

SET MENUS

MEZZE BANQUET

Stuffed green olives & red peppers GF | V
White taramosalata, sour dough
Deep fried squid, tomato & saffron aioli
Grilled Haloumi, watermelon, nigella seeds, lime GF | V
Grilled octopus, kipfler potatoes, green olives, parsley, lemon GF
Spanakopita filo pastries filled with spinach, Feta & spring onion V
Chicken souvlaki, pita bread & tzatziki

45PP

ADD DESSERT 8pp

Greek sweet selection - Koridopita, baklava & almond biscuit

GREEK LAMB FEAST

MEZZE

Hummus, sour dough GF
Zucchini fritters, labne, pomegranate, mint V
Grilled calamari, whipped garlic, coriander, green chilli GF

MAIN

Greek style lamb shoulder, lemon & oregano potatoes GF
Greek salad GF | V

56pp

ADD DESSERT 8pp

Greek sweet selection - Koridopita, baklava & almond biscuit

GF - Gluten Free V - Vegetarian

Guests with dietary requirements can be accommodated with prior notice

DINING PACKAGE 1

MEZEDES (to share)

Marinated olives V | GF

White taramosalata served, sour dough

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

Fried squid, tomato & saffron aioli

MAINS (choice of)

Rolled and roasted 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 V | GF

SIDE (to share)

Shaved cabbage, raisins, pine nuts, kefalotiri, parsley, sour dough crumbs V | GF

DESSERT (choice of)

Spiced rice pudding, rhubarb, macadamia paraline V

Orange cake, double cream V | GF

MAIN & DESSERT \$56

MEZEDES & MAIN \$62

MEZEDES, MAIN & DESSERT \$70

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, watermelon, nigella seeds, lime GF | V

Chargrilled octopus, kipfler Potatoes, green olives, parsley, lemon GF

MAINS (choice of)

Greek style lamb shoulder, lemon oregano potatoes GF

King prawns saganaki baked in a clay pot, blistered cherry tomatoes & feta GF

Roasted hiramasa kingfish, whipped garlic, coriander, green chili 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)

Greek walnut cake, caramelised banana, double cream V

Lemon custard bougasta, poached quince, vanilla ice-cream V

MAIN & DESSERT \$58

MEZEDES & MAIN \$66

MEZEDES, MAIN & DESSERT \$76

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