EROS

OUZERI

Starters - Oretika

Eros Ouzeri house made dips

Melitzanosalata 7.9
Roasted eggplant, roasted pepper,red onion, parsley, garlic, tahini and olive oil.

Tzatziki 7.9
Yoghurt, cucumber, garlic, lemon juice and olive oil

Skordalia 7.9
Potato puree, garlic and olive oil, with vinegar and lemon.

Taramosalata 7.9
Cod roe with lemon juice and olive oil.

4 half dips 14.9
A half serve of all our dips served with one serve of grilled pita.

Pitta Bread Grilled 2.2

Continental Bread - house made. 2.9

Continental Bread - house made bread with Balsamic reduction, Coriole extra virgin olive oil 5.9

Crudites 5.9

Marinated Coriole Olives 5.9

Marinated Dodoni Greek Fetta 5.9

Dolmathes 13.9
Rice, tomato and fresh herbs wrapped in vine leaves, served with tzatziki.

Bekro Plate - 2 21.9
Selections of our meze including cured
meat pickled octopus & squid, semi dried tomatoes, marinated Dodoni fetta,
olives and house made bread.

Entree - Meze

Ouzeri Piato 16.9
Cheviched white anchovies, fetta, olives, tomato, pickled cucumber, served with a nip of Ouzo 12.

Tiri-Saganaki Duo 17.9
Greek cheeses haloumi, and kefalograviera grilled, balsamic honey reduction.
(Flamed with Metaxa $6 extra)

Maritha 16.9
Seasoned fried whitebait served with Fresh lemon & aioli, crisp caper berries.

Garithes tis skaras 17.9
Local prawns grilled, Crisp radish, avacado cream, green olive shallot dressing.

Htapodi Salata 16.9
Local large octopus tentacle pickled in Greek herbs & spices on salad greens.

Melitzana Kai Kolokithaky 15.9
Seasoned, fried eggplant and zucchini fritters, fresh tomato concasse, salad greens.

Gyros 19.9
House marinated prime lamb, slow roasted with hommus, tzatziki and pita.

Keftedes 17.9
Traditional meatballs served on garlic pilaf with salsa and myzithra cheese.

Kalamari Tiganito 17.9/29.9
Lightly floured, fresh local squid, seasoned and fried with green leaf pickle salad, roast garlic caper aioli.

Asparagia 17.9
Sauteed Asparagus spears, roasted tomato stuffed with zested ricotta, lemon, olive oil and shaved Kaseri cheese

Paithakia Salata 17.9/29.9
Seared lamb cutlets, spring onion, dodoni fetta and rosted garlic mash, red wine jus.

Scallops 19.9
Pan seared giant roe off scallops, chorizo salsa, micro herbs.

Main Courses - Kirio Piato

Moussaka 29.9
Mediterranean grilled vegetables layered with lentil ragout topped with Béchamel.

Psari Tis Imeras POA
Chef's fish of the day(refer to specials list)

Saganaki Thalasino 34.9
Handmade festoni ribbons, bug tails,
local prawns, king scallops, cherry tomato flambéed with ouzo, fetta, garlic, chilli.

Papia Metaxa 32.9
½ duck roasted served with braised fennel, butter blanched green beans, orange glaze.

Kotopoulo tis skaras 17.9 / 29.9
Marinated chicken tenderloins on greens ,lentil sweetcorn salsa & pilaf rice.

Htapodi tis skaras 30.9
SA large octopus tentacle, green pea & mint briani, Kasseri cheese foam, cherry vincotto.

Arni Souvlakia 32.9
Prime Lamb loin marinated & char-grilled, with tzatziki & gremolata on potatoes

Filleto 32.9
Grain fed fillet of beef, sautéed spinach,
charred asparagus spears, sweet potato scordalia shiraz jus.

Brizola 32.9
Cape Grim grain fed striplon, sautéed spinach, charred asparagus spears,
sweet potato scordalia and shiraz jus.

Sides - Playios

Greek Salata Sm 8.9 L 13.9
Salad of rocket, tomato, cucumber, capsicum, kalamatas, fetta, oregano,
lemon olive oil dressing.

Lahanika 8.9
Chef's selection of butterblanched seasonal veg

Patates 8.9
Fried steak house chips, seasoned, cumin and yoghurt aioli, tomato relish.

Beetroot Salata 13.9
Roasted baby beetroot, roasted apple, walnut and goats curd salad and fresh herbs

Lemnos Potates 8.9
Roasted new potatoes in lemon and aromatic herbs

Lunch Banquet Menu $27.90pp

(AVAILABLE LUNCHTIME ONLY)
MINIMUM 2 PEOPLE)

A selection of Dips served with Pitta bread,

Tzatziki
Yoghurt, cucumber, garlic, lemon and olive oil.

Melitzanosalata
Roasted eggplant, roasted pepper, red onion, parsley, garlic, tahini and olive oil.

Skordalia
Pureed potato, garlic, olive oil and lemon.

Taramasalata
Cod roe with lemon juice and olive oil.

Tiri-Saganaki
Greek kefalograviera cheese floured and grilled
with honey balsamic reduction

Kalamari tiganito
Lightly floured and seasoned fried local kalamari served with
a mixed leaf salad and roast garlic and caper aioli.

Kotopoulo tis skaras
Marinated chicken fillet on greens, yoghurt paprika dressing, pilaf rice.

Salata
Eros style Greek salad of rocket, tomato, cucumber, pepper, kalamata olive,
fetta cheese, oregano and olive oil lemon dressing

Eros Banquet Menu $44.80pp

AVAILABLE LUNCH OR DINNER
(MINIMUM 2 PEOPLE)

A selection of Dips served with Pitta bread,

Tzatziki
Yoghurt, cucumber, garlic, lemon and olive oil.

Melitzanosalata
Roasted eggplant, roasted pepper, red onion, parsley, garlic, tahini and olive oil.

Skordalia
Pureed potato, garlic, olive oil and lemon.

Taramasalata
Cod roe with lemon juice and olive oil.

Bekro Plate 2+
Chef's selection including, pickled seafood,
cured meats, roast peppers, marinated olives, fetta and continental bread.

Tiri-Saganaki
Greek kefalograviera cheese grilled with honey balsamic reduction.

Kalamari
Lightly floured and seasoned fried local kalamari served with a mixed leaf salad
and roast garlic and caper aioli.

Kotopoulo tis skaras
Marinated chicken tenderloins on greens, lentil and sweetcorn salsa, pilaf rice.

Paithakia Salata
Seared lamb cutlets, spring onion, dodoni fetta and rosted garlic mash, red wine jus.

Salata
Eros style Greek salad of rocket, tomato, cucumber, capsicum, kalamata olives,
fetta, oregano and olive oil lemon dressing.

Grand Banquet $59.80pp

ADDITION OF:

Garithes tis skaras
Local prawns grilled, Crisp radish, Avacado Cream, green olive shallot dressing.

Htapodi tis skaras
SA large octopus tentacle, green pea and mint briani, kasseri cheese foam, cherry vincotto.

Glika
A selection of Eros' house made desserts

Lunch Menu $18.90

(AVAILABLE LUNCHTIME ONLY)

Arni Giro
Traditional slow cooked lamb, served yiros style with Greek salad, tzatziki, hommus, hand cut chips and pita.

Warm Grecian chicken salad
Char grilled chicken tenderloins served with a salad of rocket, tomato, cucumber, capsicum, red onion, kalamata olives, fetta, avocado, oregano and olive oil lemon dressing.

Kalamari
Lightly floured and seasoned local kalamari
With a roast garlic and caper aioli, mixed leaf salad and steak house chips.

Grecian Tomato & Haloumi Salad
Grilled Haloumi, Vine ripened tomatoes, dodoni fetta, basil and foccacia crute salad, Coriole olive oil and sticky balsamic.

Eros Grecian Pizza
Slow roasted leg of lamb, Spanish onion, dodoni fetta and olive pizza finished with a minted tzatziki, cherry tomato and rocket.

Desserts - Glika

Baklava Cigars 9.9
Filo pastry rolled with cinnamon almonds and walnuts served with caramelised yoghurt, pistachios and citrus syrup.

Galataboureko 9.9
Filo pastry baked with a buttermilk semolina custard with a light sticky sauce and roasted almonds.

Cream Kataifi 9.9
Layered toasted shredded pastry and almond flakes soaked in vanilla syrup Greek custard. liquored chantilly cream.

Chocolate Tart 10.9
Belgium chocolate tart with berry couli and vanilla bean ice cream.

Dessert Platter 28.9
An indulgent taste of all our desserts.

Cheese Plate 22.9
Selection of local cheeses, poppy seed lavosh, walnut, date paste and muscatels