

TO EAT

BANQUET

Mezedakia for 2

Hummus and banzarosalata dips, pitta bread, garlic mushrooms, keftedes, calamari, followed by chicken souvlaki and greek salad

120

PLATTERS

Meat Platter

2 x skewers of lamb souvlaki, 2 x skewers of chicken souvlaki, 2 x keftedes, haloumi, greek salad, chips and greek yoghurt dip

120

Seafood Platter (GF)

2 x grilled barramundi, 4 x skewers of chargrilled prawns, calamari, chips, greek salad and seafood sauce

120

ENTREES

Garlic and Herb Bread (V)

8

Taramosalata

Fish roe dip, served with bread

16

Three 'o' Dips (V)

Hummus, tzatziki, and banzarosalata with bread

18

Greek Salad (V) (GF)

Perfect combination of tomato, cucumber, red onion, feta cheese and kalamata olives topped with oregano and virgin olive oil

16

Garlic Mushrooms (V)

Button mushrooms, sautéed in olive oil and garlic, finished with fresh cream, herbs and spices, and served with bread

18

Haloumi Chips (V) (GF)

Made fresh to order and served with honey and lemon on the side

18

Keftedes

Traditional greek meatballs served with tzatziki

18

Calamari (GF)

Squid rings seasoned, coated, deep-fried to perfection, and served with tartare sauce

18

MAINS

Kleftiko (GF)

Lamb on the bone, slow baked with garlic, lemon, herbs, potato, carrots and spices

34

Chef's Creation (GF)

Chicken fillets marinated in light chilli, garlic, herbs and spices, pan fried with mushrooms and lemon potatoes and finished with fresh cream, on a bed of mixed lettuce

34

Garides Athenia (GF)

Plump prawns pan fried in garlic butter, finished with fresh herbs, spices and cream, served with basmati rice

32

Lamb Souvlaki

Tender cubes of marinated lamb on skewers, chargrilled to perfection and served with greek salad and bread | Add small dip \$4

36

Chicken Souvlaki

Tender cubes of marinated chicken on skewers, chargrilled to perfection and served with greek salad and bread | Add small dip \$4

34

Garides Souvlaki

Marinated plump prawn skewers, chargrilled to perfection and served with greek salad

32

Calamari and Prawn Skewers (GF)

2 x skewers of Garides souvlaki and tender calamari, served with salad

36

Grilled Barramundi (GF)

Served with lemon potatoes and salad

30

Mousaka (V option available)

Layers of savoury mince, egg plant, and potato, topped with a creamy bechemal sauce and baked to perfection

30

SIDES

Lemon Potatoes

9

Kalamata Olives

8

Chips

8

Rice

8

Garlic Olives

9

Feta Cheese

10

Mixed Salad

8

*If you have any special dietary requirements, please advise staff and our kitchen will be more than happy to cater to you
15% surcharge applies on public holidays | 10% surcharge applies to bills split more than three ways*