

Greek Retreat Menu

STARTERS

FINGER FOOD *on arrival*

Cocktail Chicken Shashliks (GF, DF, NF)

Marinated with confit garlic, lemon and parsley

Cocktail Lamb Kofta (DF option, NF)

Marinated with traditional Lebanese spices, minted yoghurt

Spinach & Feta Triangles (NF, V)

Greek savory pastries filled with spinach and feta

MAIN COURSE *buffet style*

MEATS

Roasted Leg of Pork (GF, DF, NF)

Infused with a variety of fresh herbs and spices

Deboned Leg of Lamb (GF, DF, NF)

Seasoned with a century old homemade Greek herb and spice blend

Chicken Thigh Fillets (GF, DF, NF)

Marinated with fresh lemon and thyme oil

Greek Loukaniko (GF, DF, NF)

Sliced and served with freshly squeezed lemon juice

OUR SALADS

Greek Style Coleslaw (GF, DF, NF, V)

Crisp red and white cabbage, grated carrot, continental parsley, spring onion tossed in lemon oil,
sea salt & oregano

Greek Salad (GF, NF, V)

Diced tomatoes, cucumber, red capsicum, onion, mesclun salad mix, kalamata olives, Dodonis feta cheese,
olive oil & balsamic glaze

Rocket & Parmesan (GF, NF, V)

Crisp rocket, grana Padano, balsamic reduction, and olive oil

HOT DISHES

Greek Pastitsio (NF)

Creamy penne pasta, traditional beef mince Bolognese, three cheese béchamel sauce, shaved kefalograviera

Greek Style Oven Baked Potatoes (GF, DF, NF, V, Ve)

Rosemary salt, olive oil

DESSERT *(Optional – Additional Costs)*

Greek Kataifi

Shredded kataifi pastry, baked with almonds & cinnamon, soaked in a lemon sugar syrup, custard centre, whipped double cream topping

Or

Baklava

Layers of baked crisp filo pastry, roasted crushed almonds, honey syrup

Other Additional Options

Kokinisto Meat Served On Rice

Tender 12 hour cooked beef, Napolitano sauce, basmati white rice

Salt and Pepper Calamari

Fried Australian calamari, dusted in lemon pepper seasoning, chefs special lemon tartare

Keftedes

With fresh parsley, confit garlic, premium beef mince, tzatziki sauce

Aussie Ripper Roasts will also provide:

- Tuscan Ciabatta bread rolls with butter sachets
- Good quality disposable dinnerware
- Napkins
- All condiments to compliment your meal
- Alternatives available on request for Vegetarian and Vegan guests

Our professional staff will prepare, cook, and serve your guests in compliance with SA Health COVID-19 restrictions at the time of your function.