





## Our Restaurant

The team behind Epecha Restaurant, Angie Giannakodakis, Guy Holder and Disa Dimitrakakis bring you Elyros Restaurant and Meze Bar.

We journeyed to Crete for our new project and found inspiration in their gentle hospitality and effortless tasty food. A concept we love and feel close to.

Elyros is a Cretan inspired restaurant in the heart of Camberwell, housed in a beautiful 1920's bank building on the corner of Burke Rd and Mayston St, where the old Magic City hailed in the early noughties.

We named our restaurant after an ancient city in Crete, where the principles of health and prosperity were abundant and the cuisine that flourished, inspired a new way of eating sustainably, even back in 350 BC.

The neo-classical design in the main dining room is respectful of a Venetian time in Crete's history, as the accents of silver and sky blue border the terracotta urns around the bar. The theme sets the tone for a refined procession of tastes, all to be shared between friends and family, fresh greens, seasonal seafood and grass fed meat whose aromas of roasting juices tantalise the senses.

Our commitment is to provide healthy Cretan cuisine using the best quality produce from land and sea, in keeping with the ethos of the Cretan diet.

We pride ourselves in using local seasonal, ethically grown produce from farmers in Victoria. Our foraging yiayia's, friends and family keep our greens updated weekly. Seafood is fresh and local and free range grass fed meats is a must, just as you would find in Crete.

Serving better sustainable food should be a priority not just a desire. Our duty is to do both, alongside the best service in Melbourne.

Angie Giannakodakis  
Guy Holder  
Disa Dimitrakakis

## Events at Elyros

Elyros is a versatile venue that can cater for seated events, weddings, corporate events and cocktail functions. We have several spaces to suit groups large and small, and our close proximity to Camberwell Station makes us easily accessible by public transport. Our team is here to ensure the details of your special occasion are seamless and personal.

### Wine & Meze Bar

The Wine Bar on street level is the perfect location for stand up events or pre dinner drinks.



### Main Dining Room

The Main Dining Room is available for seated & canapé events.





## The Amari Room

Our private dining space on the second floor is a versatile, light filled and spacious venue ideal for all occasions including baptisms, birthdays and all types of corporate events.



### Seated Capacity

The Amari Room	-	20 to 50 guests
Main Dining Room	-	40 to 70 guests

### Cocktail Capacity

The Amari Room	-	20 to 70 guests
Bar	-	20 to 50 guests

Elyros is also available for exclusive use.

## Sample Menus - Sharing Mantinatha

*Please note, menu items listed are subject to change according to seasonal availability.  
Final menus will be confirmed prior to your event.*

### **Sample \$45 lunch menu**

***Please note this menu is only available for lunch.***

“Mantinatha”

3 course Sharing menu

House made breads, Cretan olive oil

Olives & feta cream

Fava - yellow split pea puree, capers & shallots

Lakertha - house cured fish, fennel tzatziki & wild rice crisp

Kalitsounia - traditional Cretan cheese pies

Apakia - house cured pork, tsikouthia pickled onions

Slow cooked lamb shoulder, bulbs & oregano

Patates, lamb fat & rosemary

Beetroot - pomegranate molasses, anthotyro & walnuts

Risogalo - rice pudding, seasonal fruit garnish

### **Sample \$58 menu for groups of 8-14 people**

“Mantinatha”

4 course Sharing menu

House made breads, Cretan olive oil

Olives & feta cream

Fava - yellow split pea puree, capers & shallots

Lakertha - house cured fish, fennel tzatziki & wild rice crisp

Kalitsounia - traditional Cretan cheese pies

Apakia - house cured pork, tsikouthia pickled onions

Market fish - mussels, white bean fasolatha & siglina

Wild leaves, carob & walnut

Slow cooked lamb shoulder, bulbs & oregano

Patates, lamb fat & rosemary

Beetroot - pomegranate molasses, anthotyro & walnuts

Risogalo - rice pudding, seasonal fruit garnish

**Sample \$64 large group menu - for groups of 15 people and more**

**“Mantinatha”**

**4 course Sharing menu**

House made breads, Cretan olive oil

Olives & feta cream

Fava - yellow split pea puree, capers & shallots

Lakertha - house cured fish, fennel tzatziki & wild rice crisp

Kalitsounia - traditional Cretan cheese pies

Apakia - house cured pork, tsikouthia pickled onions

Market fish - mussels, white bean fasolatha & siglina

Wild leaves, carob & walnut

Slow cooked lamb shoulder, bulbs & oregano

Chicken - root vegetable ‘briam’ & chicken jus

Patates, lamb fat & rosemary

Beetroot - pomegranate molasses, anthotyro & walnuts

Risogalo - rice pudding, seasonal fruit garnish

Traditional spoon sweet & sheep’s milk yoghurt

Premium sharing menus can also be arranged on request.

Cretan cuisine is based on sharing many dishes that nourish and encourage an interactive experience. If your requirements are more formal, please contact us about further options.

**Pre-dinner Canapés**

Chef’s selection of three canapés for half an hour

**\$15pp**

**Dietary Requirements**

Elyros is happy to cater for all individuals with dietary requirements with prior notice. If there are special requests that you would like to see on your menu, we are happy to discuss.

## SAMPLE CANAPÉ MENU

Three cold, three hot canapés **\$40pp**

Four cold, four hot canapés, one substantial **\$55pp**

Three cold, three hot canapés, two substantial, two sweet **\$65pp**

### Cold canapés

Taramosalata on rice cracker

Fava on crispy crouton

Dolmathes (V)

Raki cured fish, seasonal herbs

Oysters - seasonal garnish

Whipped myzithra cheese & onion rusk

Spring pea salad, myzithra, lemon & wild garlic

### Hot canapés

Mini spanakopita (V)

Char grilled lamb kalamaki

Prawn kalamaki

Crispy calamari - black taramosalata

Kalitsounia - cheese or weed pies

Keftethes: Lamb, or seasonal vegetable with spicy feta

### Substantial

Seafood youvetsi

Cretan chicken souvlaki- chips, yoghurt, onions & parsley

Glazed lamb neck- roasted bulbs

Mini potato boureki (V)

### Sweet Canapé

Chocolate karithopita - lemon yoghurt icing

Risogalo - seasonal garnish

Galaktoboureko

Cretan style cheese cake - with Manouri, myzithra & carob

### Catering

We are experienced in out caters for corporate events and special occasions.

We offer different packages depending on your needs and staffing by our professional team.

Our Functions Manager can quickly quote and organise an event to your requirements.

## BEVERAGE PACKAGES

### Standard Package

\$45 for (3 hours)

\$60 (4 hours)

\$75 (5 hours)

Louis Perdrier Excellence Brut, Bourgogne, France NV

2016 Parini **Pinot Griogio**, Delle Venezie, Italy

or

2015 Lyrarakis **Vilana**, Alagni, Crete, Ellas

2015 Picket Fence, **Pinot Noir**, Yarra Valley, VIC

or

2015 Mountain Fish **Agiorgitiko**, Peleponnessos, Ellas

Fix Lager

Cascade Light

Soft drinks

Still & sparkling mineral water

### Premium Package

\$60 (3 hours)

\$75 (4 hours)

\$90 (5 hours)

Louis Perdrier Excellence Brut, Bourgogne, France NV

Choose 2 white and 2 red from the following:

2013 Idaia **Vilana**, Dafnes Crete, Ellas

2015 Sound of White **Sauvignon Blanc**, Marlborough, NZ

2016 Alpha Estate 'Turtles Vineyard' **Malagouzia**, Makedonia, Ellas

2014 Fat Bastard, **Chardonnay**, Central California, USA

2015 Picket Fence 'The Suburban' **Pinot Noir**, Yarra Valley VIC

2014 Douloufakis 'Dafnios' **Liatiko**, Dafnes, Crete, Ellas

2014 Gaia **Agiorgitko**, Nemea, Peleponessos, Ellas

2015 Torzi Matthews 'Schist Rock' **Shiraz**, Barossa Valley, SA

Fix Lager, Ellas

Furphy Refreshing Ale, Victoria

Cascade Light

Soft drinks

Still & sparkling mineral water

Alternatively we can arrange for beverages to be served on a consumption basis.

*Please note – beverages listed are subject to change according to availability.*



