & Greek salad	
Vegan Platter	88 (serves 3)
Gemista, Stuffed Zucchini, Papoutsakia & roasted lemon potatoes (Please note items listed may change subject to availability)	

WITH FREE CAN OF COKE

## ELENI'S BANQUET

\$76 PER PERSON - MINIMUM 2 PEOPLE

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

## DIMITRI'S BANQUET

\$66 PER PERSON - MINIMUM 3 PEOPLE

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

## SALADS

Greek Salad	18
Iceberg lettuce, tomato, onion, cucumber, Kalamata olives, feta cheese and oregano, dressed in olive oil	
Xorta	18
Endives dressed in olive oil, served with lemon wedge	
Horiatiki (Traditional Village Salad)	22
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

@eleniskitchenandbar  
www.eleniskitchen.com.au



# SPECIAL ORDER



**6 Hour Slow Roasted Lamb Shoulder**  
Served with roasted lemon potatoes



**\$76**  
per person



**ELENI'S BANQUET**

**\$124**  
for two



**SEAFOOD PLATTER**



**\$88**  
for three



**VEGAN PLATTER**



**\$80**  
for two



**MEAT PLATTER**



\$18



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