

Meze

(traditional sharing plates)

DIP AND PITA GFO choose from either tzatziki (garlic, cucumber, yoghurt) taramosolata (fish roe, lemon) htipito (feta, caper, chilli, herbs) or skorthalia (potato and garlic) with 2 pita bread	13.9
SELECTION OF DIPS GFO a selection of all 4 dips with 2 pita bread	17.5
PIKILIA V marinated feta, olive and artichokes	3.5 extra pita 9.5
BEKRO MEZE FOR 2 GFO chef selection of traditional meze served with charred pide and tzatziki	35.5
DOLMATHES YALAITZI GFV handrolled vine leaves stuffed with rice, herbs and tzatziki	14.9
TIRI SAGANAKI GFV grilled kefalograviera cheese served on a hot pan. topped with peppered figs	16.5
HALOUMI SAGANAKI GF grilled haloumi cheese on a hot pan served with mulberry compote and olive & lemon evo dressing	16.5
BAKED FETA KAFTERI GFV oven baked feta with olives, cherry tomato, capers, dill and chilli. with charred pide bread	16.5
YIGANDES PLAKI GFOV house-made oven baked lima beans in a rich tomato salsa with feta and charred pide bread	16.9
IMAM BAILDI GFOV grilled eggplant, pocketed with caramelised onion, tomato salsa, topped with tzatziki and served with charred pide bread	17.9
SPANAKOPITA V filo pastry filled with spinach and feta. oven baked & served with tzatziki	15.5
KOLOKITHO KROKETES GFV zucchini, feta & herb croquettes. served with tomato and coriander yogurt	16.5
SOUTZOUKAKIA greek skinless beef sausages chargrilled and served with a cracked wheat salad & roasted capsicum, eggplant yogurt sauce	18.9 31.5
KEFTETHES ME SALSA GF traditional beef meatballs with fresh herbs and garlic baked in a rich tomato salsa with pilaf rice	18.9 31.5
LOUKANIKO GF spicy greek pork sausage chargrilled and served with pilaf rice	18.9 31.5
SPETSOFAI GFO greek pork sausage pan tossed with onion & capsicum, in a rich tomato salsa served with charred pide.	18.9 31.5

EROS

MEZE GRILL

est 1995

KOTOPOULO TIS SKARAS GF marinated free range chicken thigh fillet, chargrilled with baked okra and spiced yogurt	18.9 31.5
ARNI STI SOUVLA GFO spit roasted lamb shoulder, topped with red onion, herbs, tzatziki and pita	21.5 34.5
ARNI PAIDAKIA GF marinated slow cooked lamb ribs. served with lemon potatoes and tzatziki	19.5 32.9
ARNI BRIZOLES marinated lamb cutlets chargrilled medium rare. served on a roasted pumpkin, cracked wheat, almond, raisin and fresh herb salad and tzatziki	19.9 33.5
GARITHES SOUVLAKI GF skewered large australian gulf prawns marinated with garlic, fresh herbs and a hint of chilli chargrilled on aromatic pilaf rice	19.9 33.5
GARITHES SAGANAKI GFO large australian gulf prawns, pan tossed with onion, garlic and feta in a rich tomato salsa, served with charred pide.	20.9 34.5
HTAPODI TIS SKARAS GF chargrilled local octopus served with a warm broccolini salad	19.9 32.9
KALAMARI TIS SKARAS GF local squid marinated and chargrilled. on a salad of rocket, artichoke, roast capsicum and roasted walnuts	19.5 31.5
KALAMARI TIGANITO GF local squid, lightly floured and fried, seasoned with sea salt and served with lemon aioli	18.9 30.5
MARITHOULA TIGANTI GF local whitebait with red onion and capers floured and fried. served with ouzo aioli	18.9 30.5
PSARI TIS SKARAS GF marinated chargilled swordfish served with a caper, tomato, chilli and olive salsa	18.9 31.5
MOUSSAKA GF chargrilled zucchini, eggplant, potato layered with a rich ground beef sauce topped with a creamy cheese bechamel. oven baked and served with greek salad	19.5
VEGETARIAN MOUSSAKA GF a medley of chargrilled vegetables layered with a lentil ragu, topped with a creamy bechamel sauce. oven baked with a greek salad.	19.5

NO SEPARATE ACCOUNTS

Sides & Salads

HORIATIKI SALATA GF village salad of cucumber, tomato, red onion, capsicum, olives, feta and evo dressing	16.5
BEETROOT SALATA GF roasted beetroot salad with rocket, chickpeas, walnuts, feta and aged balsamic dressing	16.5
HALOUMI SALATA GFO a salad of grilled haloumi, rocket, sweet potato, marinated figs, pita, croutons and aged balsamic evo dressing	16.5
PATATES GF crisp oven baked potatoes, lemon, rosemary and sea salt	8.9
PATATES TIGANITES GF homestyle chips & crumbled feta	8.9
VEGAN MENU AVAILABLE	

Banquets

Dinner Banquet 1

\$48.9 per person
Min 4 people

DIPS & PITA HALOUMI DOLMATHES YALAITZI SOUTZOUKAKIA KOLOKITHO KROKETES	HORIATIKI SALATA KOTOPOULO TIS SKARAS ARNI STI SOUVLA KALAMARI TIGANITO
--	--

The Greek Table

\$59 per person | Min 4 people

DIPS & PITA HORIATIKI SALATA HALOUMI ANY 5 DISHES OF YOUR CHOICE

Seafood Odyssey

\$65.9 per person | Min 4 people

DIPS & PITA & HORIATIKI SALATA HALOUMI KALAMARI TIGANITO PSARI TIS SKARAS GARITHES SOUVLAKI HTAPODI TIS SKARAS

Beer

Cascade Premium Light	7.8
Coopers Pale Ale	9
Coopers Sparkling Ale	9.5
James Boag's Premium	9
Corona	9
Mountain Goat Steam Ale	11
Mythos Greek Lager	9.5
Fix Greek Lager	9.5
The Hills Cider Co. Apple	9.5

Sparkling

	Glass	Bottle
Madame Coco Blanc de Blanc AUDE VALLEY, FRANCE	10.5	44
Mordrelle Blanc de Blanc ADELAIDE HILLS, SA		51
Sidewood Estate Sparkling Pinot Chardonnay ADELAIDE HILLS, SA	10.5	44
Spring Seed Wine Co. 'Wanderer' Sparkling Red MCLAREN VALE, SA	10	44
Sec & Co Prosecco VICTORIA	10	44
Lake Breeze Moscato LANGHORNE CREEK, SA	10.5	44

White

	Glass	Bottle
Zerella 'La Gita' Fiano MCLAREN VALE, SA	11.5	51
First Drop 'Endless Summer' Pinot Grigio ADELAIDE HILLS, SA	10	44
Collab And Bloom Pinot Gris ADELAIDE HILLS, SA	11	48
Vinetloper Pinot Gris ADELAIDE HILLS, SA		51
Shut The Gate Riesling CLARE VALLEY, SA	11	48
Rockford Handpicked Riesling EDEN VALLEY, SA		51
Bethany 'First Village' Chardonnay BAROSSA VALLEY, SA	11	48
Lobethal Road Sauvignon Blanc ADELAIDE HILLS, SA	11	48
Golden Child 'Island Life' Fume Blanc ADELAIDE HILLS, SA	11	48
Sidewood Sauvignon Blanc ADELAIDE HILLS, SA		48
Dionysos Matinia Moschofilero MANTINIA, GREECE	11.5	57
Cambas Retsina THESSALONIKI, GREECE		20

Rose/Red

	Glass	Bottle
Golden Child 'Beach Bum' Pinot Rose ADELAIDE HILLS, SA	11	48
Vinteloper Pinot Pinot Rose ADELAIDE HILLS, SA	11.5	51
Rockford Wines 'Alicante Bouchet' Rose BAROSSA VALLEY, SA		52
Glaetzer-Dixon Avance Pinot Noir FROGMORE CREEK, TA	11	51
Nocton Vineyard Pinot Noir COAL RIVER VALLEY, TAS		52
Cirillo 'The Vincent' Grenache BAROSSA VALLEY, SA	11	48
Down the Rabbit Hole Tempranillo MCLAREN VALE, SA	11.5	51
Hugh Hamilton Merlot MCLAREN VALE, SA		48
Unico Zelo 'Truffle Hound' Barbera Nebbiolo CLARE VALLEY, SA	11.5	51
Amadio Wines Sangiovese ADELAIDE HILLS, SA	11.5	51
Mordrelle 'Basket Press' Malbec LANGHORNE CREEK, SA	12	52
The Thief GSM BAROSSA VALLEY, SA	11	48
Kalleske GSM BAROSSA VALLEY, SA		51
First Drop Mothers Milk Shiraz BAROSSA VALLEY, SA	11	48
Battle of Bosworth Shiraz (Organic) MCLAREN VALE, SA	11.5	51
Kalleske 'Greenock' Shiraz BAROSSA VALLEY, SA		90
Karrawatta 'Ace of Trumps' Shiraz MCLAREN VALE, SA		90
Lake Breeze Cabernet Sauvignon LANGHORNE CREEK, SA	11.5	51
Katogi Averoff Agiorgitiko Cabernet METSOVO, GREECE	11.5	51
Zema Estate Cabernet Sauvignon COONAWARRA, SA		52
Dessert Wine		
Oenomelo		8
Top Note 'The Noble Rose' MCLAREN VALE, SA		9

Ouzo

Sans rival (Corinth Gr.)	8
Giokarini (Samos Gr.)	8
Plomari (Lesvos Gr.)	9
Mini (Lesvos Gr.)	9
Plomari 1st distill (Lesvos Gr.)	10
Oozo (Adelaide S.A.)	10

Cocktails

Aperol Spritz Aperol, prosecco and soda, served over ice	13.5
Espresso Martini Absolute vodka, kahlua, coffee, simple syrup	15
Jim's Martini Our signature cocktail - greek vermouth and potato vodka with poached figs	15

Non Alcoholic

Soft Drinks	4.5
San Pellegrino flavours	4.5
Fevertree Flavours	4.5
San Pellegrino	1 Litre 9.8 500ml 6
Nippy's Juice	4

Coffee

Frappe	5.5
Freddo Espresso	5.5
Loose Leaf Teapot	5
Affogato	8
Liquer Affogato	14
Loukoumi	2
Almond Clusters	3.5

Desserts

BAKLAVA CIGAR honey, nuts & cinnamon in filo pastry. chocolate ganache, vanilla bean ice cream	11
KREM KATAIFI shredded pastry, honey, nuts, topped with custard and cream, berry glaze, chocolate dirt	14
GALAKTOBOUREKO semolina custard flavoured with orange, filo wrapped and oven baked. served with candied orange peel and vanilla bean ice cream.	14

NO SEPARATE ACCOUNTS