



May 2017

Elyros is dedicated to bringing you sustainable produce. Our meats are free-range & grass fed, our greens foraged or locally farmed and our seafood fresh at its best.

We only use extra virgin olive oil from Crete, a staple in the Cretan diet.

The passionate Cretans find nothing more valuable in life than to share a meal at the table.

House marinated Greek olives	7
Fava - warm yellow split pea puree, shallot & capers	9
Taramosalata - white cod roe dip	9
Melitzanosalata - eggplant dip	9
Kalitsounia Cretan pies - sheep & goat's cheese	4.5ea
- wild greens	4.5ea
Grilled peppers - goat's curd dressing	12
Lakertha - pine cured & smoked ocean trout, yoghurt, potato	16
Mussels - pickled, fennel, wild weeds & lemon	14
Figs - Cretan honey, myzithra, sweet rusks & walnuts	17
Cretan salad - heirloom carrots, myzithra & Cretan rusks	18
Staka - goat's cheese, egg, onion & pine mushrooms	20
Boureki - potato, pine mushrooms, kohlrabi & goat's cheese	29
'Kakavia' - salmon, cuttlefish, mussels & pippies	36
Chicken - cauliflower, barley, golden raisins & pinenuts	38
Lamb - slow cooked, bulbs & oregano	42
Patates - lamb fat & rosemary salt	10
Lahanosalata - cabbage, lemon & olive oil	10
Wild leaves - walnut dressing & shallots	10
Horta - our daily greens, lemon & olive oil	10

Chef's Sharing Menu

MANTINADA - 4 courses 58pp

Tasting menu with shared dishes.

A journey through Crete
with the food of Elyros.

Let us look after you.

SWEETS

Bougatsa, semolina custard	16
Risogalo - caramelised apple & sheep's yoghurt	14
Cretan 'cheese cake' with carob & walnuts	14
Karithopita - pumpkin glyko & sweet myzithra	14
House made spoon sweet, sheep's yoghurt & almonds	10
Cretan style cheese selection	18

FUNCTIONS AT ELYROS

Elyros is a versatile venue that can cater for cocktail functions, seated dinners and corporate events. We have several spaces to suit groups large and small, and can tailor a package for you.

Please email us on eat@elyros.com.au or call 03 9882 8877 for more information.

LUNCH

We offer a sharing menu of meze, roast meats and dessert for family & friends.

Tuesday - Sunday 12pm-3pm
3 courses 45pp