SET MENU

MEZZE BANQUET $60pp

Warm Marinated Olives gf | v
Fresh Sourdough Bread
Taramosalata, Bottarga
    [SUB: Fava Bean Hummus, Parsley] gf | v
Cypriot Haloumi, Peach, Leatherwood gf | v
Fried Squid, Whipped Garlic, Pickles gf
    [SUB: Zucchini Flowers, Ratatouille, Pepitas] gf | ve
Spanakopita, Filo, Wild Greens, Feta 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: Spanakorizo, Wild Greens, Pilaf Rice & Spring Onion] gf | ve

LAMB BANQUET $84pp (Minimum 2x guests)

Warm Marinated Olives gf | v
Three Dip Selection, Crudities
Pita Bread, Oregano, Sea Salt
Yamba Prawn Skewers, Red Chilli, Roasted Lemon gf
Greek Style Lamb Shoulder, Lemon & Oregano Potatoes gf
Classic 'Horiatiki', Greek Salad gf | v

CHEFS BANQUET $99 (Minimum 8x guests)

Grilled Pita Bread & Sourdough v
Taramosalata, Bottarga
Fava Bean Hummus, Parsley gf | v
Grilled Tasmanian Octopus, Kipfler Potatoes, Capers & Cabernet Vinegar gf
Yamba Prawn Skewers, Red Chili, Roasted Lemon gf
Shaved Cabbage Salad, Keflotyri, Pinenuts, Raisins, Sourdough Crumbs gfo | v
Lamb & Chicken Souvlaki, Tzatziki
Lamb Cutlets, Pistachio, Green Tahini gf
Classic 'Horiatiki', Greek Salad gf | v

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

Almond & Walnut Baklava and Greek Shortbread Biscuits

DINING PACKAGES

Two Courses $78
Three Courses $92

MEZEDES (To Share)
Warm Marinated Olives gf | v
Pita Bread, Oregano, Sea Salt
Taramosalata, Bottarga
Fava Bean Hummus, Parsley gf | v
Fried Squid, Whipped Garlic & Pickles gf
Spanakopita, Filo, Wild Greens, Feta 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 | Served alternately 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 neck 'Moussaka', Eggplant & Kefalotyri
Barramundi, Smoked Eggplant & Pickled Eschallot gf
Rolled & Roasted Pork Belly, Pepperonata
[Vegetarian & Vegan Alternative] Spanakorizo, Wild Greens, Pilaf Rice & Spring Onion

SIDES (To Share)
Classic 'Horiatiki', Greek Salad gf | v

[ADD] Charred Roman Bean, Tomato, Olive Oil gf | v $5pp
[ADD] Hand Cut Chips, Sea Salt $4pp

DESSERT
(Choice | Served alternately to groups over 30pax)

Milopita, Apple Cake, Honeyed Yoghurt & Almond gf | v
Mastiha Creme Brulee, Mandarin, Almond v