

Eleni's @



M A L L E E

♦ E S T A T E ♦

Dips

Pantzaria Beetroot, Garlic, Mint & Parsley (GF, V)	\$5.00
Hommous Chickpeas, Tahini, Garlic & Spices (GF, V)	\$5.00
Tzatziki Yoghurt, Cucumber, Mint & Garlic (GF)	\$5.00
Skordalia Garlic, Potato & Vinegar (GF, V)	\$5.00
Melitzanosalata Roasted Eggplant, Garlic, Lemon & Sesame (GF, V)	\$5.00
Elies Olives	\$5.00
Pita Flat Bread	\$2.00
Pita Flat Bread (GF)	\$3.50
Choice of 3 dips, Pita and Olives	\$20.00

Salads & Sides

Serves 2-4

Salata Kipou Garden Salad with Lemon Vinaigrette (GF, V)	\$10.00	\$18.00
Elliniki Salata Greek Salad with Olives, Feta & Olive Oil (GF, V)	\$11.00	\$20.00
Pantzaria Salata Beetroot, Quinoa, Garlic, Mint, Parsley, Pepitas & Pomegranate Dressing (GF, V)	\$10.00	\$20.00
Amygdala Salata Toasted Almonds, Chickpeas, Baby Spinach, Tomato, Red Onion, Ouzo & Orange Dressing	\$10.00	\$19.00
	Add crumbled feta	\$2.00
Patates Tou Kati Allou Potato Chips with Special Seasoning (GF, V)	\$8.00	
Tiganites Patates Potato Chips garnished with Feta, Oregano & Olive Oil (GF)	\$10.00	



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Meze / Mains

Saganaki Grilled Kefalograviera Cheese with Olive Oil & Lemon (V)		\$17.50
Kolokithi Chipia Battered Zucchini Chips with Tzatziki (V)	\$10.00	\$15.00
Spanakopita Spinach, Herb & Feta, Filo Rolled Cigars (V)	\$15.00	\$22.50
Dolmathes Vegetarian Rice & Herb stuffed Vine Leaves (GF, V)	\$15.00	\$22.50
Keftethes Pork & Veal Meatballs spiced with Garlic, Mint & Spring Onion	\$15.00	\$25.00
Loukaniko Smoked Pork Sausage spiced with Orange & Fennel (GF)	\$15.00	\$22.50
Revithokeftedes Chickpea, Pumpkin & Cheese Croquettes (GF, V)	\$14.00	\$20.00
Souvlakia Served with Pita & Tzatziki	Chicken	\$27.50
	Lamb	\$30.00
Tis Skaras Oktapodi Marinated chargrilled Octopus (GF)		\$34.00
Psito sti Schara Ortykia Chargrilled Quail spiced with Garlic & Oregano, served with Tomato & Onion Feta Salad (GF)		\$36.00
Psari Plaki Oven Baked Murray Cod, Mashed Potato, Tomato, Shallot & Lemon Topping with Kolophon Caper Butter (GF)		\$38.00
Brizóla 30 Day Dry Aged Porterhouse, Mashed Potato, Onion Jam & Tempranillo Jus (GF)		\$42.00
Surf & Turf Pork Sirloin & SA King Prawns with Mash & Desert Lime Chutney (GF)		\$39.00



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Desserts

Kataifi Cones Wattle Seed Spiced Pastries with Ricotta & Lemon filling & Quandong Jam	\$13.50
Loukomathes Greek Donuts with crushed Pistachios, Sesame Seeds, Cinnamon, Honey & Ice Cream (V)	\$13.50
Rizogalo Eleni's Rice Pudding served with Housemade Fig Jam, Melomakarona Crumb, Nuts & Seeds (GF, V)	\$12.50
Galaktoboureko with whipped Cream & Berries (V)	\$13.00
Eleni's Treats Selection of homemade biscuits	\$2.00
Traditional Baklava (V)	\$8.00
Cakage	\$20.00

"For Greek people, sharing food with others is important to their culture. Eating is not just a means of satisfying hunger but also a social experience. Meal times are often an event where family and friends are brought together".

- *Kali Oresi*



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*Mallee Estate - Riverland Winery of the Year 2018
at New York International Wine Competition*

Mallee Estate Whites

2017 Riesling	<i>Bronze</i>	\$7	\$28
2018 Sauvignon Blanc	<i>Gold</i>	\$7	\$28
2016 Chardonnay	<i>Gold</i>	\$7	\$28
2018 Moscato		\$7	\$28

Mallee Estate Reds

2015 Tempranillo	<i>Double Gold x2</i>	\$7	\$28
2016 Shiraz		\$7	\$28
2016 Cabernet Sauvignon		\$7	\$28
2015 Pinot Noir	<i>Gold</i>	\$7	\$28
2016 Merlot		\$7	\$28

Mallee Estate Reserve Range

Shiraz		\$9	\$35
Cabernet Sauvignon		\$9	\$35
Tempranillo	<i>Double Gold</i>	\$9	\$35

Flag Ship Wine

2014 P&E Markeas Shiraz		\$15	\$50
Corkage			\$12



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Mallee Estate Fortified Wine

Tawny Port (aged 10 years)	<i>Double Gold</i>	60ml \$6
Muscat (aged 5 years)	<i>Bronze</i>	60ml \$6

Mallee Estate Sparkling

Sparkling NV Shiraz	\$9	\$35
Sparkling Brut Cuvee	\$9	\$35

Beer / Cider

Coopers Light	\$7.00
Coopers Mid	\$7.50
Crown	\$9.00
Corona	\$9.00
Coopers Pale Ale	\$7.50
Coopers Sparkling Ale	\$8.50
Woolshed Summer Ale	\$8.50
River Time Session Pale Ale	\$8.50
West End Draught	\$7.50
Three Oaks Crisp Pear Cider	\$8.00
Jachmann's Pink Lady Apple Cider	\$8.00
Utopia Hard Lemonade	\$8.50



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Spirits

Ouzo (ask waiter staff) (12, Mini, Metaxa, Plomari, Sans Rival)	from \$8
Tsipouro Dekaraki	\$9
Mastiha Callicounis	\$9
Grey Goose Vodka	\$12
18 year Chivas Regal Whiskey	\$12
Hybrid Whiskey	\$12
Johnny Walker Black Label Scotch Whiskey	\$8
Jack Daniels Old No.7 Bourbon	\$10
Metaxa Brandy <i>5 Star</i>	\$9
Hennessy	\$12
St Agnes VSOP Brandy	\$8
Bacardi Rum	\$8
Signature Gin	\$12
London Dry Gin	\$8
Soft Drink Surcharge	\$2

Soft Drinks

Coca Cola	\$4.50
Coke Zero	\$4.50
Sprite	\$4.50
Lift	\$4.50
Sparkling Water	\$6.00

Tea & Coffee

\$5.00

