

CANAPES PACKAGES

PREMIUM CANAPÉS

Dolmades vine leaf stuffed with rice GF

Chicken souvlaki, tzatziki GF

Duck *kefta*, orange & pomegranate dressing

Zucchini & mint fritters, aioli V

Traditional Greek sausage, house pickles GF

Spanakopita filo pastries filled with spinach, cheese & spring onion V

Pickled octopus & cucumber GF

Greek salad tartlet V

Deep fried squid, aioli & lemon GF

BBQ Salmon, zucchini cherry tomato GF

DELUXE CANAPÉS

Kreatopita filo cigars of slow cooked goat, goats curd

King prawns wrapped in katifi pastry, dill aioli

Salt cod & potato croquette, aioli sauce

Orange & rosemary glazed pork belly GF

Saganaki prawns, tomato, parsley & crumbled feta

Lamb ribs, wild honey, thyme & almond sauce GF

SUBSTANTIAL CANAPÉS

Slow-cooked lamb wrapped with pita bread & iceberg, tomato & parsley

Beef biftteki slider, onion relish, Greek cheese & pickles

Fish & Chips

Yemista stuffed tomato, herbs V

ADD DESSERT CANAPÉS – EXTRA \$9.5pp

Galaktoboureko | Baklava | Melomakarona | Rosedes

\$28pp – select 5 premium + 2 deluxe

\$38pp – select 6 Premium + 2 deluxe & 1 substantial

\$48pp – Select 6 premium + 3 deluxe & 2 substantial

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 + VEGETARIAN BOARD

Medium cured meat & vegetarian board – serves up to 25 guests **\$250.00**

Large cured meat & vegetarian board – serves up to 50 guests **\$460.00**

A selection of cured meats such as bresaola, prosciutto, mortadella, fennel & garlic salami, chilli salami, tomatoes & mozzarella, variety of cheese, stuffed peppers with cheese, mixed marinated mushrooms, mixed marinated vegetables, marinated olives served with grissini & bread.

VEGETARIAN BOARD

Vegetarian board - serves up to 50 guests **\$360.00**

Mixed marinated olive and Mushroom, Dip selection-Hummus, tzatziki with pita bread and sour dough bread, Stuffed feta cheese with pepper, Spanakopita, Vegetable souvlaki, Cheese pie, Eggplant tart, Baked potatoes with lemon and oregano, Variety of cheese, Zucchini fritter, Greek salad, Dolmades- rice stuffed in vine leaves

PRAWN & OYSTER BAR

Freshly shucked Sydney Rock Oysters with lemon

10 doz oysters **\$360.00** / 5 doz oysters **\$195.00**

King Prawns with cocktail sauce

(At least 2 prawns per person served to 60 guests) **\$350.00**

LAMB ON THE SPIT

The authentic Greek experience,
slow cooked lamb on the spit served with pita bread & tzatziki

35-40 portions as banquet style, 80-100 portions Pita Style

15 kilo lamb serves approx. 60 guests **\$700.00**

SUPPER

Honey Glazed Christmas Leg Ham

(Recommend serving this at supper - 10:00PM)

Honey, mustard & thyme glazed ham, house pickles & soft bread rolls

4 kilo ham serves approx. 30 guests **\$280.00**

8 kilo ham / feeds up to 60 guests / price **\$350.00**

Live food stations are available upon prior notice

Menu items and prices are subject to change