



## FOR LOVERS OF GREEK CUISINE

THE PASSION FOR FOOD HAS ALWAYS BEEN A BIG PART OF THE DIMITROPOULOS FAMILY.

I trust you will enjoy what Eros means to me - a love of good food that can be shared with family and friends for any occasion.

- Jim Dimitropoulos -

## EROS BANQUET

68.9pp

Dips and Pita  
Halloumi Saganaki  
Keftethes Me Salsa  
Horiatiki Salata  
Kalamari Tiganito  
Kotopoulo Tis Skaras  
Arni Sti Souvla

## THE GREEK TABLE

75.9pp

Dips and Pita  
Halloumi Saganaki  
Spanakopita  
Keftethes Me Salsa  
Horiatiki Salata  
Patates Tiganites  
Kalamari Tiganito  
Kotopoulo Tis Skaras  
Arni Sti Souvla

MINIMUM 4 PEOPLE FOR BANQUET

**DIP AND PITA** **GFO** 19.9  
choice of a dip + 1 pita

**TZATZIKI** garlic, cucumber, yoghurt  
**TARAMOSALATA** fish roe, lemon  
**SKORTHALIA** potato, garlic  
**HTIPITO** feta, yoghurt, roasted capsicum, dill, caper, chilli

**SELECTION OF DIPS** **GFO** 25.9  
a selection of all 4 dips + 2 pita  
Extra Pita 4.5  
Crudites 7.0

**OLIVES - KALAMATA** **GFV** 8.9  
marinated in chilli, rosemary, garlic, olive oil

**TIRI SAGANAKI** **GFV** 22.9  
grilled kefalograviera cheese served on a hot pan topped with fig compote, lemon evo dressing

**HALLOUMI SAGANAKI** **GFV** 22.9  
grilled halloumi cheese served on a hot pan with mulberry compote, olive, lemon evo dressing

**SPANAKOPITA** **V** 19.9  
filo pastry filled with spinach and feta, oven baked and served with tzatziki

**KOLOKITHOKROKETES** **GFV** 25  
zucchini, feta and herb croquettes served with spiced yoghurt

**YIGANDES PLAKI** **GFOV** 27.9 | 35.9  
home style oven baked lima beans in rich tomato salsa and feta, served with charred pide bread

**IMAM BAILDI** **GFOV** 27.9 | 36.9  
grilled eggplant, pocketed with caramelised onion, tomato salsa, topped with tzatziki and served with charred pide bread

**KEFTETHES ME SALSA** **GF** 27.9 | 36.9  
traditional beef meatballs with fresh herbs and garlic, baked in rich tomato salsa and served with pilaf rice

**LOUKANIKO** **GF** 26.9 | 34.9  
spicy (chilli) greek pork sausage pan cooked and served with pilaf rice

**KOTOPOULO TIS SKARAS** **GF** 31.9 | 38.9  
chargrilled marinated free range chicken thigh fillet served with baked okra and spiced yoghurt

**ARNI STI SOUVLA** **GFO** 33.9 | 39.9  
spit roasted lamb shoulder, topped with red onion, herbs, tzatziki and pita

**ARNI BRIZOLES** **GF** 34.0 | 42.5  
chargrilled marinated lamb cutlets medium, served with lemon oregano baked potatoes and tzatziki

**GARITHES SOUVLAKI** **GF M** 33.9 | 39.9  
chargrilled skewered wild caught prawns marinated with garlic, fresh herbs, served on pilaf rice with a garnish of rocket, spanish onion salad

**GARITHES SAGANAKI** **GFO M** 33.9 | 39.9  
wild caught prawns, pan tossed with garlic in rich tomato salsa and feta, served with charred pide bread

**KALAMARI TIGANITO** **GF A** NA | 39.9  
local squid, lightly floured and fried, seasoned with sea salt, served with a garnish of rocket, spanish onion salad and aioli

**MOUSSAKA** **GF** 29.5 | 38.9  
chargrilled zucchini, eggplant, potato layered with a rich ground beef sauce topped with a creamy bechamel, oven baked and served with a garnish of greek salad

**PASTITSIO** 29.5 | 38.9  
traditional greek dish of rich ground beef sauce, tube pasta topped with a creamy bechamel, oven baked and served with a garnish of greek salad

**SEAFOOD COUNTRY OF ORIGIN:**  
A - Australia I - Imported M - Mixed Origin

## SIDE AND SALAD

**HORIATIKI SALATA** **GFV** 20.9  
village salad of cucumber, tomato, red onion, capsicum, olives, feta and evo dressing

**PATATES** **GFV** 13.9  
oven baked potatoes, sea salt, lemon and oregano

**PATATES TIGANITES** **GFV** 15.9  
rough cut chips, sea salt, crumbled feta and oregano

**PILAF RICE** **GFV** 8.9  
oven baked aromatic basmati rice

**PIDE BREAD** **V** 7.5  
charred pide bread with evo, aged balsamic

## DESSERTS

**BAKLAVA CIGAR** 16.9  
rolled honey, nuts and cinnamon in filo pastry, honey syrup

**KREM KATAIFI** 18.5  
shredded pastry, honey, nuts, topped with custard and cream

**LOUKOUMI** 3.5

## DESSERT WINE

**SAMOS VIN DOUX** 2024 375ml 10 45  
Samos, Greece - Muscat

**DIONYSOS OENOMELO** 9  
Peloponnese - Greece (served chilled)

**RAKOMELO** 11  
Greece (served warm with quill of cinnamon)

VEGAN MENU AVAILABLE



FOLLOW US ON INSTAGRAM  
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No separate accounts unless by prior arrangement  
Public holiday surcharge applies 15%



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## OUZO | GREEK SPIRIT

<b>GIOKARINI</b> Samos, Greece	11
<b>PLOMARI</b> Lesvos, Greece	11
<b>PLOMARI 1ST DISTILL</b> Lesvos, Greece	12
<b>MINI</b> Lesvos, Greece	11
<b>OUZO 12</b> Volos, Greece	10
<b>TSIPOURO</b> Tyrnavos, Greece	10
<b>DRY MASTIHA</b> Lesvos, Greece	11
<b>TETTERIS MASTIHA</b> Chios, Greece	11
<b>SKINOS MASTIHA</b> Piraeus, Greece	12

## COCKTAIL

<b>APEROL SPRITZ</b> Aperol, Prosecco, soda, orange slice	18
<b>ESPRESSO MARTINI</b> Vodka, Kahlua, freshly brewed coffee	20
<b>NEGRONI</b> Campari, Vermouth, Gin, orange slice	21
<b>LONG ISLAND ICED TEA</b> Vodka, Rum, Tequila, Gin, Cointreau, Coke, lemon slice	24

## SPARKLING

<b>LOIS BY THE LANE VF</b> NV Blanc De Blancs - Adelaide Hills, SA	12.5
<b>MOET &amp; CHANDON VF</b> NV Brut Cuvée - Champagne, France	105
<b>SPRING SEED 'WANDERER' VF</b> NV Sparkling Red - McLaren Vale, SA	12
<b>FOLLOWING THE SUN 2024 VF</b> Prosecco - Adelaide, SA	12
<b>LAKE BREEZE 2025 VF</b> Moscato - Langhorne Creek, SA	12

## ROSÉ

<b>MITOLO JESTER 2025 VF</b> Sangiovese Rosé - McLaren Vale, SA	12.5
<b>LOBETHAL ROAD 2025</b> Rosé - Adelaide Hills, SA	12.5
<b>ROCKFORD ALICANTE BOUCHET 2025 VF</b> Rosé - Barossa Valley, SA	14

## WHITE

<b>FIRST DROP ENDLESS SUMMER 2025 VF</b> Pinot Grigio - Adelaide Hills, SA	13
<b>THE LANE 2025 VF</b> Pinot Gris - Adelaide Hills, SA	13.5
<b>REILLY'S RIESLING 2025</b> Watervale, SA	12.5
<b>PIKES TRADITIONALE 2025 VF</b> Riesling - Clare Valley, SA	13.5
<b>CHAPEL HILL 2021</b> Chardonnay - McLaren Vale, SA	13
<b>LOBETHAL ROAD 2025 VF</b> Sauvignon Blanc - Adelaide Hills, SA	13
<b>ZERELLA LA GITA 2025 VF</b> Fiano - McLaren Vale, SA	13
<b>SKOURAS 2024</b> Moschofilero - Peloponnese, Greece	13.5
<b>JIM BARRY 2025</b> Assyrtiko - Clare Valley, SA	14.5
<b>MALAMATINA 500ml VF</b> Retsina - Thessaloniki, Greece	10

## RED

<b>PARINGA CORONELLA 2024 VF</b> Pinot Noir - Mornington Peninsula, VIC	13
<b>NOCTON 2024</b> Pinot Noir - Coal River Valley, TAS	13.5
<b>SKOURAS SAINT GEORGE 2023</b> Agiorgitiko - Peloponnese, Greece	13.5
<b>HEDONIST 2022 VF</b> Grenache - McLaren Vale, SA (organic, biodynamic)	13
<b>HENTLEY FARM THE STRAY 2024</b> Grenache Shiraz - Barossa Valley, SA	14
<b>HENTLEY FARM VILLAIN &amp; VIXEN 2025 VF</b> Grenache - Barossa Valley, SA	13
<b>SAMUEL'S GORGE 2024 VF</b> Grenache - McLaren Vale, SA	61
<b>ELVERADO 2025</b> Tempranillo Grenache - McLaren Vale, SA	12.5
<b>PIKES 2024 VF</b> Sangiovese - Clare Valley, SA	13
<b>FIRST DROP 'MODERNO' 2023</b> Barbera - Adelaide Hills	69
<b>ROBERT OATLEY 2021</b> GSM - McLaren Vale, SA	13
<b>MITOLO JESTER 2022</b> Malbec - McLaren Vale, SA	13
<b>HENTLEY FARM 2024 VF</b> Shiraz - Barossa Valley, SA	14.5
<b>FIRST DROP MOTHER'S MILK 2023 VF</b> Shiraz - Barossa Valley, SA	14
<b>HENTLEY FARM THE BEAST 2023</b> Shiraz - Barossa Valley, SA	66
<b>ROCKFORD BASKET PRESS 2021</b> Shiraz - Barossa Valley, SA	63
<b>ROCKFORD ROD AND SPUR 2021</b> Shiraz Cabernet - Barossa Valley, SA	62
<b>MAJELLA 'MUSICIAN' 2022 VF</b> Cabernet Shiraz - Coonawarra, SA	64
<b>MAJELLA 2021 VF</b> Cabernet Sauvignon - Coonawarra, SA	66
<b>REILLY'S DRY LAND 2019 VF</b> Cabernet Sauvignon - Clare Valley, SA	70
	28

VINTAGE SUBJECT TO CHANGE

## BEER

<b>MYTHOS GREEK LAGER</b>	13
<b>JAMES BOAG'S PREMIUM</b>	11
<b>LITTLE CREATURES PALE ALE</b>	12
<b>COOPERS PALE ALE</b>	12
<b>COOPERS SPARKLING ALE</b>	12
<b>HEINEKEN</b>	11
<b>CORONA</b>	12
<b>HAHN SUPER DRY GF</b>	11
<b>CASCADE PREMIUM LIGHT</b>	10
<b>HEINEKEN ZERO ALCOHOL</b>	10
<b>THE HILLS APPLE CIDER</b>	12

## NON ALCOHOLIC

<b>SOFT DRINKS</b> Coke   Coke Zero   Schweppes Lemonade	5.5
<b>L.L.B   S.L.B</b>	7
<b>FEVERTREE DRINKS</b> Soda   Tonic   Dry Ginger Ale	6
<b>NIPPY'S JUICE</b> Apple   Orange	6
<b>SAN PELLEGRINO</b> 500ml   1L	8   12
<b>ACQUA PANNA</b> 500ml   1L	8   12

## COFFEE | TEA

<b>GREEK COFFEE</b> Sketo   Metrio   Glyko	4.9
<b>FRAPPE</b> Sketo   Metrio   Glyko - Me Gala	7.5
<b>FREDDO ESPRESSO</b> Sketo   Metrio   Glyko	8
<b>LOOSE LEAF TEAPOT</b> Greek mountain tea   Spring green tea   Camomile   Earl Grey   English Breakfast   Peppermint	7.5
<b>COFFEE (ESPRESSO)</b>	From 4.9