

# **Mezze Banquet Menu**

## **CHEF'S SELECTION OF THREE CANAPES**

### **STARTER PLATTER**

Mezze board, assorted Greek cheese, chargrilled loukaniko, marinated warm olives, seasonal vegetables, in-house tzatziki, warm pita bread

Antipasto platter, variety of cold meats, chargrilled vegetables, marinated mushrooms, basil pesto bocconcini, gourmet frittata, toasted ciabatta loaf

Traditional handmade Greek pastries

### **MAIN COURSE PLATTERS**

#### **TRADITIONAL OPEN CHARCOAL MEATS**

Chicken thigh fillets, parsley, lemon, garlic, olive oil (GF, NF, DF)

Charcoal mini porterhouse fillets, chimichurri butter (GF, NF)

Lamb rump, garlic, rosemary, salsa verde (GF, NF, DF)

Slow cooked pork belly, harissa cream (GF, NF, DF)

Double smoked kransky, confit garlic oil (GF, NF, DF)

Spanish chorizo, lemon, herb, olive oil

#### **FRESH SEAFOOD**

Barramundi fillet, lemon pangrattato (NF)

Crispy Australian fried salt & pepper calamari, garlic aioli (GF, NF, DF)

Prawn shasliks, tomato sugo, feta (GF, NF)

Charcoal octopus skewers, Greek style salsa verde (GF, NF, DF) *(additional charge applicable)*

## SIDE DISH

Traditional Greek salad (V, GF, NF)

Leafy green salad, roasted fennel, grapefruit, pomegranate vinaigrette (VG, GF, NF)

Caramelized pear & rocket salad, shaved parmesan, pear vinaigrette (V, GF, NF)

Roasted beetroot & feta salad, rocket, toasted walnuts, sticky balsamic glaze (V, GF)

Green bean salad, rocket, pickled fennel, orange, toasted almonds (VG, GF)

Roasted tarragon potatoes, garlic aioli, crispy garlic (V, GF, NF)

Cracked pepper & thyme roasted potatoes, truffle remoulade, parmesan (V, GF, NF)

*Tuscan bread rolls & butter portions*

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## DESSERT

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Wedding cake cut and served individually with berry cream, chocolate soil & fresh strawberries

OR

Chef's cheesecake, berry salsa, chocolate shard (V)

Honey & vanilla-bean panna cotta, wild berry compote, almond biscotti (V)

Chocolate baklava, crushed almonds, vanilla bean ice cream (V)

Citrus curd tart, lemon gel, lime mascarpone, candied lemon (V, NF)

Warm bitter chocolate brownie, salted caramel fudge sauce, vanilla bean ice-cream (V, NF)

Galatopita pie, vanilla bean anglaise, crispy cinnamon pastry finger, coffee syrup (V, NF)

## Package Options

All packages include bread rolls for main course & 1 side dish (*2nd side dish selection, additional charge applicable*)

### Package 1

Selection of 3 Chef's Canapes **OR** 1 Starter platter  
Selection of 3 Meat items  
Selection of 1 Dessert item (*2nd dessert selection, additional charge applicable*)

### Package 2

Selection of 3 Chef's Canapes **OR** 1 Starter platter  
Selection of 3 Meat items  
Selection of 3 Seafood items

### Package 3

Selection of 3 Canapes  
Selection of 1 Starter platter  
Selection of 3 Meat items  
Selection of 3 Seafood items  
Selection of 1 Dessert item (*2nd dessert selection, additional charge applicable*)

**For package pricing, staff fees and equipment hire, please contact us,  
we are more than happy to discuss our options with you.**