



# SET MENUS

## OPTION 1

\$65 per person

Kids under the age of 12 will be charged a fee of \$35

### 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

#### Lamb and Chicken gyro meat from the spit

#### House-made Tzatziki

#### Chips with salt and oregano

#### Greek Salad

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

#### Pita Bread freshly grilled

#### Fasolakia Yiahni

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

**Gluten Free & Halal Options Available**

## OPTION 2

\$75 per person

Kids under the age of 12 will be charged a fee of \$35

### 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

#### Lamb and Chicken gyro meat from the spit

#### Pork Skewers Chargrilled

#### 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*

**Gluten Free & Halal Options Available**

### DESSERT

#### Dessert platter to share

#### Add \$7 per person

*Loukoumades, Baklava, Galaktobouriko*

