



M A L L E E

♦ E S T A T E ♦

Dips

Pantzaria Beetroot, Garlic, Mint & Parsley (GF, V, VE)	6
Hommous Chickpeas, Tahini, Garlic & Spices (GF, V, VE)	6
Tzatziki Yoghurt, Cucumber, Mint & Garlic (GF, V)	6
Tarama Cod Roe, Bread Crumb, Lemon Juice & Knightsgrove Olive Oil	6
Skordalia Potato, Vinegar, Garlic, Knightsgrove Olive Oil (GF, V, VE)	6
Elies Olives	7
Pita Flat Bread	3
Pita Flat Bread (GF, V, VE)	5
Choice of 3 dips, pita (2) & olives	26
Add \$4 for GF option	

Salads & Sides Serves 2-4

Elliniki Salata Greek Salad, Olives, Feta & Olive Oil (GF, V)	13
Pantzaria Salata Beetroot, Quinoa, Garlic, Mint, Parsley, Pepitas & Pomegranate Dressing (GF, V, VE)	13
Patates Tou Kati Allou Chips with Special Seasoning (GF, V)	11
Tiganites Patates Chips garnished with Feta, Oregano & Garlic Oil (GF)	13
Eleni's Lemon Potatoes Handcut Potatoes, Lemon Dressing (GF, V, VE)	13

(GF) Gluten Free (V) Vegetarian (VE) Vegan



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All public holidays incur a 15% surcharge

Meze / Mains

	1 slice	2 slices
Saganaki Grilled Kefalograviera Cheese, Olive Oil & Lemon (V)	10	18.5
	MEZE	MAIN
Fasolakia Yahni Green Beans, Potatoes, Red Salsa, Feta (GF, V)	15	
Kolokithokeftede Zucchini Croquettes, Parmesan, Herbs, Sumac Yoghurt (V)	18.5	28
Loukaniko Smoked Pork Sausage spiced, Orange & Fennel, Mash (GF)	18.5	26
Tiropita Filo Wrapped Feta Parcels, Chilli	18.5	26
Calamari Lightly Fried Calamari, Garlic Aioli, Salad	18.5	28
Souvlakia Pita, Tzatziki, Slaw	Chicken	30
	Lamb	32
	Prawn	32
	Combo	32
Moussaka Ground Beef, Tomato Sauce, Grilled Eggplant, Béchamel (GF)		32
Tis Skaras Oktapodi Marinated Chargrilled Octopus, Fava, Pomegranite (GF)		40
Kota Sto Forno Baked Chicken stuffed with Sundried Tomato, Feta and Herbs		37
Psari Plaki Locally sourced oven baked Murray Cod, traditional Skordalia, Wild Greens, Capers, Lemon (GF)		38
Lamb Rack Tangy Rocket & Fennel Salad, Creamy Mashed Potato, Desert Lime & Tomato Chutney		40
Brizóla 300g Scotch Fillet, Mashed Potato, Onion Jam, Tempranillo Jus & Sweet Potato Crisps (GF Option)		43

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Platter Options

Zeus Platter - for 2

Chicken Souvlakia Lamb Souvlakia, Prawn Souvlakia, Family Recipe Loukaniko, Calamari, Slaw, Pita, Tzatziki & Lemon 90

Estate Cheese Platter

Eleni's Paximadia (Savoury Toasted Breads), fresh & dried locally sourced Seasonal Fruits, In House Marinated Olives, Trio of Nuts & a selection of Cheeses 42

Desserts

Loukomathes

Greek Donuts, your choice of:	Single	Share
Traditional Crushed Pistachios, Sesame Seeds, Cinnamon, Honey & Vanilla Bean Ice Cream (V)	12	17
Nutella Hazelnuts, Strawberries, Ice Cream (V)	12	17
Raspberry Cinnamon Sugar, Raspberry Coulis & Vanilla Bean Ice Cream (V)	12	17

Rizogolo Brûlee Traditional Rice Pudding with Caramelised Sugar (GF) 14.5

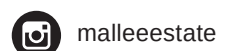
Traditional Baklava with Vanilla Bean Ice Cream (V) 13.5

Eleni's Treats Selection of Homemade Biscuits 2.5

Cakage 2.5 per person

Add \$3 for an extra scoop of ice cream

(GF) Gluten Free (V) Vegetarian (VE) Vegan



Eleni's @



MALLEE
♦ ESTATE ♦

“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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