

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
Tarama Cod Roe, Bread Crumb, Lemon Juice & Knightsgrove Olive Oil	\$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 & 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
Fakés Salata Lentils, Green Beans, Tomatoes, Olives, Spinach, Seasonal Greens, with Orange & Ouzo Dressing (GF, V)	\$10.00	\$19.00
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)	\$9.50 1 slice	\$17.50 2 slices
Spanakopita Spinach, Herb & Feta, Filo Rolled Cigars (V)	\$15.00	\$25.00
Gemista Stuffed Capsicum with Eggplant, Zucchini & Rice, Topped with Tomato Salsa (V)		\$25.00
Kolokithokeftedes Zucchini & Cheese Croquettes (V)	\$15.00	\$22.50
Keftethes Pork & Veal Meatballs spiced with Garlic, Mint & Spring Onion served with Fragrant Rice Pilaf	\$15.00	\$25.00
Calamari Lightly Fried Calamari with Garlic Aioli	\$15.50	\$26.00
Loukaniko Smoked Pork Sausage spiced with Orange & Fennel (GF)	\$15.00	\$22.50
Souvlakia Served with Pita & Tzatziki	Chicken	\$27.50
	Lamb	\$30.00
	Prawn	\$30.00
Tis Skaras Oktapodi Marinated chargrilled Octopus (GF)		\$34.00
Kokkinisto Chicken Cutlet, Tomato Salsa with Rice Pilaf		\$30.00
Psito sti Schara Ortykia Chargrilled Quail spiced with Garlic & Oregano, served with Tomato, Onion, Capsicum Salad with Olive Oil (GF)		\$36.00
Psari Plaki Oven Baked Murray Cod, Mashed Potato, Broccolini Topped with Lemon Butter & Fried Capers (GF)		\$38.00
Brizóla 300g Scotch Fillet, Mashed Potato, Onion Jam, Tempranillo Jus & Sweet Potato Crisps (GF)		\$40.00
Lamb Rack Fava, Lentils, Tomatoes, Sweet Potato Crisps & Desert Lime Chutney (GF)		\$39.00



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Platter Options

Zeus Platter

Calamari, Chicken Souvlakia x 2, Lamb Souvlakia x 2 \$75.00
Prawn Souvlakia, Loukaniko, Slaw, Pita, Tzatziki & Lemon Wedges

Estate Cheese Platter

Savoury Toasted Breads, fresh & dried locally sourced Seasonal Fruits, \$35.00
In House Marinated Olives, Trio of Nuts & a selection of Cheeses

Desserts

Loukomathes

Greek Donuts from choice of three flavours (V)

Traditional Crushed Pistachios, Sesame Seeds, Cinnamon, \$13.50
Honey & Vanilla Bean Ice Cream

Chocolate Roasted Macadamias, Ice Cream with Strawberries \$13.50

Raspberry Cinnamon Sugar & Vanilla Bean Ice Cream \$13.50

Kataifi Cones Wattle Seed Spiced Pastries \$13.50
with Ricotta & Lemon filling and Quandong Jam

Bougatsa Greek Semolina Custard Pastry with Seasonal Fruit Syrup \$13.00

Traditional Baklava with Vanilla Bean Ice Cream (V) \$12.00

Eleni's Treats Selection of Homemade Biscuits \$2.00

Cakage \$20.00



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“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*

We are proud to support local Farm to Plate Businesses

Kolophon Capers - *Berri*

BJ Williams Honey - *Loxton*

Brenton Parker Murray Cod - *Renmark*

Knightsgrove Olive Oil - *Renmark*

Frahn Fruits - *Paringa*

Loxton Hygienic Meats - *Loxton*

Plaza Quality Meats - *Berri*

Glenview Poultry - *Paringa*

Backyard Bread - *Barmera*

Almondco - *Renmark*

Arrosto - *Renmark*

Jachmann Cider - *Loxton*

Woolshed Brewery - *Murtho*

Malhi Produce - *Renmark*

23rd Street Distillery - *Renmark*

St Agnes Distillery - *Renmark*

Poly's Fruit Juices - *Loxton*

Little Red Coffee - *Adelaide*



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Mallee Estate Whites

Mallee Estate - Riverland Winery of the Year 2019
at New York International Wine Competition

2017 Riesling	Bronze	\$7	\$28
2018 Sauvignon Blanc	Gold	\$7	\$28
2018 Chardonnay	Gold	\$7	\$28
2018 Moscato		\$7	\$28

Mallee Estate Reds

2016 Tempranillo		\$7	\$28
2016 Shiraz	92 points	\$7	\$28
2016 Cabernet Sauvignon	95 points	\$7	\$28
2015 Pinot Noir	Gold	\$7	\$28
2016 Merlot		\$7	\$28

Mallee Estate Reserve Range

Shiraz		\$9	\$35
Cabernet Sauvignon		\$9	\$35

Flag Ship Wine

2014 P&E Markeas Shiraz	93 points	\$15	\$50
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Mallee Estate Fortified Wine

Tawny Port (aged 10 years)	Double Gold	60ml	\$6
Muscat (aged 5 years)	Bronze	60ml	\$6
Corkage			\$12



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Mallee Estate Sparkling

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

Beer / Cider

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

Cocktails

Passionfruit Mojito Bacardi, Passionfruit Pulp, Lime, Mint & Lemonade	\$14
Fruits of the Forest Bacardi, Peach Schnapps, Pomegranate Sorbet, Raspberry & Apple Juice	\$15
Cuddles on the Beach Vodka, Peach Schnapps, Orange Juice & Pomegranate Juice	\$15
Mallee Mixer Mallee Estate Sauvignon Blanc, Midori, Vodka, Lemonade & Pineapple	\$14
Espresso Martini Arrosto Coffee Cold Drip, Firewater Liqueur & Vodka	\$15
Pimms Pimms, Lemonade & Fresh Fruit	\$14
Aperol Mallee Estate Sparkling Brut Cuvee & Aperol	\$14



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Spirits

Ouzo (<i>ask waiter staff</i>) (<i>12, Mini, Metaxa, Plomari, Sans Rival</i>)	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

