



The Greek Retreat Menu

PLATTERS *per table*

Pita bread

With Tzatziki and Taramasalata dip

Gourmet Yiros Meat

Chicken and Lamb Yiros meat seasoned with Greek herbs and spices

OR

FINGER FOOD *on arrival*

Mini Chicken Shashliks

Marinated with a traditional garlic and parsley Greek seasoning

Mini Greek Lamb Shashliks

Marinated with a traditional Greek seasoning with garlic, parsley and salt and pepper

Spinach and Ricotta Triangles

Spinach and ricotta flavored with fresh herbs in a puff pastry

MAIN COURSE - buffet style

Roast Pork

Marinated in fresh herbs and spices

Roast Lamb

Seasoned in the finest Greek herb and spice mix

Chicken Thigh Fillets

Seasoned with chef's special Greek seasoning

Greek Loukaniko

Sliced and served with freshly squeezed lemon juice

Greek Pastichio

Greek baked pasta dish made with minced beef and a creamy béchamel sauce

Greek style oven baked potatoes

With olive oil, lemon juice and oregano

Greek Style Coleslaw

Crisp cabbage, carrot, celery, spring onion & parsley tossed in olive oil lemon juice and cracked sea salt

Greek Salad

Tomato, cucumber, capsicum, onion, lettuce, kalamata olives and feta cheese dressed in salt, pepper, olive oil and wine vinaigrette

Fresh Green Beans

Infused with a Mediterranean garlic vinaigrette dressing

Tuscan Ciabatta Bread Roll

With butter sachet





DESSERT *(Optional – Additional Costs)*

Greek Kataifi

Traditional Greek dessert made with special shredded wheat pastry, baked and soaked in sweet syrup with a custard centre and served with a thickened cream topping

Or

Greek Baklava

Crisp fillo layered with nuts and dripping in a sweet aromatic syrup

Other Options

Dolmathes (seasonal) – traditional Greek rice wrapped in vine leaves served with a yoghurt dipping sauce

Kokinisto Meat served on Rice

Tender Beef stew served with a white rice

Yemista (Vegetarian or Meat filled)

Stuffed Tomatoes with a traditional rice filling

Salt & Pepper Calamari

Served with a tartare sauce

Keftedes

Served with Tzatziki sauce

Aussie Ripper Roasts will also provide breadsticks with butter sachets, good quality plastic dinnerware, napkins and all condiments to compliment you meal. Our professional staff will prepare, cook and serve your guests as buffet style menu.

