

# Greek Retreat Menu

## STARTERS

### FINGER FOOD

Chicken skewers, parsley, lemon oil (GF, DF, NF)

Lamb kofta, dukkha, chermoula (GF, DF, NF)

Handmade spanakopita (NF, V)

## MAIN BUFFET

### MEATS

Pork leg, parsley, carraway seed (GF, DF, NF)

Lamb leg, oregano, thyme, lemon oil (GF, DF, NF)

Chicken thigh, parsley, lemon oil (GF, DF, NF)

Greek Loukaniko, sliced, lemon oil (GF, DF, NF)

### OUR SALADS

Coleslaw, parsley, spring onion, lemon oil, sea salt & oregano (GF, DF, NF, V, Ve)

Greek salad, cucumber, tomato, salad mix, capsicum, Kalamata olives, feta, olive oil (GF, DF, NF, V) (Ve option)

Rocket, shaved parmesan, almond, garlic oil, balsamic reduction (GF, V) (DF, NF & Ve option)

### HOT DISHES

Pastitchio, penne, Bolognese, béchamel, mozzarella, kefalograviera (NF)

Roasted potatoes, rosemary salt, garlic oil (GF, DF, NF, V, Ve)

Aussie Ripper Roasts will also provide:

- Tuscan Ciabatta bread rolls with butter sachets
- Good quality reusable dinner plate and bamboo cutlery
- Napkins
- All condiments to compliment your meal
- Alternatives available on request for Vegetarian and Vegan guests