



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 -

DINNER BANQUET

65.9 PP

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

THE GREEK TABLE

69.9 PP

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

SEAFOOD ODYSSEY

78.9 PP

Dips and Pita	Horiatiki Salata
Spanakopita	Patates Tiganites
Tiri Saganaki	Garithes Souvlaki
Kalamari Tiganito	Psari Tis Skaras

MINIMUM 4 PEOPLE FOR BANQUET

DIP AND PITA **GFO** 18.9
choice of a dip + 1 pita

TZATZIKI garlic, cucumber, yoghurt
TARAMOSOLATA 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
crudites 7

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** 17.9
filo pastry filled with spinach and feta, oven baked and served with tzatziki

KOLOKITHOKROKETES **GfV** 24
zucchini, feta and herb croquettes served with spiced yoghurt

YIGANDES PLAKI **GFOV** 26.9 | 35.9
home style oven baked lima beans in rich tomato salsa and feta, served with charred pide bread

IMAM BAILDI **GFOV** 26.9 | 35.9
grilled eggplant, pocketed with caramelised onion, tomato salsa, topped with tzatziki and served with charred pide bread

KEFTETHES ME SALSA **Gf** 26.9 | 36.9
traditional beef meatballs with fresh herbs and garlic, baked in rich tomato salsa and served with pilaf rice

LOUKANIKO **Gf** 24.9 | 32.9
spicy (chilli) greek pork sausage pan cooked and served with pilaf rice

KOTOPOULO TIS SKARAS **Gf** 29.9 | 38.9
chargrilled marinated free range chicken thigh fillet served with baked okra and spiced yoghurt

ARNI STI SOUVLA **GFO** 31.9 | 39.9
spit roasted lamb shoulder, topped with red onion, herbs, tzatziki and pita

ARNI BRIZOLES **Gf** 32.9 | 40.9
chargrilled marinated lamb cutlets medium, served with lemon oregano baked potatoes and tzatziki

GARITHES SOUVLAKI **Gf** 32 | 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** 32 | 39.9
wild caught prawns, pan tossed with garlic in rich tomato salsa and feta, served with charred pide bread

KALAMARI TIGANITO **Gf** 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** 28.9 | 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 28.9 | 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

SIDE AND SALAD

HORIATIKI SALATA **GfV** 19.9
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

DESSERT

BAKLAVA CIGAR 16.9
rolled honey, nuts and cinnamon in filo pastry, honey syrup and vanilla ice cream

KREM KATAIFI 17.5
shredded pastry, honey, nuts, topped with custard and cream

LOUKOUMI 3.5

DESSERT WINE

DIONYSOS OENOMELO 9
Peloponnese - Greece (served chilled)

RAKOMELO 11
Greece (served warm with quill of cinnamon)

BREMERTON MISTELLE 375ml NV 12 48
Fortified Chardonnay - Langhorne Creek, SA

No separate accounts unless by prior arrangement
Public holiday surcharge applies 15%

VEGAN MENU AVAILABLE



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OUZO | GREEK SPIRIT

GIOKARINI Samos, Greece	10
PLOMARI Lesvos, Greece	10
PLOMARI 1ST DISTILL Lesvos, Greece	11
MINI Lesvos, Greece	10
OUZO 12 Volos, Greece	10
TSIPOURO Tyrnavos, Greece	10
DRY MASTIHA Lesvos, Greece	10
TETTERIS MASTIHA Chios, Greece	10
SKINOS MASTIHA Pireaus, Greece	10

COCKTAIL

APEROL SPRITZ Aperol, Prosecco and soda, orange slice	17
ESPRESSO MARTINI Vodka, Kahlua, freshly brewed coffee	19
NEGRONI Campari, Vermouth, Gin, orange slice	21
LONG ISLAND ICED TEA Vodka, Rum, Tequila, Gin, Cointreau, Coke, lemon slice	24

SPARKLING

LOIS BY THE LANE VF NV Blanc De Blancs - Adelaide Hills, SA	12	58
MOET & CHANDON VF NV Brut Cuvée - Champagne, France	105	
SPRING SEED 'WANDERER' VF NV Sparkling Red - McLaren Vale, SA	12	57
TREAD SOFTLY VF NV Prosecco - SA	11	52
LAKE BREEZE 2024 VF Moscato - Langhorne Creek, SA	12	57

ROSÉ

MITOLO JESTER 2024 VF Sangiovese Rosé - McLaren Vale, SA	12	57
LOBETHAL ROAD 2024 Rosé - Adelaide Hills, SA	12	57
ROCKFORD ALICANTE BOUCHET 2024 VF Rosé - Barossa Valley, SA	13	62

WHITE

FIRST DROP ENDLESS SUMMER 2023 VF Pinot Grigio - Adelaide Hills, SA	12	58
THE LANE 2024 VF Pinot Gris - Adelaide Hills, SA	12	58
HEAD IN THE CLOUDS 2022 Riesling - Clare Valley, SA	12.5	60
PIKES TRADITIONALE 2024 VF Riesling - Clare Valley, SA	13	64
CHAPEL HILL 2024 Chardonnay - McLaren Vale, SA	12	60
LOBETHAL ROAD 2024 VF Sauvignon Blanc - Adelaide Hills, SA	12	58
ZERELLA LA GITA 2024 VF Fiano - McLaren Vale, SA	12	58
SKOURAS 2023 Moschofilero - Peloponnese, Greece	13	64
JIM BARRY 2024 Assyrtiko - Clare Valley, SA	13.5	67
MALAMATINA 500ml VF Retsina - Thessaloniki. Greece	9.5	27

RED

PARINGA CORONELLA 2023 VF Pinot Noir - Mornington Peninsula, VIC	13	64
NOCTON 2023 Pinot Noir - Coal River Valley, TAS	13	64
SKOURAS SAINT GEORGE 2022 Agiorgitiko Peloponnese, Greece	13	64
HEDONIST 2022 VF Grenache - McLaren Vale, SA (organic, biodynamic)	12.5	61
HENTLEY FARM THE STRAY 2022 Grenache Shiraz - Barossa Valley, SA	14	68
HENTLEY FARM VILLAIN & VIXEN 2023 VF Grenache - Barossa Valley, SA	12.5	62
SAMUEL'S GORGE 2023 VF Grenache - McLaren Vale, SA		77
ELVERADO 2023 Tempranillo/Grenache - McLaren Vale, SA	12	58
PIKES 2023 VF Sangiovese - Clare Valley, SA	12	58
ROBERT OATLEY 2020 GSM - McLaren Vale, SA	12	58
MITOLO JESTER 2021 Malbec - McLaren Vale, SA	14.5	70
HENTLEY FARM 2023 VF Shiraz - Barossa Valley, SA	14.5	70
FIRST DROP MOTHER'S MILK 2022 VF Shiraz - Barossa Valley, SA	13	64
HENTLEY FARM THE BEAST 2022 Shiraz - Barossa Valley, SA		180
ROCKFORD BASKET PRESS 2020 Shiraz - Barossa Valley, SA		207
ROCKFORD ROD AND SPUR 2021 Shiraz Cabernet - Barossa Valley, SA		112
MAJELLA 'MUSICIAN' 2021 VF Cabernet Shiraz - Coonawarra, SA	12	58
MAJELLA 2021 VF Cabernet Sauvignon - Coonawarra, SA		67
WOODVALE ORCHARD ROAD 2022 VF Cabernet Sauvignon - Clare Valley, SA	12.5	60

Vintage subject to change.

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BEER

MYTHOS GREEK LAGER	12
JAMES BOAG'S PREMIUM	10.9
LITTLE CREATURES PALE ALE	11.9
COOPERS PALE ALE	10.9
COOPERS SPARKLING ALE	10.9
HEINEKEN	10.9
CORONA	10.9
HAHN SUPER DRY GF	10.9
CASCADE PREMIUM LIGHT	10
HEINEKEN ZERO ALCOHOL	10
THE HILLS APPLE CIDER	11

NON ALCOHOLIC

SOFT DRINKS Coke Coke Zero Schweppes Lemonade	5.5
L.L.B S.L.B	7
FEVER-TREE DRINKS Soda Tonic Dry Ginger Ale	5.8
NIPPY'S JUICE Apple Orange	5.8
SAN-PELLEGRINO 500ml 1l	8 12
ACQUA PANNA 500ml 1l	8 12

COFFEE | TEA

AFFOGATO	12.5
LIQUEUR AFFOGATO	18.5
EROS SIGNATURE AFFOGATO Mastiha Liqueur	18.5
GREEK COFFEE Sketo Metrio Glyko	4.8
FRAPPE Sketo Metrio Glyko - Me Gala	6.9
FREDDO ESPRESSO Sketo Metrio Glyko	7.5
LOOSE LEAF TEAPOT Greek mountain tea Spring green tea Camomile Earl Grey English Breakfast Peppermint	6.5
COFFEE (ESPRESSO)	FROM 4.8