



all day breakfast from 8.00am Wednesday To Saturday
Sunday from 9.00am

elaia breakfasts (scrambled eggs & omelettes contain cream)

elaia breakfast with two eggs cooked to your liking, bacon, sourdough toast, pan-fried mushrooms, chipolatas, hash browns, grilled tomato 34.00 gfo

vegetarian breakfast with two eggs cooked to your liking, sourdough toast, pan-fried mushrooms, grilled tomato, sauteed spinach, hash browns, haloumi 34.00 gfo/v

two fried eggs and bacon sandwich made with our famous housemade relish and sourdough toast 26.00 df/gfo

classic breakfast with two eggs cooked to your liking, sourdough toast and bacon 25.00 df/gfo

Greek scrambled eggs on toast with tomato, fetta, paprika, oregano, onions and thyme 25.00 v/gfo

two eggs cooked to your liking on sourdough toast 18.00 v/gfo

keep calm and eat avocado

smashed avo on sourdough toast 21.00 v/vg/gfo

smashed avocado with two poached eggs, crumbed fetta, sourdough toast and a splash of housemade salsa verde 27.00 v/dfo/gfo

elaia benedicts 26.00

eggs benedict with two poached eggs, bacon, hollandaise, toast v/gfo

eggs florentine with two poached eggs, spinach, hollandaise, toast v/gfo

our omelettes are a meal in itself 26.00

omelette with jalapeno and cheese v/gf

omelette with spinach & sautéed mushrooms v/gf

omelette with hot salami, fetta and olives gf

breakfast extras some exchanges/variations on our signature combos may be charged as extras. No half serves on sides or extras.

egg (x1) 4.00

salsa verde 4.00

hash browns (x2) 6.00

grilled tomato 6.00

bacon (2 rashers) 8.00

pan-fried mushrooms 7.00

chipolata (2) 6.00

hollandaise 4.00

sauteed spinach 5.00

avocado 6.00

haloumi 7.00

house made relish 5.00

jam 3.00

Our Omelettes and Scrambled Eggs are made with cream.

All our toast is served unbuttered. Please let our team know if you would like butter portions.

A 1% EFTPOS surcharge applies. 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



all day lunch from midday Wednesday to Sunday

μεζέε (mezze) appetisers or 'small plates'

tzatziki – yoghurt, cucumber and garlic dip and pitta bread 12.00

taramasalata - creamy fish roe dip blended with lemon juice and olive oil served with pitta bread 12.00

tirokafteri - spicy capsicum dip and pitta bread 12.00

dips plate with two house made dips, Greek pitta bread, olives and fetta 24.00 vo/gfo (olives contain pits)

grilled Tasmanian octopus on creamy taramasalata, topped with crispy capers 26.00 gf/df

salt and pepper squid with aioli (5) 23.00

crispy beer battered fish pieces with ouzo mayo 23.00

paidakia – Greek lamb cutlets (2) marinated in oregano, lemon and thyme 26.00

marinated pork skewers with tzatziki (2) 22.00

chunky Greek salad 15.00 v/vgo (olives contain pits)

mini house salad 12.00 v/vgo

baked greek lemon potatoes 15.00 vg

chips with fetta and oregano 15.00 v/vgo

chips with basil mayo 10.00 v/vgo

pasta and pizza

Cypriot seafood pasta with tiger prawns, squid, mussels, chilli, garlic and ouzo in white wine 38.00

carbonara pasta made with a creamy combination of eggs, bacon, garlic, parmesan and a sprinkle of parsley 34.00

zesti pizza with hot salami, jalapenos, capsicum, red onion, fetta, mozzarella 30.00 vo

slow roasted lamb pizza, lemon potatoes, relish, red onion 30.00

vegetarian pizza with spinach, mushrooms, red onion, olives, fetta 29.00 (olives contain pits) v/vgo

bbq chicken pizza with bacon, red onion, mozzarella and of course the bbq sauce 30.00

Mains

Greek beef & pork meatballs and lemon potatoes in a rich tomato compote, served with Greek pitta bread 38.00

traditional Greek moussaka with layers of eggplant, potato and rich lamb sauce, topped with creamy béchamel and served with a small side salad 35.00

Spanakopita (spinach and cheese filo slice)
our signature four cheese blend with spinach, dill and traditional herbs served with house made tzatziki 24.00 v
add Greek Salad 15.00/ baked lemon potatoes 15.00

Periklis Plate for One, lamb cutlets (2), salad, chips, tzatziki, taramasalata, pitta bread 42.00

Neptunes Plate for One, salt and pepper squid, flake, tiger prawns, salad, chips 42.00

club sandwich with chicken, tomato, lettuce, bacon, flipped fried egg, mustard mayonnaise 27.00 add side of chips 10.00

chilli salted crispy squid on a bed of cucumber ceviche, green onion, baby fennel and drizzled with chilli soy 34.00 gfo

Greek Meat Plate for Two - lamb cutlets, pork skewers, beef & pork meatballs, marinated chicken, tzatziki and Greek Pitta Bread 90.00

Poseidon Seafood Plate for Two - Tiger prawns, salt n pepper squid, fish, grilled octopus, Greek pitta, chips, taramasalata, ouzo mayo 90.00

Souvlaki in a Wrap

marinated grilled chicken souvlaki wrap, house made tzatziki, salad 24.00 dfo

slow cooked lamb souvlaki wrap, house made tzatziki, salad 24.00

grilled haloumi souvlaki wrap, house made tzatziki, salad 24.00 v

add baked Greek lemon potatoes 15.00 / add chips 10.00

Souvlaki in a Bowl

marinated grilled chicken souvlaki in a bowl with Greek pitta, salad, chips and house made tzatziki 32.00 dfo

pork skewers in a bowl with Greek pitta, salad, chips and house made tzatziki 32.00

slow cooked lamb souvlaki in a bowl with Greek pitta, salad, chips and house made tzatziki 32.00

grilled haloumi souvlaki in a bowl with Greek pitta, salad, chips and house made tzatziki 32.00 (v)

add baked Greek lemon potatoes 15.00

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