

SET MENUS

MEZZE BANQUET

Stuffed green olives & red peppers GF | V
White taramosalata, sour dough bread
Grilled Haloumi, watermelon & fresh herbs GF | V
Grilled octopus, lemon, oregano GF
Spanakopita Filo pastries filled with spinach, feta & spring onion V
Chicken souvlaki, pita bread & tzatziki
Deep fried squid, aioli & lemon
Beef kefta stuffed green olives, tomato sauce GF

\$39pp

ADD DESSERT TO SHARE - EXTRA \$6pp

Greek baklava petit four style

GREEK FEAST BANQUET

TO START

White taramosalata, sour dough bread
Grilled haloumi, watermelon & mint
Deep fried squid, zucchini fritters, aioli & lemon GF | V

MAIN

Greek style lamb Lemon & oregano potatoes
Greek salad GF V

\$49pp

GF - Gluten Free V - Vegetarian

For sit down dining functions of 30 and above an alternate serve applies on main courses and dessert courses

Guests with dietary requirements can be accommodated with prior notice

DINING PACKAGE 1

MEZEDES (to share)

Marinated olives V

White taramosalata served, sour dough GF | V

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

King prawns saganaki, baked in a clay pot, tomato & feta

Lamb ribs, wild honey, thyme & almond sauce

MAINS (choice of)

Grilled Grassland sirloin served, chat potatoes, dutch carrots GF

Grilled chicken breast, ratatouille vegetables, lemon & oil GF

Seared salmon, wilted spinach, grilled artichoke & roast cherry tomatoes GF

Linguini ratatouille V (available with prior notice)

SIDE (to share)

Classic Greek salad V

DESSERT (choice of)

Kataifi mastica cream, fig & and candied pistachio

Candied orange & almond cake, Greek yoghurt

MAIN & DESSERT \$49

MEZEDES & MAIN \$54

MEZEDES, MAIN & DESSERT \$64

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For sit down dining functions of 30 + alternate serve applies on mains & desserts

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DINING PACKAGE 2

MEZEDES (to share)

Marinated olives GF | V
Hummus, sour dough GF | V
Grilled haloumi, watermelon & mint V
Fried squid, zucchini fritters, aioli & lemon
Beef kefta stuffed green olives, tomato sauce

MAINS (choice of)

Greek style lamb, lemon oregano potatoes GF
Roast pork cutlet, fennel, dried figs, chickpeas & roast pumpkin GF
Char-grilled barramundi, buttered green bean, almonds GF
Linguini ratatouille V (available with prior notice)

SIDE (to share)

Rocket salad GF | V

DESSERT (choice of)

Chocolate bougatsa, sour cherry syrup & cream
Pistachio crème brulee & short bread GF

MAIN & DESSERT \$49
MEZEDES & MAIN \$59
MEZEDES, MAIN & DESSERT \$69

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