



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	Kalamari Tis Skaras
Kalamari Tiganito	Garithes Souvlaki
	Psari Tis Skaras

MINIMUM 4 PEOPLE FOR BANQUET

VEGAN MENU AVAILABLE

No separate accounts unless by prior arrangement

Public holiday surcharge applies 15%

DIP AND PITA **GFO** 18.9

choice of a dip + 1 pita

TZATSIKI garlic, cucumber, yoghurt
TARAMOSOLATA fish roe, lemon
SKORTHALIA potato, garlic
HTIPIITO feta, yoghurt, roasted capsicum, dill, caper, chilli

SELECTION OF DIPS **GFO** 24.9
 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

DOLMATHES YIALANTZI **GFV** 18.9
 handrolled vine leaves stuffed with rice and herbs, served with tzatziki

TIRI SAGANAKI **GFV** 20.9
 grilled kefalograviera cheese served on a hot pan topped with fig compote, lemon evo dressing

HALLOUMI SAGANAKI **GFV** 20.9
 grilled halloumi cheese served on a hot pan with mulberry compote, olive, lemon evo dressing

SPANAKOPITA **V** 17
 filo pastry filled with spinach and feta, oven baked and served with tzatziki

KOLOKITHOKROKETES **GFV** 22
 zucchini, feta and herb croquettes served with spiced yoghurt

YIGANDES PLAKI **GFOV** 25.9 | 32.9
 home style oven baked lima beans in rich tomato salsa and feta, served with charred pide bread

IMAM BAILDI **GFOV** 25.9 | 32.9
 grilled eggplant, pocketed with caramelised onion, tomato salsa, topped with tzatziki and served with charred pide bread

KEFTETHES ME SALSA **GF** 24.9 | 35.9
 traditional beef meatballs with fresh herbs and garlic, baked in rich tomato salsa and served with pilaf rice

SOUTZOUKAKIA **GFV** 24.9 | 33.9
 chargrilled greek skinless beef sausages, served with pilaf rice, a garnish of rocket, spanish onion salad and spiced roasted tomato, capsicum and eggplant sauce

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

SPETSOFAI **GFO** 26.9 | 33.9
 spicy (chilli) greek pork sausage pan tossed with capsicum in rich tomato salsa and served with charred pide bread

KOTOPOULO TIS SKARAS **GF** 28 | 36.9
 chargrilled marinated free range chicken thigh fillet served with baked okra and spiced yoghurt

ARNI STI SOUVLA **GFO** 29.9 | 37.9
 spit roasted lamb shoulder, topped with red onion, herbs, tzatziki and pita

ARNI PAIDAKIA **GF** 27.9 | 36.9
 slow cooked marinated lamb ribs served with lemon oregano baked potatoes and tzatziki

ARNI BRIZOLES **GF** 29 | 39.9
 chargrilled marinated lamb cutlets medium, served with lemon oregano baked potatoes and tzatziki

GARITHES SOUVLAKI **GF** 29.9 | 38.9
 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** 29.9 | 38.9
 wild caught prawns, pan tossed with garlic in rich tomato salsa and feta, served with charred pide bread

KALAMARI TIS SKARAS **GF** 28.9 | 37.9

chargrilled marinated local squid, on a garnish of rocket, artichoke, roasted capsicum and roasted walnuts

KALAMARI TIGANITO **GF** NA | 36.9

local squid, lightly floured and fried, seasoned with sea salt, served with a garnish of rocket, spanish onion salad and aioli

PSARI TIS SKARAS **GF** 27.9 | 36.9

chargrilled marinated swordfish served on pilaf rice with a garnish of rocket, spanish onion, roasted capsicum salad

MOUSSAKA **GF** 27.9 | 37.9

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 27.9 | 37.9

tradional 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

BEETROOT SALATA **GFV** 19.9

roasted beetroot salad with rocket, walnuts, feta and aged balsamic evo dressing

PATATES **GFV** 13.9

oven baked potatoes, sea salt, lemon and oregano

PATATES TIGANITES **GFV** 14.9

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

GALAKTOBOUREKO 18.5

warm semolina custard flavoured with orange, filo wrapped and oven baked, served with candied orange peel and fresh pouring cream

LOUKOUMI 3.5

DESSERT WINE

DIONYSOS OENOMELO 9

Peloponnese - Greece (served chilled)

RAKOMELO 11

Greece (served warm with quill of cinnamon)

BOTRYTIS 375ml 2023 **VF** 12 50

Chardonnay - Riverland, SA



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