



October 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.*

Chef's Sharing Menu

MANTINAΔA -

Tasting menu with shared dishes. A journey through Crete with the food of Elyros.
4 courses 58pp

Let us look after you.

Premium 70pp

House marinated Greek olives	7
Fava - warm yellow split pea puree, shallot & capers	9
Walnut 'skorthalia' with brined walnuts	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 octopus - dill & wild herbs	16
Apakia - vinegar cured & smoked pork, pickled onions	16
Lakertha - raki cured albacore tuna, sesame pasteli & avgotaraho	18
Artichoke - broad beans, peas, siglina & myzithra	17
Spanakorizo - Greek rice, wild greens & sweet onions	17
Clams - sorrel, assyrtiko & avgolemono	19
Braised rabbit - hazelnut hilopites & graviera	26
Prawn dolmathes - wild onion, wild rice & sheep's yoghurt	26
'Kavouromakaronatha' - squid ink hilopites & spanner crab	28
Prasopita - leek & fennel pie, feta, watercress & hazelnuts	32
Barramundi - wine braised calamari, black rice & nettle	38
Chicken - root vegetable 'briam' & chicken jus	36
Lamb - slow cooked, bulbs & oregano	44
Beef stifatho - beef cheeks, boureki, white onion & walnuts	44
Wild leaves, carob vinaigrette & walnuts	10
Patates - lamb fat & rosemary salt	10
Horta - our daily greens, lemon & olive oil	10
Maroulosalata - baby cos, sheep's yoghurt & pickled shallots	10

SWEETS

Bougatsa - semolina custard	16
'Revani' - syrup cake with coconut & blood orange	14
Risogalo - apple, caramel, sheep's yoghurt & cinnamon	14
'Galaktoboureko' - semolina custard & rhubarb	14
House made spoon sweet, sheep's yoghurt & almonds	10
Cretan style cheese selection	18

CELEBRATE WITH US!

We have several beautiful 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.