



TAKE AWAY MENU

83 Grimshaw Street, Greensborough 3088
Bookings • Enquiries • Function Room

(03) 9432 4111

www.eosgreektavern.com.au

Tue-Sat: 5pm till late Sunday: 12pm till late

Starters

MIXED DIPS PLATE \$18
Tzatziki, Tarama & Eggplant dip with pickled vegetables, roasted peppers and olives served with ciabatta bread.

TZATZIKI DIP \$8
Thickened yoghurt blended with cucumber, mint, garlic and virgin olive oil.

TARAMA DIP \$8
Caviar blended with lemon juice and oil.

EGGPLANT DIP \$8
Chargrilled eggplant blended with basil, tahini and garlic.

HTIPITI \$9.9
Creamed fetta, blended with roasted red peppers and mild chilli.

DIP OF THE DAY \$9.9
Ask us about today's flavour.

PITA BREAD \$4.5

CIABATTA BREAD \$5

GLUTEN FREE BREAD \$6

Mezze - Entrée

SAGANAKI (GF) \$13.8
Kefalograviera cheese grilled & served with a lemon wedge.

BBQ OCTOPUS (GF) E \$16 M \$32
Marinated in lemon pepper seasoning, virgin oil and Greek herbs sitting on a bed of mixed cress. (Main served with Rice Pilaf).

OUZO CURED ATLANTIC SALMON \$16
Atlantic Salmon cured in greek flavours dressed with extra virgin olive oil & lemon pepper with a crisp salad.

FIRE ROASTED PEPPERS & FETTA CRUMBLE \$16
A medley of roasted peppers marinated in garlic, virgin oil and oregano sprinkled with fetta crumble and oven baked, served with toasted ciabatta.

S & P CALAMARI (GF) E \$14 M \$28
Marinated in lemon, olive oil, cracked pepper and sea salt chargrilled and drizzled with a citrus dressing. (Main served with Rice pilaf).

LOUKANIKO \$16
Smoked sausage, chargrilled and served with htipiti dip.

WHITEBAIT \$14
Lightly floured and fried until crisp, served in a kataifi basket on a bed of wild cress and a lemon wedge.

SPANAKOPITA \$16
Baby spinach, fetta, dill & leek rolled in traditional Greek filo and oven baked with a side salad.

DOLMADES \$12
Rice infused with lemon and Greek herbs, wrapped in pickled vine leaves, served with roasted red peppers. (Four pieces).

KATAIFI PRAWNS \$17
Four Black tiger prawns wrapped in kataifi pastry, crispy fried & served with a mild chilli aioli.

KEFTETHES E \$14 M \$28
Cypriot flavoured pork and beef meatballs shallow fried, with a tahini yoghurt dip. (Main served with wedges and salad).

MUSHROOMS MANITARIA YEMISTA (GF) \$14
Ovenbaked Mushrooms filled with Fetta Cheese, garlic and greek herbs.

KATAIFI CHICKEN \$15
Chicken Tenderloins, semi dried tomatoes and haloumi cheese encased in Kataifi Pastry, Oven Baked & drizzled with a balsamic reduction and spinach aioli.

TIGANITES PATATES \$14
Village Cut potato wedges crispy fried & tossed through fetta crumble and oregano.

HALOUMI SALAD (GF) \$18
Wild Roquette, cherry tomatoes, toasted cashews & mandarin segments drizzled with a balsamic and virgin oil dressing topped with grilled haloumi cheese.

ARANCINI EL GREKO \$16
An Olive, capsicum, basil pinenut pesto and mozzarella flavoured risotto ball, panko crumbed and crispy fried accompanied with a fennel, mandarin and roquette salad.

CHICKEN WINGS \$14
Panko Crumbed and Crispy Fried Chicken wings accompanied with a herb and garlic scented yoghurt dip.

Mains

FISH OF THE DAY MP
Ask about today's catch.

FRIED CALAMARI \$28
Lightly dusted in flour and accompanied with rice pilaf and a citrus mayonnaise.

BBQ TIGER PRAWNS \$32
Traditionally seasoned, sitting on a bed of rice pilaf and steamed broccoli served as is or with your choice of creamy garlic or chilli & tomato sauce.

GYROS \$28
Marinated lamb on the spit thinly sliced, served with lemon baked potatoes, pita bread and tzatziki. (GF option add \$3).

MOUSSAKA \$28
Grilled eggplant, zucchini and potato between layers of homemade meat sauce topped with béchamel and oven baked with a crisp garden salad.

CHICKEN SOUVLAKI \$28
Three chargrilled skewers of chicken seasoned with lemon and Greek herbs with a garden salad, pita bread and tzatziki dip. (GF option add \$3).

LAMB SOUVLAKI \$30
Three chargrilled skewers of lamb fillet marinated in lemon and Greek herbs served with a garden salad, pita bread and tzatziki dip. (GF option add \$3).

MIXED SOUVLAKI \$32
Two skewers of chicken and two skewers of lamb seasoned in lemon and Greek herbs served with a garden salad, pita bread & tzatziki dip. (GF option add \$3).

MEAT PLATE \$30
A delicious combination of gyro, keftethes, loukaniko, lamb souvlaki and chicken souvlaki, with lemon baked potatoes.

SEAFOOD PLATE (GF) \$32
Prawns, calamari, fillet of fish and BBQ octopus, served with a rice pilaf and garden salad.

YEMISTA - STUFFED PEPPERS (GF) \$28
Oven Baked Whole Peppers stuffed with lamb mince, rice, greek herbs and toasted pinenuts, accompanied with a roquette cherry tomato & julienne carrot salad, lightly dressed with balsamic and virgin oil.

MUSSELS SAGANAKI \$28
Portarlington Mussels, pan seared in virgin oil, tomato basil, onion retsina and garlic finished with rice and crumbled fetta, served with crunchy toasted ciabatta.

Deluxe Banquet (for 2 or more people) per head \$50

Cold Entrees: Mixed dips, dolmades, olives, pickled vegetables & ciabatta bread.

Hot Entree: Saganaki cheese.

Hot Platter: Consists of gyro, keftethes, chicken souvlaki, loukaniko, prawns, fish fillet of the day and calamari accompanied with rice pilaf, lemon baked potatoes and Greek salad.

Desserts: An assortment of mixed Greek sweets.

or
Fruit Platter: Selection of seasonal fruit.

Salads

GREEK SALAD (GF) \$14
Mixed lettuce, tomato, cucumber, onion, capsicum, olives and fetta cheese, drizzled with creamy lemon, fresh herb & olive oil dressing.

VILLAGE STYLE GREEK SALAD (GF) \$18
A combination of tomato, cucumber, capsicum, olives, fetta cheese and onion tossed through cretan olive oil, lemon juice and oregano dressing.

Sides

SAUTEED VEGETABLES \$10

SAUTEED SPINACH \$8

KALAMATA OLIVES \$8

FETTA \$8

RICE PILAF \$5.5

LEMON BAKED POTATOES \$5.5

VILLAGE CUT CHIPS \$7 L \$9

Desserts

BAKLAVA \$9
Almonds, walnuts and pistachio nuts wrapped in filo and drizzled with a cinnamon and honey syrup.

TURKISH DELIGHT \$9
Almond flavoured and coated in icing sugar.

GALAKTOBOUREKO \$10
A traditional Greek custard filo drizzled with a cinnamon and honey flavoured syrup.

MIXED SWEETS \$10
Baklava, galaktobourekos, and Turkish delight garnished with fresh fruit.

PROFITEROLES \$14
Filled with a vanilla custard and drizzled with a hot chocolate sauce.

DESSERT OF THE DAY
Please ask about what we have on offer.

All prices are GST inclusive & may be subject to change without notice. (GF) = Gluten Free