

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

\$42pp

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

\$54pp

ADD DESSERT - EXTRA \$10pp
Orange Almond Cake

GF - Gluten Free V - Vegetarian

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

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)

Vanilla creme brulee, candied figs & short bread GF

Candied orange & almond cake, Greek yoghurt

MAIN & DESSERT \$49

MEZEDES & MAIN \$54

MEZEDES, MAIN & DESSERT \$64

GF - Gluten Free V - Vegetarian

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

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
Vanilla creme brulee, candied figs & short bread GF

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

GF - Gluten Free V - Vegetarian

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