

SET MENUS

MEZZE BANQUET

Stuffed green olives & red peppers GF
White taramosalata, sour dough
Deep fried squid, lime aioli
Grilled Haloumi, peach, pickled red onion GF | V
Grilled octopus, lemon, oregano GF
Spanakopita filo pastries filled with spinach, Feta & spring onion V
Chicken souvlaki, pita bread & tzatziki

44PP

ADD DESSERT 12pp

Semolina and yoghurt cake, oranges in syrup, double cream

GREEK LAMB FEAST

MEZZE

Hummus, sour dough GF | V

Melitzanosalata eggplant, tomato, spring onion garlic,
feta & lemon oil GF | V

Grilled calamari, chilli, fennel, orange, mint

MAIN

Greek style lamb lemon & oregano potatoes

Greek salad GF | V

54pp

ADD DESSERT 8pp

Pistachio and chocolate baklava

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

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

Char grilled octopus, kipfler Potatoes, green olives, parsley, lemon

MAINS (choice of)

Rolled porchetta roast pork belly, dried figs & spices, wilted greens GF

Slow cooked beef cheek, Orzo, kalamata olives, graviera cheese

King reef barramundi, labne, blistered cherry tomatoes, basil GF

Vegetarian available with prior notice

Roast eggplant, stuffed with tomato, peppers, olives, feta & basil GF | V

SIDE (to share)

Classic Greek salad V

DESSERT (choice of)

Pastelli wafers, honey, ricotta, poached peach

Semolina and yoghurt cake, oranges in syrup, double cream

MAIN & DESSERT \$54

MEZEDES & MAIN \$59

MEZEDES, MAIN & DESSERT \$69

GF - Gluten Free V - Vegetarian

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

Guests with dietary requirements can be accommodated with prior notice

DINING PACKAGE 2

MEZEDES (to share)

Marinated olives GF | V
Hummus, sour dough GF | V
Grilled haloumi, peach, pickled red onion GF | V
Deep fried squid, lime aioli

MAINS (choice of)

Greek style lamb shoulder, lemon oregano potatoes GF
King prawns saganaki baked in a clay pot, blistered cherry tomato & feta GF
Roasted hiramasa kingfish, red pepper relish, currants GF

Vegetarian available with prior notice

Roast eggplant, stuffed with tomato, peppers, olives, feta & basil GF | V

SIDE (to share)

Classic Greek Salad V

DESSERT (choice of)

Pistachio and chocolate baklava rolls
Buttermilk pudding, watermelon granita, strawberries, mint GF | V

MAIN & DESSERT \$54
MEZEDES & MAIN \$64
MEZEDES, MAIN & DESSERT \$74

GF - Gluten Free V - Vegetarian

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BEVERAGE PACKAGE

STONEFISH PACKAGE

INCLUDES: 1x SPARKLING, 1x WHITE, 1x RED WINE,
3x BEERS, 1x LIGHT BEER, SOFT DRINKS

2 HOUR - \$ 42PP / 3 HOUR - \$47PP / 4 HOUR - \$54PP

SPARKLING WINE

NV Stonefish Brut Cuvee, South Australia

SELECT 1 WHITE & 1 RED WINE

Stonefish Sauvignon Blanc, Margaret River WA

Stonefish Chardonnay, Margaret River WA

Stonefish Shiraz, Geographe WA

Stonefish Merlot, Geographe WA

BEERS

Mythos Greece | Peroni Italy | Corona Mexico

Cascade Premium Light TAS (included)

PRE-SELECTED CHARGED ON CONSUMPTION

SPARKLING WINE AND CHAMPAGNE

NV Lana Prosecco | King Valley Vic \$59

NV Mumm 'Grand Cordon' Brut | Reims France \$99

WHITE WINE

19 ATMA White Malagousia Xinomavro | Naoussa Greece \$50

19 Kilikanoon 'Morts Block' Riesling | Watervale SA \$56

20 Trout Valley Sauvignon Blanc | Marlborough NZ \$50

17 Cape Mentelle Sauvignon Blanc Semillon | Margaret River WA \$64

19 Polin & Polin 'Convicts & Catholics' Chardonnay | Hunter Valley NSW \$52

19 Fattori Pinot Grigio | Veneto Italy \$59

BEVERAGE PACKAGE

RED WINE

17 ATMA Xinomavro Mandilaria Naoussa Greece		\$50
19 Brancott Estate Pinot Nior Marlborough NZ		\$54
19 Jericho Grenache Shiraz Mouvedre McLaren Vale SA		\$58
14 Kangarilla Road Caberbet Sauvignon		\$56
16 Rufus Stone Shiraz Heathcote Vic		\$56
16 Rolf Binder RHB Reserve Shiraz Barossa Valley SA		\$69

ROSE

20 See saw Pinot Noir Rose Orange NSW		\$52
18 Chateau Peyrol Magnum Grenache Cinsalt Syrah Rose	1500ml	\$99
Cotes de Provence France		

DRAUGHT BEER

Asahi Super Dry 5.0% Japan	330ml	\$12
Young Henrys 'Newtown' Pale Ale 5.0% NSW	420ml	\$10
Mountain Goat Australian Lager 4.7% Vic	420ml	\$10

BOTTLED BEER

Mythos Lager 5.0% Thessaloniki Greece		\$9
Peroni Nastro Azzurro 5.1% Italy		\$9.5
Corona Extra 4.6% Mexico		\$10
Cascade Premium Light 2.7% Tasmania		\$7.5
Little Creatures Bright Ale 4.8% Freemantle WA		\$10
Stone & Wood Pacific Ale 4.4% Byron Bay NSW		\$11

CIDER

Apple Thief 'Pink Lady' Cider 4.5% Batlow NSW		\$10
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