SET MENU

MEZZE BANQUET $58pp

Stuffed Green Olives & Red Peppers gf | v
White Taramosalata, Sourdough
[SUB: Hummus, Sourdough] v
Grilled Haloumi, Beetroot, Crimson Grapes, Olive Oil gf | v
Fried Squid, Whipped Garlic, Pickles gf
[SUB: Zucchini Fritters, Labne, Mint] v
Spanakopita, Filo Pastry filled with Spinach, Feta & Spring Onion v
Grilled Tasmanian Octopus, Kipfler Potatoes, Capers & Vinegar gf | v
[SUB: Shaved Cabbage Salad, Keflotyri, Pinenuts, Raisins, Sourdough] v
Chicken Souvlaki, Pita Bread, Tzatziki
[SUB: Roast Tomato & Saffron Risotto, Silverbeet, Artichoke, Zucchini] gf | v

LAMB BANQUET $80pp (Minimum 2x guests)

Marinated Olives gf | v
Grilled Pita Bread & Sourdough v
Fava Bean, Red Onion & Capers gf | v
White Taramosalata, Salmon Roe
Grilled Yamba Prawns, Skordalia, Chili, Parsley & Lemon gf
Greek Style Lamb Shoulder gf
Lemon & Oregano Potatoes gf | v
Classic Greek Salad gf | v

CHEFS BANQUET $99 (Minimum 8x guests)

Grilled Pita Bread & Sourdough v
White Taramosalata
Hummus gf | v
Grilled Tasmanian Octopus, Kipfler Potatoes, Capers & Cabernet Vinegar gf
Yamba Prawns, Skordalia, Chilli, Parsley & Lemon gf
Shaved Cabbage Salad, Keflotyri, Pinenuts, Raisins gfo | v
Lamb & Chicken Souvlaki, Tzatziki
Lamb Cutlets | Handmade Sheftalia Sausages, Pistachio, Green Tahini gf
Classic Greek Salad gf | v

ADD GREEK SWEETS $12pp (Minimum 20x guests)

Touloumbes, Orange Syrup, Whipped Ricotta & Pistachio

DINING PACKAGES

Two Courses $74
Three Courses $88

MEZEDES (To Share)
Marinated Olives gf | v
Grilled Pita Bread v
White Taramosalata
Hummus v
Fried Squid, Whipped Garlic & Pickles gf
Spanakopita, Filo Pastry, Spinach, Feta & Spring Onion v
[ADD] Australian Scallop, Shallot & Raisin Dressing, Black Garlic $8 each
[ADD] Tasmanian Octopus, Kipfler Potato, Capers, Cabernet Vinegar $8pp

MAIN COURSE
(Choice of 3x | Serving conditions may apply to groups over 30pax)

Roast Lemon Chicken Leg, Whipped Garlic & Pickled Vegetable gf
Grilled Swordfish, Yoghurt, Black Olive gf
Greek Style Lamb Shoulder, Lemon & Oregano Potatoes gf
Beef Short Rib 'Moussaka', Eggplant, Potato & Kefalotyri Cheese
Roasted Tomato & Saffron Risotto, Silverbeet, Zucchini, Artichoke v
Barramundi, Smoked Eggplant & Pickled Eschallot gf
Rolled & Roasted Pork Belly, Pepperonata

SIDES (To Share)
Classic Greek Salad
Tomato, Cucumber, Kalamata Olives, Feta, Olive Oil gf | v
[ADD] Horta Greens, Confit Garlic & Almond $4pp
[ADD] Hand Cut Chips, Sea Salt $4pp

DESSERT (Choice | Serving conditions may apply to groups over 30pax)
Milopita, Greek Apple Cake, Honeyed Yoghurt & Almond gf | v
Lemon Bougatsa, Semolina Custard, Strawberries & Rhubarb v

ADD GREEK SWEETS $12pp (Minimum 20x guests)
Touloumbes, Orange Syrup, Whipped Ricotta & Pistachio