

TO START

Pita Bread, Wild Oregano & Olive Oil
Marinated Olives & Stuffed Peppers
White Taramasalata, Smoked Rainbow Trout, Salmon Roe

MEZZE

TO SHARE

Sydney Rock Oysters, Ouzo Mignonette
Tiger Prawns, Cocktail Sauce
Wagyu Beef Bresola, Peach, Pomegranate Molasses, Watercress
Prasotirópita - Cheese & Leek Filo Pie
Mussels & Octopus in Escabeche
Smoked Salmon
Vegetarian Substitute Available With Prior Notice

MAIN COURSE

ALTERNATE SERVE

Slow Cooked Greek style lamb shoulder, Fetta, Oregano Lemon
Pan Roasted Saltwater Barramundi, Skordalia, Roasted Beetroots, Cabernet,
Crimson Grapes

SIDES

TO SHARE

Vine Tomato Salad, Fetta, Barley Rusks, Olive Oil
Lemon Oregano Potatoes

DESSERT

TO SHARE

Almond & Orange Syrup Cake, Yoghurt
Fruit Platter - Mango, Cherries, Melon, Strawberries, Mint

COCKTAIL ON ARRIVAL

The Med
Mediterranean Mojito, Muddled Basil, Lemon, Masthia, Soda

APERITIF ON THE TABLE

Ouzo or Tsipouro 200ml Bottle

WINE

Reschke RT Series Sparkling
Reschke RT Series Pinot Gris
ATMA White Malagousia Xinomavro
ATMA Red Xinomavro Mandilaria
Reschke RT Series Shiraz

BEER

Mythos Lager | Stone & Wood Pacific Ale | Cascade Light | Heaps Normal
ALL THE ABOVE DRINKS LISTED ARE INCLUDED IN THE EVENT PACKAGE

OPEN BAR

COCKTAILS \$22

Negroni Greco - Masthia, Campari, Dolin Rouge Vermouth \$22
Passionfruit Capiroska - Citron Vodka, Passoa Liquer, Passionfruit Puree, Orange \$22
The Med - Mediterranean Mojito, Muddled Basil, Lemon, Masthia, Soda \$22

OUZO & TSIPOURO

Plomari | 200ml Bottle | Mitilene Greece \$60
Dekaraki Muscat Tsipouro (Anise Free) | 200ml Bottle \$60

WINES

Gaia Estate 4 - 6h Agiorgitiko Rose | Nemea Greece \$64
Semeli Estate Mantinia Moschofilero | Mantinia Greece \$68
Papagiannakos 'Old Vines' Savatiano | Attika Greece \$69
Gaia Thalassits Assyrtiko | Santorini Greece \$94
Gaia Agiorgitiko Red | Nemea Peloponnese Greece \$72
Gerovassiliou Syrah Merlot Limino | Thessaloniki Greece \$115