

At Elaiia, we couldn't be prouder to share our culture and love of Greek food with you. Our Chefs have carefully crafted a collection of your signature Elaiia favourites as well as exciting cultural classics that Greece has to offer. Whether it's your first experience or you're already part of our Elaiia family; we welcome you to indulge and enjoy our hospitality. Kali Orexi!

με ζ ζ ε (mezze) appetisers & sides *our selection of smaller plates can be enjoyed on their own to create a meal or shared with our main meals. Ask our team for their recommendations and suggestions.*

dips plate with two house made dips, Greek pitta bread, olives and fetta 19.90 vo/gfo

pan fried haloumi saganaki drizzled with thyme infused honey syrup 15.90 v/gfo

grilled Tasmanian octopus served on fava bean dip with crispy capers and our classic oil lemon dressing 23.50 gf/df

tender flash fried squid rings served with lemon aioli 19.50

greek salad 13.90 v/vgo

chips with fetta and oregano 13.90 v/vgo

baked greek lemon potatoes 13.90 vg

pizza *made with our delicious hand-made pizza dough and house made Napoli using only the freshest ingredients*

zesti pizza with hot salami, jalapenos, capsicum, red onion, fetta, mozzarella 28.90 vo

vegetarian pizza with spinach, mushrooms, red onion, olives, fetta 27.90 v/vgo

bbq chicken pizza with bacon, red onion, mozzarella and of course the bbq sauce 28.90

Mains

6-1/2 hour slow roasted Tasmanian lamb served with baked Greek lemon potatoes and housemade tzatziki and a splash of salsa verde 39.50

spanakopitta (spinach slice in filo pastry) prepared with our signature four cheese blend of fetta, parmesan, mozzarella, ricotta, spinach, dill and other traditional ingredients with housemade tzatziki 21.50v delicious with side of Greek Salad 13.90 or baked lemon potatoes 13.90

souvlaki in a Greek pitta wrap with house made tzatziki, and salad with your choice of grilled haloumi (v), marinated grilled chicken 19.90 dfo slow cooked lamb 20.90

souvlaki in a bowl with Greek pitta, salad, housemade tzatziki with your choice of grilled haloumi (v), marinated grilled chicken 24.90 slow cooked lamb 25.90 (gfo)

chilli salted crispy squid on a bed of cucumber ceviche, green onion, baby fennel and drizzled with chilli soy 31.90 gfo

mushroom risotto made with slow cooked thyme mushrooms, wilted baby spinach, parmesan, salsa verde and garlic 33.90 gf/v/vgo

carbonara pasta made with a creamy combination of eggs, cheese, bacon, garlic, parmesan and a sprinkle of parsley 31.90 vo



Eat Like A Greek Feast

platter for two 150
platter for three 225
75 per person
minimum 2 people

grilled octopus with fava bean dip, crispy capers, oil lemon dressing,
saganaki fried haloumi drizzled with thyme infused honey syrup and lemon v/gfo
marinated grilled chicken | slow roasted lamb | salt n pepper squid | spanakopita |
chips with fetta & oregano | Greek salad | housemade relish | tzatziki | pitta bread
elaia dessert

Koumozo Ouzo Aniseed Aperitif 200ml \$35 (offer only with Eat Like A Greek Feast)

Our Eat Like A Greek Feast pairs beautifully with our very own Koumozo Ouzo distilled locally in Miena. How to drink Koumozo? Enjoy straight, on ice or mix with water or coke

House Pours

Jansz NV Sparkling Rose (Tas) 12.50/ btl 55
Barringwood Pinot Gris (Tas) 12.50/ bottle 55
Skouras Moscofilero (GR) 15.50/bottle 75
Pipers Sauvignon Blanc (Tas) 12.50/bottle 55
Dalrymple Pinot Noir (Tas) 12.90/btl 58
Saint George Nemea Dry Red (GR) 15.50/btl 75

by the bottle

Dalrymple Cave Block Chardonnay (tas) 65

see our full wine list for more

Drink Like A Greek

Skouras Moscofilero 100% Moscofilero (GR) (dry white) *Flowery, crisp acidity, intense on aromas and flavours. Honeysuckle, white flowers, passionfruit. Refreshing and surprising long finish of orange rind and whisper of white pepper 75btl*

Saint George Nemea 100% argioritiko (GR) (dry red) *greece aromas of blackberries, black raspberries, ripe strawberries, touches of clove and cinnamon. Medium-bodied graceful texture, balanced acidity and very ripe, elegant tannins. moderately long finish, full of red fruits with a touch of sweet vanilla and black pepper 75 btl*



guests with dietary requirements or food allergies please let us know before you order. our kitchen contains traces of gluten, dairy, egg, peanuts, fish, shellfish. v=vegetarian, vo=vegetarian option, vg=vegan, vgo=vegan option, gf=gluten free, gfo=gluten free option, df=dairy free, dfo=dairy free option