



Mezze Banquet Menu Selections

On arrival

Roaming Finger Food

Chef's selection of four canapes for 45 minute service

Main Course

Meats (Select 3-4 items)

Chicken Skewers Greek herbs, spices, lemon and parsley oil

Chicken Thigh Fillets, lemon and thyme oil

Scotch Fillet Steak, chimichurri butter

Beef Porterhouse Steak, fresh herbs & spices

Pork Belly Ribs, house made Smokey BBQ marinade

Pork Scotch fillet, infused with soy & cracked pepper

Lamb Loin Cutlets, Mediterranean herb & spices, lemon drizzle

Lamb Kofta, traditional Lebanese spices

Double Smoked Kranski, confit garlic oil

Spanish Chorizo, lemon herb dressing

Seafood (select 2-3 items)

Oysters Kilpatrick, crispy caramelized bacon, Kilpatrick sauce

Crispy Australian double tenderised salt and pepper Calamari

Charcoal Octopus, fresh oregano, olive oil and lemon juice

Scallops served, fresh chili oil

Prawn Duo Shashliks coated in a house made chili sauce

Barramundi, lemon parsley pangrattato





Side Bowl per table (Please select one side)

Greek Salad

*Diced tomato, cucumber, capsicum, onion, mesculin lettuce mix, Kalamata olives and Dodonis feta cheese,
olive oil, balsamic glaze*

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

The Mezze Banquet menu, main course will be accompanied with Ciabatta bread rolls and butter sachets

Dessert

(select one option for all or alternate drop of two items)

Cut and platter or individually plate clients cake

Chocolate Brownie, berry compote, vanilla bean ice cream

Chefs Cheesecake, chocolate shard, strawberry coulis

Citrus Tart, lemon gel, candied lemon

Vanilla Bean Panna Cotta, almond biscotti, mango coulis

Chocolate Baklava, served with crushed nuts and vanilla bean ice-cream

