

# BANQUETS FOR SHARING

## LUNCH (12-3pm)

Banquets require 4 people minimum - No Split Bills

Coffee and tea are served with every banquet.

### BANQUET 1

38.0pp

#### HOMESTYLE TARAMOSALATA DIP

Pink smoked cod roe, olive oil, lemon juice

#### HOMESTYLE TZATZIKI DIP (v)

Greek style yoghurt, cucumber, olive oil, fresh garlic

#### HOMEMADE TIROPITA (v)

#### HOMEMADE SPANAKOPITA (v)

#### IMPORTED DOLMADES (v, gf)

Grape Vine leaves filled with aromatic rice

#### GREEK SALAD (v, gf)

#### PANFRIED CALAMARI

#### TRADITIONAL MOUSSAKA

Layers of potato, eggplant and lamb minced meat topped with a creamy bechamel sauce

#### ROAST LAMB (gf)

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

# BANQUETS FOR SHARING

## ALL DAY

Banquets require 4 people minimum - No Split Bills

Coffee and tea are served with every banquet.

### BANQUET 1

46.0pp

#### HOMESTYLE TARAMOSALATA DIP

Pink smoked cod roe, olive oil, lemon juice

#### HOMESTYLE TZATZIKI DIP (v)

Greek style yoghurt, cucumber, olive oil fresh garlic

#### HOMEMADE TIROPITA (v)

#### HOMEMADE SPANAKOPITA (v)

#### GRILLED CYPRIOT HALOUMI (v, gf)

#### IMPORTED DOLMADES (v, gf)

Grape Vine leaves filled with aromatic rice

#### GREEK SALAD (v, gf)

#### PANFRIED CALAMARI

#### TRADITIONAL MOUSSAKA

Layers of potato, eggplant and lamb minced meat topped with a creamy bechamel sauce

#### ROAST LAMB (gf)

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

#### GALAKTOBOUREKO

Homemade Greek custard topped with filo and honey syrup

### BANQUET 2

55.0pp

#### HOMESTYLE TARAMOSALATA DIP

Pink smoked cod roe, olive oil, lemon juice

#### HOMESTYLE TZATZIKI DIP (v)

Greek style yoghurt, cucumber, olive oil, fresh garlic

#### HOMEMADE TIROPITA (v)

#### HOMEMADE SPANAKOPITA (v)

#### GRILLED CYPRIOT HALOUMI (v, gf)

#### IMPORTED DOLMADES (v, gf)

Grape Vine leaves filled with aromatic rice

#### GREEK SALAD (v, gf)

Add

#### PRAWN SAGANAKI

Prawns cooked with tomatoes, olive oil, topped with crumbed feta and served on rice

#### PANFRIED CALAMARI

#### GRILLED OCTOPUS

#### TRADITIONAL MOUSSAKA

Layers of potato, eggplant and lamb minced meat topped with a creamy bechamel sauce

#### ROAST LAMB (gf)

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

#### GALAKTOBOUREKO

Homemade Greek custard topped with filo and honey syrup

\$8.00 per person