## MEZZE BANQUET

Marinated olives



White taramosalata, sour dough bread

Grilled Haloumi, compressed watermelon & fresh herbs @ 🛊



Octopus Salad, cucumber, fennel & radish @

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 @

\$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 @ 🛊



Deep fried squid, zucchini fritters, aioli & lemon

#### MAIN

Greek style lamb Lemon & oregano potatoes @

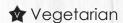


Greek salad @ 🛊



\$45.00





\*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

MEDITERRANEAN BAR & GRILL