



2fat greekS

SET MENUS

SOUVLAKIA SET MENU

\$55 per person

STARTER

Saganaki Cheese

Grilled kefalogera lightly floured, pan-fried and served with lemon and pita

Mixed Dip Plate

House-made Tzatziki, Tarama and eggplant served with crispy pita bread

Zucchini Chips

Sliced thin zucchini coated in our own spices, deep-fried until crispy and served traditionally with Tzatziki

MAIN

Pork gyro meat from the spit

Chicken gyro meat from the spit

House-made Tzatziki

House-made Chips

Hand-cut and seasoned with sea salt & oregano

Greek Salad

Tomato, cucumber, onion, green capsicum, Kalamata olives, feta cheese, olive oil, lemon & oregano

Pita Bread

Fasolakia Yiahni

Green string beans braised in onion, garlic & tomato purée, tomato paste and simmered until soft

SEAFOOD SET MENU

\$65 per person

STARTER

Calamari

Australian calamari sliced, lightly coated, deep-fried and served with chips, Greek salad and a mustard mayo

Mixed Dip Plate

House-made Tzatziki, Tarama and eggplant served with crispy pita bread

Octopus

Chargrilled octopus legs served with olive oil and red wine vinegar, fried potato and a side of garlic aioli

Saganaki Cheese

Grilled kefalogera lightly floured, pan-fried and served with lemon and pita

MAIN

Pork gyro meat from the spit

Chicken gyro meat from the spit

Australian Chargrilled King Prawns

Served with lemon herb mayo

House-made Tzatziki

House-made Chips

Hand-cut and seasoned with sea salt & oregano

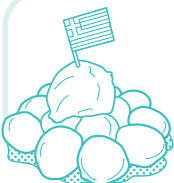
Greek Salad

Tomato, cucumber, onion, green capsicum, Kalamata olives, feta cheese, olive oil, lemon & oregano

Pita Bread

Fasolakia Yiahni

Green string beans braised in onion, garlic & tomato purée, tomato paste and simmered until soft



Dessert

Add \$5 per person for honey loukoumades to share.