



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)	38
Pan-fried in olive oil, white wine & lemon	
FRIED WHITEBAIT (DF)	18
Served with lemon	
CHAR-GRILLED LOUKANIKO (GF • 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)	18
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	4.5
ADD SIDE DIP WITH ANY MEAL	5
ADD TYROKAFTERI (GF • VG)	6



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

LAMB GYROS (GFO • DFO)	36
From the spit with lemon potatoes, salad, tzatziki & pita bread	
CHICKEN GYROS (GFO • DFO)	34
From the spit with lemon potatoes, salad, tzatziki & pita bread	
LAMB CUTLETS (GF • DF)	42
Served with lemon potatoes	
LAMB SKEWERS (GFO • DFO)	38
Served with marouli salad, tzatziki & pita bread	
CHAR-GRILLED QUAILS (GF • DF)	36
Served with lemon potatoes	
GREEK MEATBALLS (DFO)	33
Served in tomato concasse with Greek feta & lemon potatoes	
PORK KALAMAKIA – 6 SKEWERS (GFO • DFO)	36
Served with pita bread & tzatziki	
GYROS SALAD – LAMB OR CHICKEN (GF • DFO)	32
Gyros Meat tossed through Eleni's famous Greek salad with crumbled Greek feta on top	
GYROS MEAT ONLY (GF • DF)	45
Lamb, chicken or mixed meat from the spit	



Chef Hristos' Signature Dishes

OUZO SEAFOOD SAGANAKI (GFO) – 49

Portarlington mussels, Bass Strait scallops, Spencer Gulf king prawns in an ouzo-tomato broth, with paximathi & Hristos' 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 Austalian spear lobsters cooked with spaghetti in lobster bisque

BABY GOAT (GF • DF) - 38

4 hour slow cooked baby goat, served with lemon potatoes



Share Platters

SEAFOOD PLATTER (GFO • DFO)	
2 PEOPLE	124
3 PEOPLE	180
Fish Fillets, Prawns, Calamari, Mussels, Scallops, served with Greek Salad	
MEAT PLATTER (GFO • DFO)	
2 PEOPLE	80
3 PEOPLE	120
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 Greek feta tomato based sauce	

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

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

Eleni's Banquet

MINIMUM 2 PEOPLE (VGO • VO • GFO • DFO)	76PP
INCLUDES:	
~ Mixed Dips:	
Tzatziki, Tarama, Melintzanosalata, Tyrokafteri	
~ Florinis Pippieries	
~ 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 3 PEOPLE (GFO • DFO)	66PP
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	
~ Greek Coffee or Tea	

From The Garden

GREEK SALAD (GF • DFO)	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 and fresh spring onion	
HORIATIKI – TRADITIONAL VILLAGE SALAD (GF • DFO)	22
Tomato,onion, cucumber, Kalamata olives, Greek feta and oregano dressed in oilve oil	
XORTA (GF • DF)	18
Endives with Eleni's secret lemon vinaigrette	

Kids Meals (4 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	12
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	

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





Κουχούργια Αθηνών
5 Αυγά
Μπούτιο καύσιμο
1/2 ωστήρ. ζάχαρη
1/2 πορτοκάλι ή φρούτα
1/2 λεμόνι το ξύλο
Κουταλάκι βανίλια
250 γραμμάρια ψω-
μί παλιό
Αχάνειν όσο πάρει
φουρνιστό

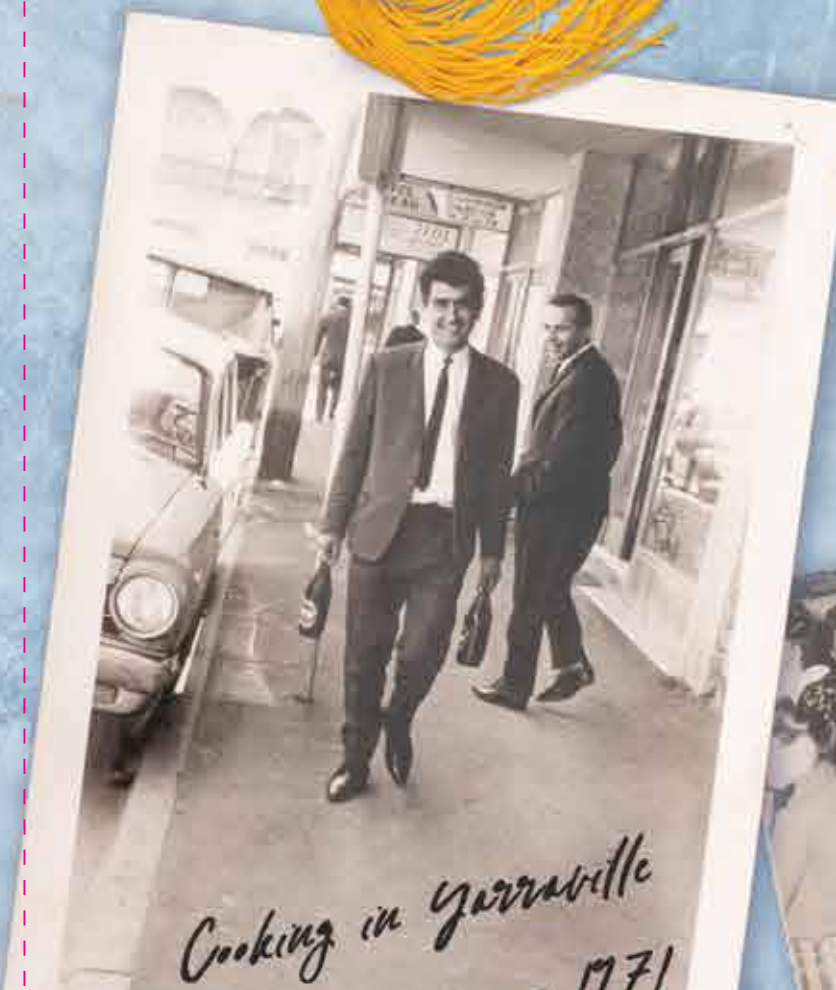


Σιρόπι
2 ωστήρια νερό
1 1/2 ωστήρια ζάχαρη
1 ωστήρι ψωμί

"Good food and plenty of it
makes everyone happy."
Yiayia Eleni



ΕΛΕΝΙ'S KITCHEN + BAR



Cooking in Garraville
1971

