

CANAPÉS PACKAGES

HANDHELD CANAPÉS

Zucchini and feta fritter, dill yoghurt V
Kataifi prawn, whipped garlic
Salt cod croquettes, lime aioli
Baked fetta and filo cigar, honey, oregano V
Watermelon, whipped goats cheese, sumac, mint V | GF
Beef keftes, green tahini sauce GF
Salmon, ricotta & dill tartlet
Smoked eggplant crostini, marinated tomato, basil VEGAN
Filo tartlet, taramasalata, salmon roe
Pickled octopus, beetroot hummus, cucumber GF
Fried artichoke, feta, baby capsicum V

SUBSTANTIAL CANAPÉS

Grilled scallops, pepperonata GF
Spanakopita filo pastries V
Chicken souvlaki, tzatziki GF
Mini lamb gyros
Battered fish, hand cut chips, tartare sauce
Grilled octopus, kipfler potato, capers, cabernet vinegar GF
Petite Greek salad, feta, oregano, lemon V | GF
Roast tomato & saffron risotto VEGAN

DESSERT CANAPÉS -

Paseli wafers, lemon ricotta V | GF
Toulombes, fried doughnuts drenched in citrus syrup V
Chocolate & pistachio baklava rolls V
Buttermilk pudding, watermelon, strawberries, rose V | GF

\$38PP - SELECT 5 HANDHELD + 2 SUBSTANTIAL

\$48PP - SELECT 5 HANDHELD + 3 SUBSTANTIAL + 1 DESSERT

GF - Gluten Free V - Vegetarian

**Canapes packages are available for functions of 30 and above

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

FOOD STATIONS

CURED MEAT AND VEGETARIAN BOARD

Cured Meat Selection Bresaola, Prosciutto, Mortadella, Fennel Salami | Vine Tomato, Mozzarella & Basil Salad | Marinated Feta, Kefalatori, Greek Honey | Marinated Olives, Stuffed Peppers, Grilled Vegetables | Melon, Grapes | Grissini & Bread.

MEDIUM CURED MEAT & VEGETARIAN BOARD - SERVES UP TO 30 GUESTS \$350

LARGE CURED MEAT & VEGETARIAN BOARD - SERVES UP TO 50 GUESTS \$650

VEGETARIAN BOARD

Hummus & Tzatziki | Smoked Eggplant with Labne, Pomegranate & Mint | Spanakopita, Zucchini Fritters, Cheese & Leek Tarts, Crumbed Mushrooms | Dolmades, Stuffed Peppers, Marinated Olives | Marinated Feta, Kefalatori Cheese, Greek Honey | Greek Salad | Pita, Sourdough

VEGETARIAN BOARD - SERVES UP TO 50 GUESTS \$500

PRAWN AND OYSTER BAR

Freshly Shucked Sydney Rock Oysters on ice with Ouzo Mignonette & Lemon

10 DOZ OYSTERS \$600 / 5 DOZ OYSTERS \$350

Australian Tiger Prawns with Cocktail Sauce, Lime Aioli, Lemon

(AT LEAST 2 PRAWNS PER PERSON SERVED TO 40-50 GUESTS) \$550

LAMB ON THE SPIT

The authentic Greek Experience, Slow Cooked Lamb on the Spit served with Pita Bread & Tzatziki

15 KILO SUCKLING LAMB \$1200

30 - 40 PORTIONS AS BANQUET STYLE, 80 - 100 PORTIONS PITA STYLE

ADD SIDE: Greek Salad | Cabbage Salad | New Potato Salad \$8pp

BIG GREEK BBQ

Hummus, Tzatziki, Taramasalata, Marinated Olives, Pita Bread, Sourdough | Chicken & Lamb Souvlaki, Cypriot Style Sheftalia, Lamb Cutlets | Yamba Prawns, Tasmanian Octopus | Whipped Garlic, Salsa Verde | Greek Salad, Cabbage Salad

\$79pp (Minimum 20 Guests)

SAGANAKI SEAFOOD

Market Fish, Mussels, Prawns & Calamari, Cooked with Tomatoes, Fennel Seeds & Ouzo, Finished with Greek Feta, Parsley, Lemon & Olive Oil. Served with Saffron Pilaf Rice & Crusty Sourdough Bread

\$29pp (Minimum 20 Guests)

Live food stations are available upon prior notice

Menu items and prices are subject to change