## Friendly Eros is a top Fringe benefit

KYLIE FLEMING

FROS OUZERI, 277 RHNDI E ST. ADFI AIDF

THE East End is effervescent during the Fringe with an influx of people and a bigger-city buzz which flows right into the res-taurants and cafes.

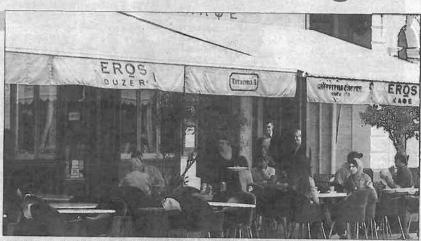
We'd had oodles of belly laughs seeing Irish comedian Owen O'Neill but it was 9pm so the belly had stopped laughing and started asking for dinner.

No time to make a booking so it was a spontaneous visit to Eros Ouzeri, one of Rundle St's consistent performers since it opened in 1995.

Eros was humming along at 9pm and still serving food - a big tick there - thankfully we didn't get the "kitchen's closed" routine.

The building which houses Eros was built in 1905 and has great character with high, pressed-iron ceilings, antique fans and walls surrounded by a frieze of romping Roman gods and goddesses. It's a big room with concrete floors but we found the acoustics fine at this time.

The front of house staff all had a good attitude, including Melissa, an Italian girl with a



Eros Ouzeri is "one of Rundle St's consistent performers since it opened in 1995", according to Kylie Fleming.

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Greek name, who was lovely. The wine list is exciting for wine lovers with plenty of interesting labels by the glass instead of the same old labels often seen.

From the many goodies, local and imported, we settled on Samuel's Gorge Grenache.

Eros' menu is essentially tra-

ditional Greek enlivened by a modern cooking approach.

From entree/meze (\$13 to \$17), we selected garithes tis skaras, four big Aussie prawns with a flavoursome cannellini bean and fennel salad and a brightlycoloured lemon saffron dressing with a tangy lift. A scoop of

walnut and pear skordalia had superb texture and a slight fruity sweetness. There are about 10 main courses (\$28 to \$35) and nearly all appealed, which is unusual. It felt unadventurous but I saw the word "moussaka" and I was sold. It was a perfect-sized square slab of tender pasta

13 Offiberal Place

layered with grilled vegetables (eggplant, zucchini et al) topped with a good béhamel sauce and accompanied by a small, cheese-filled fritter, herby-flavoured swiss brown mushroom ragout and ultra-fresh rocket.

My friend chose saganaki Thalasino based around hand-made festoni - large, wide, long pasta sheets - heaped with bug tails, prawns, mega-scallops and cooked tomato segments.

The sauce was delightful, an almost buttery-sweet broth, with a splash of ouzo.

Melissa didn't exactly push us into dessert but made the cream kaitifi sound irresistible - and it was. Roasted kaitifi and walnut chunks with a creamy, light custard, cream quenelle and sublime Grand Marnier sauce. Eros Ouzeri is heartily recommended for a pre or post-Fringe feed.

All food review visits are unannounced and meals paid for.



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