



Mezze Banquet Menu Selections

On arrival, choice of the following:

Platter per table

Gourmet Antipasto platters - Platter consisting of prosciutto, Virginian double smoked ham, Hungarian Salami, chargrilled eggplant, chargrilled red capsicum, marinated mushrooms and semi sundried tomatoes

Cheese platters - platters consisting of Australian Camembert, Vintage Cheddar, Tasmanian Blue Vein, Double smoked cheese accompanied with semi dried fruit, variety of roasted nuts and Lavosh biscuits

Or

Roaming Finger Food (please select 3 or 4 items)

Spring Rolls served with a Thai sweet chili sauce

Garlic prawns wrapped in filo pastry accompanied with a lemon tartare sauce

Mini slow cooked pulled pork sliders served with cheese and coleslaw

Salt and Pepper Calamari deep-fried and garnished with a lemon pepper seasoning served with tartare sauce

Variety of vegetarian Arancini Balls accompanied with a garlic aioli

Gourmet Homemade Meatballs served with tzatziki sauce

Goats cheese, cherry tomato and baby herb tart

Mini Charcoal Chicken Shashliks accompanied with tzatziki sauce

Feta and onion jam tartlets drizzled with a sticky balsamic glaze

Vegetarian traditional bruschetta - tomato, basil, Bocconcini dressed with olive oil and balsamic reduction

Prawns wrapped in Kataifi pastry served with a spicy lemon tartare sauce

Traditional Spinach & Ricotta triangles

Tandoori Chicken with a minted yoghurt dipping sauce





Main Course:

Meats: (Select 3-4 items)

Chicken Shashliks seasoned with a traditional garlic and parsley dry Greek seasoning

Chicken Thigh Fillets seasoned in garden fresh herbs and spices finished with lemon juice

Scotch Fillet Steak with the chefs special herb seasoning

Beef Chevapchichi, prime beef diced mince pressed and seasoned with exotic spices

Lamb Loin Cutlets basted in a Mediterranean garlic and rosemary seasoning

Lamb French Cutlets coated in fresh rosemary, sea salt, olive oil and lemon juice

Pork Belly Ribs with a Smokey Texas BBQ marinade

Pork Porterhouse Steak seasoned with the chefs special spice marinade

Quail (halves) seasoned with fresh herbs and a light amount of chili flakes

Beef Ribs basted in a Smokey BBQ marinade

Beef Porterhouse Steak seasoned with a thyme and rosemary seasoning

Traditional Lebanese spiced Lamb Kofta

Double Smoked Kranski sliced in half and drizzled with lemon and olive oil dressing

Spicy traditional Spanish Chorizo





Seafood: (select 3 items)

Traditional Oysters Kilpatrick

Crispy Australian double tenderised Salt and Pepper Calamari

Chargrilled Calamari coated in a lemon pepper seasoning

Charcoal Octopus seasoned in fresh oregano, olive oil and lemon juice

Scallops served with fresh greens and chili flakes

Marinated Prawns hand wrapped in Kataifi Pastry

Prawn Duo Shashliks coated in sweet chili sauce

Deep fried Garfish fillets coated in sea salt flakes

The Mezze Banquet menu, main course will be accompanied with Turkish Pide Bread

Dessert:

Please select from the following (select one option for all or alternate drop of two items)

Cut and platter or individually plate clients cake

Selection of platters consisting of a variety of Italian Continental Cakes

Lemon Citrus Tart with Chantilly cream, passionfruit curd and pistachio fairy floss

Chocolate Macadamia Tart served with drunken strawberries, berry coulis and chocolate sauce

Individual Pear & Walnut Cake served with poached cinnamon pears and Chantilly cream

Individual Peach & Passionfruit Cheesecake served with almond bread and finished with a chocolate drizzle

*Please advise your preference of dinnerware, good quality plastic dinner or stainless steel cutlery and china crockery.

