



Grazing platter items

Pita and dips with
Tzatziki • baba ghanoush • white bean hummus
Cheeseburger dolmades
Courgette balls
Serrano ham
Marinated Kalamata olives

Please pick two entrées for alternate drop

Keftedes
Beef meatball in oregano, mint & garlic oil on a bed of citrus dressed tabouli

Saganaki prawns
Baked in a feta, ouzo and tomato sauce • garlic pita

Crispy skin pork belly
Served on an apple & toasted fennel seed slaw

Saganaki haloumi
Seared and baked with asparagus stalks and covered in a rich dill, ouzo & tomato sauce

Lamb & pumpkin salad
Slow cooked lamb finished over charcoal • roasted Qld blue • walnuts • oak lettuce • yoghurt dressing



Please pick two mains for alternate drop

Charcoal lamb shoulder

Roasted pumpkin puree • garden peas • red wine jus

Half chicken on the bone

Tzatziki • mint & rocket salad • courgette fritter

Crisp skin pork belly

White bean hummus • toasted fennel seed aioli dressed slaw • confit apple

Saganaki prawns

Ouzo, tomato & feta sauce • garlic pita

Pumpkin & courgette moussaka

Tomato ragout, potato & béchamel • garlic pita

Mains served with lemon and garlic roasted potatoes and Greek salad to the tables

Desserts served in an alternate drop

Baklava

House made pistachio baklava • strawberry coulis • vanilla ice cream

Orange Cake

Moist, fluffy orange and almond cake with chocolate ganache • vanilla ice cream