



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 (GF, DF, NF)

Chicken Thigh Fillets, lemon and thyme oil (GF, DF, NF)

Scotch Fillet Steak, chimichurri butter (GF, NF)

Beef Porterhouse Steak, fresh herbs & spices (GF, DF, NF)

Pork Belly Ribs, house made Smokey BBQ marinade (GF, DF, NF)

Pork Scotch fillet, infused with soy & cracked pepper (GF, DF, NF)

Lamb Loin Cutlets, Mediterranean herb & spices, lemon drizzle (GF, DF, NF)

Lamb Kofta, traditional Lebanese spices (GF, DF, NF)

Double Smoked Kranski, confit garlic oil (GF, DF, NF)

Spanish Chorizo, lemon herb dressing (GF, DF, NF)

Seafood (select 2-3 items)

Oysters Kilpatrick, crispy caramelized bacon, Kilpatrick sauce (GF, DF, NF)

Crispy Australian double tenderised salt and pepper Calamari (DF, NF)

Charcoal Octopus, fresh oregano, olive oil and lemon juice (GF, DF, NF)

Scallops served, fresh chili oil (GF, DF, NF)

Prawn Duo Shashliks coated in a house made chili sauce (GF, DF, NF)

Barramundi, lemon parsley pangrattato (NF)





Side Bowl per table (Please select one side)

Greek Salad (GF, NF V)

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

Slow Roasted Potatoes (GF, DF, NF, V, Ve)

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

In-Season Chargrilled Vegetables (GF, DF, NF, V, Ve)

Lightly seasoned with sea salt and extra virgin olive oil

Baby Spinach and Pumpkin Salad (GF, NF, V)

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 (NF)

Vanilla Bean Panna Cotta, almond biscotti, mango coulis (GF)

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

