



November 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
Patzarosalata - golden beets, honey & goat's curd	9
Broadbeans - olive oil, native mint & feta	10
Toursi - pickled vegetables, almond skorthalia	10
Kalitsounia Cretan pies - sheep & goat's cheese	4.5ea
- wild greens	4.5ea
Lakertha - ouzo cured fish, lemon & wild weeds	17
Pihti - pig's head terrine, carrots & sunflower seeds	15
Siglina - cured pork, Tsikouthia pickled onions, wild herbs	16
Artichokes - spring vegetable soupa & olive oil	19
W.A. Octopus - chargrilled, burnt onion & krokos Kozanis	21
Whiting - corn, sheep's yoghurt & watercress	22
Staka - goat's cheese, egg, onion & asparagus	20
Boureki - potato, peas, feta & wild greens	29
Chicken - lemon verbena 'avgolemono', wild weed fricassee	36
Market fish - fasolakia & black garlic	38
Pork rack - suckling pig loukaniko & black rice 'spanakorizo'	42
Lamb - slow cooked, bulbs & oregano	42
Patates - lamb fat & rosemary salt	10
Lahanosalata - cabbage, lemon & olive oil	10
Wild leaves - carob & walnuts	10
Horta - our daily greens, lemon & olive oil	10

Chef's Sharing Menu

MANTINA ΔΔΑ - 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
Cretan 'cheese cake' with carob & walnuts	14
Risogalo - strawberry, sheep's yoghurt & vanilla	14
Loukoumathes - salted caramel & hazelnuts	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