



## BANQUET MENU

\$55.00 PER HEAD

### Entrée

DIPS: Taramosalata (Caviar Dip)  
Tzatziki (Yogurt Dip)  
Melizana (Eggplant Dip)  
Htipiti (Capsicum and Fetta Cheese)

SAGANAKI: Grilled Cheese.

NTOLMADES: Rice wrapped in vine leaves

COOKED PRAWNS: Cleaned large Prawns already cooked.

### Main

CALAMARI: Pan Fried Calamari the Greek way

FILLETS OF FISH: Grilled Fish Fillets served with lemon and oil

LAMB SOUVLAKI: Lamb cubes served with a mix of lemon and oil.

CHICKEN SOUVLAKI: Chicken fillets served on a bed of mix salad

SOUTZOUKAKIA: Rissoles marinated, lightly grilled, with a lemon and oil.

GREEK SALAD: Lettuce, tomatoes, cucumber, olives and fetta cheese

### Desert

GALAKTOBOURIKO: Custard wrapped in Pastry (a Greek vanilla slice)

- Prices are inclusive of GST
- All dishes are served in the middle of the table in a typical Greek Style of dining and served with fresh home made bread.