

CANAPÉS PACKAGES

PREMIUM CANAPÉS

Dolmades vine leaf stuffed with rice GF
Chicken souvlaki, tzatziki GF
Duck kefta, orange & pomegranate dressing
Zucchini & mint fritters, aioli V
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

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 bifteki slider, onion relish, Greek cheese & pickles
Fish & Chips
Yemista stuffed tomato, herbs V

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 AND VEGETARIAN BOARD

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.

MEDIUM CURED MEAT & VEGETARIAN BOARD - SERVES UP TO 25 GUESTS \$250

LARGE CURED MEAT & VEGETARIAN BOARD - SERVES UP TO 50 GUESTS \$460

VEGETARIAN BOARD

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

VEGETARIAN BOARD - SERVES UP TO 50 GUESTS \$360

PRAWN AND OYSTER BAR

Freshly shucked Sydney Rock Oysters with lemon

10 DOZ OYSTERS \$390 / 5 DOZ OYSTERS \$210

King prawns with cocktail sauce

(AT LEAST 2 PRAWNS PER PERSON SERVED TO 60 GUESTS) \$395

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 \$780

Live food stations are available upon prior notice

Menu items and prices are subject to change