



## 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

Pork Belly Ribs with a Smokey Texas BBQ marinade

Pork Porterhouse Steak seasoned with the chefs special spice marinade

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 with sea salt flakes

### **Side Bowl per table** (Please select one side)

Greek Salad

*Tomato, cucumber, capsicum, onion, lettuce dressed with salt, oregano, Spanish olive oil and wine vinaigrette with Kalamata olives and whole feta cheese on top*

Slow Roasted Potatoes

*Lightly seasoned with sea salt, rosemary, lemon juice & olive oil*

In-Season Chargrilled Vegetables

*Lightly seasoned with sea salt and extra virgin olive oil*

Baby Spinach and Pumpkin Salad

*Tossed with feta cheese, sun-dried tomatoes and lightly dressed with a reduced balsamic dressing*

Fresh Green Beans

*Seasoned with crushed garlic and an olive oil dressing*

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





## Dessert

(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

