

CANAPES PACKAGES

PREMIUM CANAPÉS

Dolmades vine leaf stuffed with rice GF

Chicken souvlaki, tzatziki GF

Duck *kefta*, orange & pomegranate dressing

Zucchini & mint fritters, aioli V

Traditional Greek sausage, house pickles GF

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

Kreatopita filo cigars of slow cooked goat, goats curd

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 biftteki slider, onion relish, Greek cheese & pickles

Fish & Chips

Yemista stuffed tomato, herbs V

ADD 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 + VEGETARIAN BOARD

Medium cured meat & vegetarian board – serves up to 25 guests **\$250.00**

Large cured meat & vegetarian board – serves up to 50 guests **\$460.00**

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.

VEGETARIAN BOARD

Vegetarian board - serves up to 50 guests **\$360.00**

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

PRAWN & OYSTER BAR

Freshly shucked Sydney Rock Oysters with lemon

10 doz oysters **\$360.00** / 5 doz oysters **\$195.00**

King Prawns with cocktail sauce

(At least 2 prawns per person served to 60 guests) **\$350.00**

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 **\$700.00**

SUPPER

Honey Glazed Christmas Leg Ham

(Recommend serving this at supper - 10:00PM)

Honey, mustard & thyme glazed ham, house pickles & soft bread rolls

4 kilo ham serves approx. 30 guests **\$280.00**

8 kilo ham / feeds up to 60 guests / price **\$350.00**

Live food stations are available upon prior notice

Menu items and prices are subject to change

MEZZE BANQUET

Stuffed green olives & red peppers GF V
White taramosalata, sour dough bread
Haloumi, compressed 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
Beef kefta stuffed green olives, tomato sauce GF

\$35.00pp

ADD DESSERT TO SHARE – EXTRA \$6 pp

Greek baklava petit four style

GREEK FEAST BANQUET

TO START

White taramosalata, sour dough bread
Grilled Haloumi, compressed watermelon & mint
Deep fried squid, zucchini fritters, aioli & lemon GF V

MAIN

Greek style lamb Lemon & oregano potatoes
Greek salad

\$45.00pp^{GF V}

- Gluten Free

- Vegetarian

*For sit down dining functions of 30 and above an alternate serve applies on main courses and dessert courses

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

Lamb ribs, wild honey, thyme & almond sauce

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

SIDE (to share)

Classic Greek salad

DESSERT (choice of)

Kataifi mastic cream, fig & and candied pistachio

Candied orange & almond cake, Greek yoghurt GF

Main & Dessert \$49.00

Mezedes & Main \$54.00

Mezedes, Main & Dessert \$64.00

**VEGETARIAN (with prior notice)

Linguini Ratatouille

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, compressed watermelon & mint V

Fried squid, zucchini fritters, aioli & lemon

Beef kefta stuffed green olives, tomato sauce

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

SIDE (to share)

Rocket salad GF V

DESSERTS (choice of)

Chocolate Bougatsa, sour cherry syrup & cream

Pistachio Crème Brulee & short bread GF

Main & Dessert \$49.00

Mezedes & Main \$59.00

Mezedes, Main & Dessert \$69.00

**VEGETARIAN (with prior notice)

Linguini Ratatouille GF V

GF - Gluten Free V - Vegetarian

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STONEFISH PACKAGE

Includes: 1 sparkling, 1 white & 1 red wine, 3 beers & 1 light beer, soft drinks & sparkling vestal water

2 Hour - \$ 38pp / 3 Hour - \$44pp / 4 Hour - \$49pp

SPARKLING WINE

NV Stonefish Brut Cuvee, South Australia

SELECT 1 WHITE & 1 RED WINE

2015 Stonefish Sauvignon Blanc, Margaret River WA

2012 Stonefish Chardonnay, Margaret River WA

2012 Stonefish Shiraz, Manjimup WA

2012 Stonefish Merlot, Frankland River WA

BEERS

Mythos Greece | Peroni Italy | Corona Mexico

Cascade Premium Light TAS (included)

PREMIUM WINES

PRE-SELECTED BEVERAGES

ON CONSUMPTION (Suggestions)

SPARKLING WINE AND CHAMPAGNE

Deutz Marlborough Cuvée Brut, NZ \$65

NV Mumm Cordon Rouge Brut Reims France \$119

WHITE WINE

2016 O'Leary Walker "Watervale" Riesling Clare Valley SA \$54

2015 Nautilus Sauvignon Blanc Marlborough NZ \$58

2016 Cape Mentelle Sauvignon Blanc Margaret River WA \$59

2013 Polin & Polin Tudor Chardonnay Hunter Valley NSW \$48

RED WINE

2012 Zema Estate Cabernet Sauvignon Coonawarra SA 64

2014 Polin & Polin Shiraz Hunter Valley NSW \$62

2014 Yering Station Village Pinot Noir Yarra Valley Vic \$52

2015 Glaetzer Wallace Shiraz Grenache Barossa Valley SA \$48