



*We are proud to support local  
Farm to Plate Businesses*

Kolophon Capers - *Berri*

Arrostato - *Renmark*

BJ Williams Honey - *Loxton*

Jachmann Cider - *Loxton*

Brenton Parker Murray Cod -  
*Renmark*

Knightsgrove Olive Oil -  
*Renmark*

Frahn Fruits - *Paringa*

Woolshed Brewery - *Murtho*

Loxton Hygienic Meats - *Loxton*

Malhi Produce - *Renmark*

Plaza Quality Meats - *Berri*

23rd Street Distillery - *Renmark*

Glenview Poultry - *Paringa*

St Agnes Distillery - *Renmark*

Backyard Bread - *Barmera*

Poly's Fruit Juices - *Loxton*

Almondco - *Renmark*

Little Red Coffee - *Adelaide*

# Menu

“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”.

*- Kalli Oressi*



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## Dips

<b>Pantzaria</b> Beetroot, Garlic, Mint & Parsley (GF, V, VE)	6
<b>Hommous</b> Chickpeas, Tahini, Garlic & Spices (GF, V, VE)	6
<b>Tzatziki</b> Yoghurt, Cucumber, Mint & Garlic (GF, V)	6
<b>Tarama</b> Cod Roe, Bread Crumb, Lemon Juice & Knightsgrove Olive Oil	6
<b>Skordalia</b> Potato, Vinegar, Garlic, & Knightsgrove Olive Oil (GF, V, VE)	6
<b>Elies</b> Olives	7
<b>Pita</b> Flat Bread	3
<b>Pita</b> Flat Bread (GF, V, VE)	5
<b>Choice of 3 dips, pita (2) &amp; olives</b> Add \$4 for GF option	28

## Salads & Sides Serves 2-4

<b>Elliniki Salata</b> Greek Salad, Olives, Feta & Olive Oil (GF, V)	15
<b>Mapa Lahano Salata</b> Cabbage Slaw & House Made Vinigarette Dressing	12
<b>Patates Tou Kati Allou</b> Chips with Special Seasoning (GF, V)	11
<b>Tiganites Patates</b> Chips garnished with Feta, Oregano & Garlic Oil (GF)	13

## Meze

<b>Saganaki</b> Grilled Kefalograviera Cheese, Olive Oil & Lemon (V)	12.5						
<b>Kolokithokeftede</b> Zucchini Croquettes, Parmesan, Herbs Sumac Yoghurt (V)	18.5						
<b>Spanakopita</b> Spinach, Herb & Fetta Rolled in Filo	18.5						
<b>Calamari</b> Lightly Fried Calamari, Garlic Aioli	18.5						
<b>Loukaniko</b> Smoked Pork Sausage spiced, Orange & Fennel (Individual) (GF)	8						
<b>Souvlaki</b> Tzatziki (Individual)	<table> <tr> <td><b>Chicken</b></td> <td>8.5</td> </tr> <tr> <td><b>Lamb</b></td> <td>8.5</td> </tr> <tr> <td><b>Prawn</b></td> <td>8.5</td> </tr> </table>	<b>Chicken</b>	8.5	<b>Lamb</b>	8.5	<b>Prawn</b>	8.5
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<b>Moussaka</b> Ground Beef, Tomato Sauce, Grilled Eggplant, Béchamel (GF)	32						

## Platter Options

<b>Zeus Platter - for 2</b> Chicken Souvlakia Lamb Souvlakia, Prawn Souvlakia, Family Recipe Loukaniko, Calamari, Slaw, Pita, Tzatziki & Lemon	90
<b>Estate Cheese Platter</b> 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

<b>Loukomathes</b> Greek Donuts, your choice of:	<b>Single</b>	<b>Share</b>
<b>Traditional</b> Crushed Pistachios, Sesame Seeds, Cinnamon, Honey & Vanilla Bean Ice Cream (V)	12	17
<b>Traditional Baklava</b> with Vanilla Bean Ice Cream (V)	13.5	
<b>Eleni's Treats</b> Selection of Homemade Biscuits	2.5	
<b>Cakage</b>	2.5 per person	
<b>Add \$3 for an extra scoop of ice cream</b>		

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

All public holidays incur a 15% surcharge



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