

Mezze Banquet Menu

CHEF'S SELECTION OF THREE CANAPÉS

STARTER

Mezzethaki platter, cured meats, chargrilled Loukaniko, fefferoni, basil bocconcini, kefalograviera,
Kalamata olives, chef's dip, warm focaccia

Handmade spanakopita

MAIN MEZZE

TRADITIONAL OPEN CHARCOAL MEATS (Please choose 3 items)

Peri Peri chicken thigh, lemon oil (GF, NF, DF)

Angus scotch fillet, Greek chimichurri (GF, NF, DF)

Lamb rack, salsa verde (GF, NF, DF)

Pork belly, harissa cream (GF, NF)

Lamb rump, minted yoghurt (GF, NF)

FRESH SEAFOOD (Please choose 3 items)

Barramundi fillet, lemon pangrattato (NF)

Australian Calamari, garlic aioli (GF, NF, DF)

Chilli prawn skewers (GF, NF, DF)

Charcoal octopus, salsa verde (GF, NF, DF) **(additional \$6.50 per person)**

Atlantic salmon, tomato salsa (GF, NF, DF)

SIDE DISH (Please choose 3 items)

Traditional Greek salad (V, GF, NF)

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

Roasted beetroot, feta, rocket, toasted walnuts, balsamic reduction (V, GF)

Baby potatoes, confit garlic aioli, thyme (V, GF, NF)

DESSERT

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

OR

If you wish to have an individually plated dessert, please contact the team for menu options

CHILDREN'S MENU (NF)

MAIN COURSE (Please choose 1 item)

Crumbed chicken, chips, salad, tomato sauce

Battered fish, chips, salad, tomato sauce

Cheeseburger, chips, tomato sauce

Fusilli pasta ragu or napolitana sauce

DESSERT

Chocolate lava cake

TOTAL MENU COST

All packages include:

Artisan Dinner Rolls
Butter Medallions
Two (2) Side Dishes for Main Course
Wedding Cake Cut and served on platters as Dessert

2 Course – \$70.00 inc GST per person

3 Course – \$85.00 inc GST per person

4 Course* – \$105.00 inc GST per person

** please contact us for the full dessert menu*

Children's Menu – \$35.00 inc GST per person

OPTIONAL EXTRAS

Additional Side Dish – \$4.50 inc GST per person

**For a detailed quotation to include staff fees and equipment hire, please contact us,
we are more than happy to discuss our options with you.**

STAFF FEE *approximate shift time to be confirmed based course selection and venue location*

Wait Staff – \$55.00 inc GST per hour, per staff member

Bar Staff – \$55.00 inc GST per hour, per staff member

EQUIPMENT HIRE

Convection 10 tray Oven – \$350.00 inc GST per oven

Hot Box – \$250.00 inc GST per hot box

Stainless Steel Benches – \$125.00 inc GST per bench

6ft Trestle Hire – \$25.00 inc GST per trestle table

Crockery/Cutlery – POA

Cromtech 2.4KVA Generator – \$250.00 inc GST

Saber 7.5KVA Generator – \$550.00 inc GST