



May 2018

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
Toursi - pickled vegetables, almond skorthalia	10
Kalitsounia Cretan pies - sheep & goat's cheese	4.5ea
- wild greens	4.5ea
Pickled seafood - mussels, octopus, cuttlefish & wild herbs	15
Apakia - vinegar cured & smoked pork, pickled onions	16
Baby leek - charred, yoghurt, hazelnuts & sorrel	15
Spanakorizo - Greek rice, wild greens & sweet onions	16
Sweetbreads - cauliflower, almonds & goat butter	15
Quail - carob roasted figs, black barley & caramelised onion	18
Tongue - tyrokafteri, currants & pinenuts	15
Boureki - potato, mushrooms & smoked anthotyro	27
Barramundi - wine braised calamari, black rice & nettle	38
Chicken - chestnut stifatho, hilopites & green olive	36
Pork - black-eyed beans, tomato & black garlic	40
Lamb - slow cooked, bulbs & oregano	42
Patates - lamb fat & rosemary salt	10
Lahanosalata - cabbage, beetroot, feta & lemon	10
Wild leaves - carob & walnuts	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
Wattleseed karithopita, chocolate & orange glyko	14
Risogalo - apple, caramel, sheep's yoghurt & cinnamon	14
Peaches - Samos, kourambietes & almonds	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