

OUR PHILOSOPHY

Our aim, from the moment you are greeted at the door is to provide you with a unique sensory experience of sight, smell and taste. The eos motto is simple:

Good food and good service keeps everyone coming back!

Like the sun rising over the horizon, bringing forth a new day, eos shares a similar philosophy. Infusing simple flavours from Greece and the Mediterranean, complimenting the fresh local produce and the smokiness of open Australian Mallee Root charcoal.

Our menu and specials echo a new day in Greek cuisine. Flavours and textures are combined to tantalise your tastebuds leaving you craving for more.

From a young age, Jim was introduced to the art of cooking in the hospitality industry. His passion comes from the heart and that passion is reflected through his entire team!

Jim's passion led him through Italian, French, Asian and Modern Australian cuisines, but nothing could keep him away from his Cypriot heritage.

Now with his 20th year at eos, his heart has found an extra beat! His years of experience in hospitality as a head chef and owner is reflected in his service, menu and wine list that all harmonise together to keep you returning again and again.

FUNCTIONS - GROUPS - EVENTS

Our reputation speaks for itself celebrating many special occasions with the Greensborough locals and people from afar. We cater for all groups, big or small. Catch Ups, with friends, team mates or work mates, **Birthday parties 18th's, 21st's, 30th's, 40th's, 50th's, 60th's, 70th's, 80th's and 90th birthdays** as well.

Functions are available for Sunday lunch with a minimum of 25 people.

Christenings, Baptisms, Confirmations along with **Engagements & Weddings**. Speak to one of our friendly staff if you would like to know more information.

We also have Catering platters available if you prefer a party at home!

Celebrate our 20th year at eos with the special events we are hosting!



eosgreektavern



Eos Greek Tavern



**CELEBRATE OUR
20TH YEAR AT EOS
WITH SPECIAL
EVENTS WE ARE
HOSTING!**

TITAN'S BANQUET

for a minimum 2 or more people
Whole Table Participation required

62.5
PER HEAD

Entrées

- Mixed dips - a medley of tzatziki, tarama, hommous & skordalia dips accompanied with homemade pickled vegetables, roasted peppers and pita bread
- Dolmades

Hot Entrée

- Saganaki cheese

Main Course

- Platter to share

Meats

- Chicken & lamb gyros, loukaniko, keftedes & lemon potatoes

Seafood

- Fried calamari, lemon pepper barramundi, BBQ prawn & rice pilaf
- Accompanied with a Greek salad

Complimentary Desserts

- Sweets consisting of the Chef's selection of Greek sweets or seasonal fruit plate to share

Vegetarians are able to participate in the Banquet as well, with a selection of vegetarian dishes as their main course

KIDS BANQUET

(12 years and under)
In conjunction with Titans Banquet

24.5
PER HEAD

Entrées

- Mixed dips - tzatziki, tarama, hommous & skordalia dips, accompanied with homemade pickled vegetables and pita bread

Main (served to the kids before the adult's platters)

- Chicken & lamb gyros served with chips and tomato sauce

Dessert

- Vanilla ice cream

GLUTEN FREE TITAN'S BANQUET

for a minimum 2 or more people
Whole Table Participation required

67.5
PER HEAD

Entrée's

- Mixed dips - a medley of tzatziki, hommous & skordalia dips accompanied with homemade pickled vegetables, roasted peppers and toasted gluten free bread
- Dolmades

Hot Entrée

- Saganaki cheese

Main Course (Platter to share)

Meats

- Mixed gyros, soutzoukakia & lemon potatoes

Seafood

- BBQ salt & pepper calamari, grilled barramundi, BBQ prawn & rice pilaf
- Greek salad

Complimentary Dessert

- Seasonal fruit

DIPS

Mixed Dips 22.5

A medley of tzatziki, tarama, hommous & skordalia accompanied with homemade pickled vegetables and 2 whole pieces of pita bread

Tzatziki Dip (EF, GF, V) 9

Greek style yogurt, blended with cucumber, garlic & mint

Skordalia Dip (GF, V, VE, EF) 9

Potato, garlic and vinegar blended with EVO

Tarama Dip (Taramosalata) (DF, EF) 9

Caviar blended with EVO, bread and vinegar

Hommous Dip (DF, GF, V, VE) 9

A blend of chickpeas, cumin, sesame paste, garlic, lemon juice and EVO

Htipiti Dip (GF, V) 10

Whipped feta cheese blended with oven roasted capsicum & chilli

ENTRÉES (APPETISERS)

Saganaki (GF, V, OGF) 15

Aged Kefalograviera cheese cooked on the grill and served with a lemon wedge

Oysters Natural 1/2 Dozen (GF) 29.5

Coffin Bay South Australian Oysters served with citrus aioli dipping sauce and a lemon wedge

Oysters Medley 1/2 Dozen (GF) 34

Coffin Bay South Australian Oysters consisting of 2x cognac infused oysters kilpatrick, 2x saganaki mornay and 2x chilli lime & tequila. Oven baked and served with a lemon wedge

Oysters Kilpatrick 1/2 Dozen (GF) 34

6x Coffin Bay oysters topped with bacon cognac infused kilpatrick sauce, oven baked & served with a lemon wedge

BBQ Octopus Appetiser (DF, GF) 19.5

South Australian octopus marinated our way and cooked on charcoal. Finished with a drizzle of Cretan EVO and lemon dressing

S + P Calamari Appetiser (DF, GF) 17.5

Tender strips of salt & pepper marinated calamari cooked on the BBQ, dressed with EVO & lemon, served on garnish salad

Whitebait 16.9

Lightly floured and flash fried, sitting on a drizzle of citrus aioli and balsamic reduction

Keftethes 15.9

Traditional Cypriot flavoured pork meatballs, flash fried and served with a tahini yoghurt

Koupes 17.5

A traditional Cypriot delicacy. Couscous outer shell with a pork, herb and onion filling. Oven baked and served with lemon

Sheftalies 21.5

Traditional Cypriot pork rissoles BBQ'd on charcoal. Accompanied with tahini yogurt

Dolmades (DF, GF, V, VE) 16

Vine leaves wrapped around a Cypriot flavoured rice filling with a hint of tomato. Topped with marinated fire roasted peppers

Loukaniko 15.2

Sliced Greek sausage cooked on the BBQ & accompanied with skordalia dip

Spanakopita (V) 16.5

Grated feta mixed with baby spinach & Greek herbs, wrapped around filo pastry and oven baked until golden brown. Drizzled with a balsamic reduction

Grilled Halloumi 14.5

Halloumi cheese grilled & drizzled with a house-made honey syrup

Halloumi Chips 15

Panko crumbed halloumi pieces, flash fried and served with a sweet chilli aioli

PROMETHEUS

GOD OF FIRE (MEATS)

MAINS

BBQ Pork Belly 32.5

Pork belly marinated in Greek flavours and cooked on the charcoal. Served with chips & Greek salad with our homemade BBQ Sauce

Mixed Gyros 29.5

Thinly sliced chicken & lamb gyros, accompanied with lemon potatoes, pita, garden salad & tzatziki (add 4 GF option)

Chicken Gyros 28.5

Thinly sliced chicken gyros, accompanied with lemon potatoes, pita, garden salad & tzatziki (add 4 GF option)

Lamb Gyros 29.9

Thinly sliced lamb gyros, accompanied with lemon potatoes, pita, garden salad & tzatziki (add 4 GF option)

Chicken Souvlaki 29.5

2 x skewers of chicken thigh steak marinated in Greek flavours. BBQ'd & served with chips, 1/2 a piece of pita, garden salad & tzatziki (OGF option available)

Lamb Souvlaki 32.5

2x skewers of lamb fillet marinated in Greek flavours. BBQ'd & served with chips, 1/2 a piece of pita, garden salad & tzatziki (OGF option available)

Moussaka 31

Layers of eggplant, zucchini, potato, meat sauce topped with béchamel & saganaki cheese, oven baked

Soutzoukakia (GF) 31

Traditional flavoured pork meatballs, cooked in a napolli sauce and served with mash & garden salad

SON OF ZEUS PLATTER for 2 (EF, GF) 70

450 grams of thinly sliced mixed gyros served with lemon potatoes, Greek salad & tzatziki dip

HERMES MEAT PLATTER for 2 95

A delicious combination of chicken & lamb gyros, keftethes, loukaniko and BBQ pork belly accompanied with lemon baked potatoes, Greek salad & tzatziki

POSEIDON (GOD OF THE SEA)

MAINS

Fried Calamari 29.5

Flash fried calamari strips sprinkled with lemon pepper, accompanied with citrus aioli, rice pilaf and lemon

Lemon Butter Barramundi (GF) 35

Grilled barramundi fillet served with mash potato & topped with a creamy lemon butter sauce & sautéed veggies

Menu Abbreviations

GF Gluten Free **DF** Dairy Free **V** Vegetarian **VE** Vegan **EF** Egg Free **OGF** Onion & Garlic Free **EVO** Extra Virgin Olive Oil

Although we train all full time staff to take the utmost care in handling and preparing food for special dietary requirements. Certain manufacturers may change their ingredients from time to time. We don't accept any liability for potential cross contamination of allergens. Our menu contains allergens: milk, eggs, fish, crustacean shellfish, tree nuts, coconut, sesame seeds, peanuts and wheat.

1.9% surcharge fee on all card transactions. No split bills.

Greek Salad with BBQ Prawns (GF) 30.5

4 Tiger prawns sprinkled with lemon pepper & sea salt cooked on the BBQ. Sitting on a full Greek salad

Greek Salad with BBQ Octopus (GF) 35

South Australian octopus marinated in lemon & olive oil cooked on the BBQ. Sitting on a full Greek salad

Greek Salad with BBQ Calamari (GF) 32

Tender strips of salt & pepper marinated calamari cooked on the BBQ. Sitting on a full Greek salad

BBQ Prawns (GF) 35

8 Tiger prawns sprinkled with lemon pepper & sea salt cooked on the BBQ accompanied with rice pilaf & sautéed veggies

BBQ Salt and Pepper Squid (GF) 35

Squid sprinkled with lemon pepper & cooked on open charcoal, served with rice pilaf & sautéed veggies

Salt & Pepper Barramundi (OGF, GF) 32.3

Lightly Sprinkled with Lemon pepper seasoning and served with rice pilaf and lemon

APHRODITE'S SEAFOOD PLATTER for 2 (GF) 111.5

Grilled wild barramundi fillet sprinkled with lemon pepper, oyster medley (2x kilpatrick, 2x mornay 2x chilli lime), BBQ lemon pepper prawns, BBQ octopus, BBQ salt & pepper calamari, rice pilaf & Greek salad

ANTHEA

(GODDESS OF VEGETATION AND SEASONS)

Greek Salad (GF, V) 17

Mixed salad, truss tomato, cucumber, capsicum, red onion, feta & olives tossed through our signature dressing

Village Salad (GF, V) 21.5

Diced truss tomato, cucumber, capsicum, red onion, olives and feta tossed through our signature dressing

Garden Salad (GF, V, VE) 8

Mixed salad, tomato, cucumber, onion & capsicum tossed through our signature dressing

Fetta Spanakorizo (GF, V) 30.5

Traditional Greek rice pilaf with sautéed onion, tomato, baby spinach and lemon juice finished off with cubes of feta

Spanakorizo (GF, V, VE) 29.9

Traditional Greek rice pilaf with sautéed onion, tomato, baby spinach and lemon juice

SIDES

Pita Bread (V) 2.9

One whole pita cooked on the hot plate with a touch of oil

Gluten Free Bread (GF, V) 8

Toasted in the oven & drizzled with EVO

Garlic & Oregano Pita Bread (V) 4

One whole pita cooked on the hot plate and drizzled with garlic olive oil & mountain oregano

Sautéed Vegetables (V, VE, GF) 12.5

Sautéed veggies, pan seared in EVO, sprinkled with salt, pepper & mountain oregano

Kalamata Olives (V, VE, GF) 8

Drizzled with EVO and sprinkled with mountain oregano

Chilli Olives (GF, V, VE) 12.5

Marinated in chilli and served warm

Danish Feta Cheese (V) 12.5

Drizzled with EVO and sprinkled with mountain oregano

Rice Pilaf (GF, V, VE) 6.2

Lemon Baked Potatoes (GF, V, VE) 9.9

Mashed Potato 8

Chips small 8 large 12.5

HEBE

(GREEK GODDESS OF YOUTH)

Kid's Chicken Gyros 15

Thinly sliced chicken gyros, served with chips and tomato sauce

Kid's Lamb Gyros 17

Thinly sliced lamb gyros, served with chips and tomato sauce

Kid's Mixed Gyros 16

Thinly sliced lamb & chicken gyros, served with chips and tomato sauce

Kid's Meatballs 15.3

Homemade meatballs served with chips and tomato sauce

Kid's Fried Calamari 15.3

Fried calamari served with chips and tomato sauce

Kid's Homemade Chicken Nuggets 15.3

Panko crumbed chicken fillet, served with chips and tomato sauce

Kid's Vanilla Ice Cream 5

1 scoop of vanilla ice cream with an option of chocolate topping

EROTES

(SWEETS FOR MY SWEET)

Baklava 12.5

Pistachio, almonds & walnuts between layers of filo pastry. Baked, then drizzled with honey syrup or as we refer to it as "liquid gold"

Greek Custard Pie (GALAKTOBOUREKO) 12.5

Traditional semolina custard encased in filo pastry and finished with a cinnamon flavoured honey syrup or as we refer to it as "liquid gold"

Greek Delights (LOUKOUMIA) 10.7

Rose & vanilla flavoured Greek style delights with roasted almonds and served with fruit garnish

Greek Sweet Tasting Plate 12.5

A selection of Greek custard pie, baklava & greek delights served with a fruit garnish

Honey Puffs Doughnuts (LOUKOUMADES) 12.5

Greek doughnuts drizzled with a cinnamon scented sugar syrup, and sprinkled with crushed pistachio, almonds & walnuts

Baklava Ice Cream 12.5

Two scoops of vanilla ice cream rolled in crushed pistachios, almonds & walnuts. Finished with a bite size piece of baklava & a light drizzle of honey syrup

Ouzo Strawberry Sorbet (GF, EF, DF) 14

House made sorbet with fresh strawberries & ouzo number 12