

# MEZZE BANQUET

Marinated olives ★

White taramosalata, sour dough bread

Grilled Haloumi, compressed watermelon & fresh herbs GF ★

Octopus Salad, cucumber, fennel & radish GF

Spanakopita Filo pastries filled with spinach, cheese & spring onion ★

Chicken souvlaki, pita bread & tzatziki

King prawns wrapped in kataifi pastry, dill aioli

Lamb ribs marinated in wild honey, thyme & almond sauce GF

**\$35.00pp**

ADD DESSERT TO SHARE – EXTRA \$9.5pp

Selection of traditional Greek sweets

Baklava, rozedes & melomakarona

# GREEK FEAST BANQUET

TO START

White taramosalata, sour dough bread

Grilled Haloumi, compressed watermelon & mint GF ★

Deep fried squid, zucchini fritters, aioli & lemon

MAIN

Greek style lamb Lemon & oregano potatoes GF

Greek salad GF ★

**\$45.00pp**

GF Gluten Free      ★ Vegetarian

\*For sit down dining functions of 30 and above an alternate serve applies on main courses and dessert courses

\*\*Guests with dietary requirements can be accommodated with prior notice