

## MEZZE

### TO SHARE

Marinated Olives

Hummus, Taramosolata, Pita

Sydney Rock Oysters, Ouzo Mignonette

King Prawns, Marie Rose Sauce, Lemon

Pork & Lamb Sheftalia, Green Tahini

Fried Zucchini Flowers filled with Feta, Greek Honey

Spanakopita Filo Pastries filled with Spinach, Feta & Spring Onion

## MAIN COURSE

### ALTERNATIVE SERVE

Greek Lamb Shoulder, Lemon and Oregano Potatoes

Saltwater Barramundi, Smoked Eggplant, Garlic, Pickled Onion

Eggplant Moussaka, Napoli Sauce, Bechamel, Parmesan \* (Available on Prior Notice)

## DESSERT

### TO SHARE

Greek Sweets - Almond & Walnut Baklava, Orange & Almond Cake

Seasonal Fruit Selection

## WINE

Reschke RT Series Sparkling Chardonnay Pinot

Reschke RT Series Pinot Gris

Reschke RT Series Rose

Reschke RT Series Malbec

## BEER

Mythos Lager | Stone & Wood Pacific Ale | Cascade light, Tas

ALL THE ABOVE DRINKS LISTED ARE INCLUDED IN THE EVENT PACKAGE

## OPEN BAR

ADDITIONAL DRINKS AVAILABLE FOR PURCHASE

## DRINK SPECIALS

Chandon 'Garden Spritz' Orange Bitters \$72 BTL.

G.H. Mumm Champagne \$99 BTL.

The Med - Mediterranean Mojito, Basil, Lemon, Skinos Mastiha, Soda \$20

Pink Grapefruit Margarita - Tequila, Triple Sec, Lime, Grapefruit, Salted Rim \$20