

The Traditional Greek Shared Banquet

Shared plate per 4 persons

Χωριάτικη Σαλάτα

Traditional Greek Village Salad GF, V

Tomatoes, cucumbers, onion, kalamata olives and feta cheese dressed with oregano and Corinthian olive oil

Ταραμάς

Taramasalata Dip ND

Cured fish roe mouse mixed with olive oil and lemon juice

Τζατζίκι

Tzatziki Dip GF

Yogurt with cucumber, garlic, olive oil and dill

Μελιτζανοσαλάτα

Melitzanosalata Dip ND, GF, V, VG

Mashed roasted eggplant with sundried tomato, shallots and olive oil

Πίτα με λάδι

Grilled Pita Bread, drizzled with olive oil and herbs

Χαλούμι

Haloumi GF

Grilled Haloumi topped with a Kalamata balsamic glaze and Cretan figs

Σπανακόπιτα

Spanakopita V

Cooked with plenty of extra virgin olive oil, spinach, feta, and fresh herbs layered in sheets of thin pastry dough shaped in triangles

Καλαμαράκια Τηγανητά

Kalamarakia Tiganita

Tossed tender squid in light batter and deep fried to a golden glory, then sprinkled with fresh lemon juice and Greek iodised sea salt

Meat Platters

Lamb & Chicken Skewers ND, GF

Accompanied with Greek fries (*2 skewers per person*)

Additionally, you may prepurchase

Greek Odyssey Seafood platters (serves 6-8 people)

King Prawns, Fresh Natural Oysters, Marinated Octopus, Barramundi Fillets \$350 per platter

Oyster Cut Lamb Shoulder Slow Cooked (8 hours) 1.5 kilos \$195

Greek dessert platters (10 sweets per platter)

Baklava, Galaktobouriko, kataifi, Kourabiedes \$65 per platter