

Banquet Menu Option 2

\$70 PP

SHARED STARTERS

Mediterranean Dips

Fresh stone baked pide bread, served with mixed homemade dips

Zucchini Fritters

Made with fresh zucchini and selected herbs, drizzled with Greek yoghurt sauce and smoked red pepper

Meat Balls

Traditional meat balls served with garlic yogurt sauce

Crispy Fried Olives

Deep fried large green olives, stuffed with roast capsicum and feta with a side of aioli

Traditional Greek Salad

SHARED MAINS

Lamb Shoulder

Slow cooked lamb shoulder served with lemon potatoes, and a side of garlic yoghurt sauce

Chicken Fillets

Grilled chicken fillets served with a Dejon mustard sauce

Pork Medallions

Pan seared pork medallions in a lemon sage sauce, served with spaghetti

Variety Of Desserts \$10 per person

Drinks not included in this package, no BYO on group bookings

Please note that due to supply shortages some menu items may change as a result.

For any dietary requirements please speak to our friendly staff.