



## Banquet 1

\$58 per person

(Requires 4 People Minimum - Sharing Plates)

### Homestyle Taramosalata Dip

Pink smoked cod roe, olive oil, lemon juice

### Homestyle Tzatziki Dip (v)

Greek style yoghurt, cucumber, olive oil, 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, sliced eggplant and lamb minced meat topped with a creamy béchamel 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

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### Add Prawn Saganaki (gf) + \$9 pp

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



## Banquet 2

\$68 per person

(Requires 4 People Minimum - Sharing Plates)

### Homestyle Taramosalata Dip

Pink smoked cod roe, olive oil, lemon juice

### Homestyle Tzatziki Dip (v)

Greek style yoghurt, cucumber, olive oil, 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

### Grilled Octopus (gf)

### Traditional Moussaka

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

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### Add Prawn Saganaki (gf) + \$9 pp

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



Coffee And Tea Are Served With Every Banquet.

(v) Vegetarian | (gf) Gluten Free | (vg) Vegan | (df) Dairy Free