

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
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 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 \$360 / 5 DOZ OYSTERS \$195

King prawns with cocktail sauce

(AT LEAST 2 PRAWNS PER PERSON SERVED TO 60 GUESTS) \$350

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

Live food stations are available upon prior notice

Menu items and prices are subject to change

SET MENUS

MEZZE BANQUET

Stuffed green olives & red peppers GF | V
White taramosalata, sour dough bread
Grilled Haloumi, 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

\$39pp

ADD DESSERT TO SHARE - EXTRA \$6pp

Greek baklava petit four style

GREEK FEAST BANQUET

TO START

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

MAIN

Greek style lamb Lemon & oregano potatoes
Greek salad GF V

\$49pp

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

Guests with dietary requirements can be accommodated with prior notice

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

Linguini ratatouille V (available with prior notice)

SIDE (to share)

Classic Greek salad V

DESSERT (choice of)

Kataifi mastic cream, fig & candied pistachio

Candied orange & almond cake, Greek yoghurt

MAIN & DESSERT \$49

MEZEDES & MAIN \$54

MEZEDES, MAIN & DESSERT \$64

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DINING PACKAGE 2

MEZEDES (to share)

Marinated olives GF | V
Hummus, sour dough GF | V
Grilled haloumi, 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
Linguini ratatouille V (available with prior notice)

SIDE (to share)

Rocket salad GF | V

DESSERT (choice of)

Chocolate bougatsa, sour cherry syrup & cream
Pistachio crème brulee & short bread GF

MAIN & DESSERT \$49
MEZEDES & MAIN \$59
MEZEDES, MAIN & DESSERT \$69

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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 - \$38PP / 3 HOUR - \$44PP / 4 HOUR - \$49PP

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, Manjimup WA

Stonefish Merlot, Frankland River WA

BEERS

Mythos Greece | Peroni Italy | Corona Mexico

Cascade Premium Light TAS (included)

PRE-SELECTED:

SPARKLING WINE AND CHAMPAGNE

Deutz Marlborough Cuvée Brut, NZ	\$59
NV Mumm Cordon Rouge Brut Reims France	\$119

WHITE WINE

O'Leary Walker "Watervale" Riesling Clare Valley SA	\$54
Nautilus Sauvignon Blanc Marlborough NZ	\$58
Cape Mentelle Sauvignon Blanc Margaret River WA	\$59
Polin & Polin Chardonnay Hunter Valley NSW	\$45

RED WINE

Zema Estate Cabernet Sauvignon Coonawarra SA	\$64
Polin & Polin Shiraz Hunter Valley NSW	\$78
Yering Station Village Pinot Noir Yarra Valley Vic	\$54
Glaetzer Wallace Shiraz Grenache Barossa Valley SA	\$48
Gaia Notios Agiorgitiko Syrah Peloponnese Greece	\$48