

FUNCTION MENU

MINIMUM 20 PEOPLE

2 Course \$38 per head alternative drop

Entrée choose 2

Sweet Potato and Coriander Falafels (V)

House made with petite salad and Tzatziki

Chicken Souvlakia

With hummus and tabouli

Keftedes

House made meat balls with Greek salsa and yoghurt.

Mains choose 2

Sirloin 200g

Off the grill with chips, salad and gravy

Barramundi (DF)

Pan fried Barra on greens with a semi dried tomato drizzle and balsamic glaze

Chicken Breast(GF,DF)

with Green salad and lemon potatoes and Napolitana sauce

2 Course \$45 per head alternative drop

Entrée choose 2

Haloumi (V, GF)

Grilled and served with basil pesto and a rocket salad

Salt and Pepper Calamari (DF)

Lightly dusted served with pickled fennel, cucumber, red onion tossed in a lime/chilli dressing

Keftedes

House made meat balls with Greek salsa and yoghurt

Mains choose 2

Drunken Steak 200g (DF)

Off the grill roast potato, onion rings and greens

Chicken Limoncello

Grilled Chicken Breast finished with potato, tomato, olive oil and garlic

Barramundi Kilpatrick (DF)

Grilled Barra with bacon, worcestershire, tomato on potato, carrot, beetroot and spinach

2 Course \$60 per head alternative drop

Entrée choose 4 and we will put them on platters to share on the centre of the table

Chicken Skewers (DF)

Lemon and House dressing

Manitri (V)

Stuffed mushroom with cheese, mint and yoghurt

Haloumi (V, GF)

Grilled and served with basil pesto

Salt and Pepper Calamari (DF)

Lightly dusted served with lemon and house dressing

Keftedes

House made meat balls with Greek salsa and yoghurt

Spanakopita (V)

A Pastry swirl of spinach and fetta

Sweet Potato and Coriander Falafels (V)

House made with Horta and Tzatziki

Mains choose 2

Eye fillet 200g (GF)

Off the grill marinated in truffle oil served with field mushroom, roast potato, beans, buffalo mozzarella and its own jus

Grilled Spatchcock (GF)

with a Puttanesca sauce, greens and lemon Potatoes

Barramundi (DF)

Barramundi on Mexican quinoa, spinach and corn/tomato salsa

Pork Medallion

Fig and pear puree with panned mediterranean Vegetables
potato, carrot, beetroot and spinach

Vegetarian option for all menus

Spanakopita a Pastry swirl of spinach and fetta with a Greek salad and lemon potatoes

DESSERTS

Petite desserts \$4.00 per piece

\$7.5 = 2 pieces per person