

CANAPÉS PACKAGES

HANDHELD CANAPÉS

Zucchini and fetta fritter, dill yoghurt V
Kataifi prawn, whipped garlic
Salt cod croquettes, lime aioli
Baked fetta and filo cigar, honey, oregano V
Grilled scallops, herb butter GF
Watermelon, whipped goats cheese, sumac, mint V | GF
Beef Keftes, green tahini sauce GF
Ricotta, salmon and dill tartlet
Fried eggplant, chilli, garlic, parsely, lemon GF | VEGAN
Taramasalata, filo tartlet, salmon roe
Pickled octopus, beetroot hummus, cucumber GF

SUBSTANTIAL CANAPÉS

Spanakopita filo pastries V
Slow cooked beef cheek, orzo pasta, olives, graviera cheese
Chicken souvlaki, tzatziki GF
Mini lamb gyros
Battered fish, hand cut chips
Grilled octopus, tomato, cucumber, oregano, lemon GF
Petite Greek salad, fetta, oregano, lemon V | GF

DESSERT CANAPÉS -

Greek Almond Shortbread biscuit
Orange & Almond Cake, yoghurt cream, candied orange peel GF
Almond & Walnut baklava rolls

\$38PP - SELECT 5 HANDHELD + 2 SUBSTANTIAL

\$48PP - SELECT 5 HANDHELD + 3 SUBSTANTIAL + 1 DESSERT

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

G E ° R G E S
MEDITERRANEAN BAR & GRILL

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 30 GUESTS \$320

LARGE CURED MEAT & VEGETARIAN BOARD - SERVES UP TO 50 GUESTS \$540

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 \$420

PRAWN AND OYSTER BAR

Freshly shucked Sydney Rock Oysters with lemon

10 DOZ OYSTERS \$420 / 5 DOZ OYSTERS \$240

King prawns with cocktail sauce

(AT LEAST 2 PRAWNS PER PERSON SERVED TO 40-50 GUESTS) \$420

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 \$880

Live food stations are available upon prior notice

Menu items and prices are subject to change