



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

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 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

