



DINNER BANQUET 1 38.50pp 5.30 – 9.30pm

HOMESTYLE TARAMOSALATA

Pink smoked cod roe, olive oil, lemon juice

HOMESTYLE TZATZIKI (V)

Greek style yoghurt, cucumber, olive oil, garlic

HOMEMADE TIROPITA (V)

Cheese filled filo pastries

HOMEMADE SPANAKOPITA (V)

Spinach and cheese pie

GRILLED HALOUMI CHEESE (G)

IMPORTED DOLMADES (V, G)

Grape vine leaves filled with aromatic rice

GREEK SALAD

(V, G) PANFRIED

CALAMARI

TRADITIONAL

MOUSSAKA

Layers of potato, sliced eggplant and minced meat topped with a creamy béchamel sauce

ROAST LAMB (G)

Tender baked lamb shoulder with lemon and oregano jus served with potato

GALATOUBOUREKO

Homemade Greek custard topped with filo and honey syrup

Banquets 4 people minimum. No Split Bills. (V) Vegetarian (G) Gluten free



DINNER BANQUET 2 45.00pp 5.30 – 9.30pm

HOMESTYLE TARAMOSALATA

Pink smoked cod roe, olive oil, lemon juice

HOMESTYLE TZATZIKI (V)

Greek style yoghurt, cucumber, olive oil, garlic

HOMEMADE TIROPITA (V)

Cheese filled filo pastries

HOMEMADE SPANAKOPITA (V)

Spinach and cheese pie

GRILLED HALOUMI CHEESE (G)

GREEK SALAD (V, G)

PANFRIED CALAMARI

GRILLED OCTOPUS

TRADITIONAL

MOUSSAKA

Layers of potato, sliced eggplant and minced meat
opped with a creamy béchamel sauce

ROAST LAMB (G)

Tender baked lamb shoulder with lemon and oregano jus served with potato

GALATOUBOUREKO

Homemade Greek custard topped with filo and honey syrup

COFFEE & TEA

ADD PRAWN SAGANAKI \$8.00PP

Banquets 4 people minimum. No Split Bills. (V) Vegetarian (G) Gluten free