

CHRISTMAS DAY MENU

ENTRÉE

Sharing platters with Greek dips and bread,
crispy calamari and saganaki

MAIN COURSE

Paithakia

tender grilled lamb rack served with parsley butter potatoes,
sauteed Mediterranean vegetables , tzatziki and a red wine jus
or

Kotopoulo

chicken breast stuffed with semi-sun dried tomatoes,
spinach, feta and black olives,
served on sauteed green beans and chat potatoes (GF)
or

Grilled Salmon

served with parsley butter potatoes,
sauteed green beans and cherry tomatoes (GF)
or

Vegetarian Trio

spanakopita, haloumi and eggplant stack, and
a garlic potato stuffed capsicum served with Greek salad
**Vegan version also available*.*

DESSERT

Orange and Almond Cake (GF)

served with whipped cream & fruit
or

Baklava

layers of fillo pastry with nuts and honey
or

Sticky Date Pudding

served warm with branded figs, cherries,
caramel sauce and vanilla ice cream

Tables will be festively decorated.

\$95 per person. 10% deposit on booking. Fully licenced.
Please notify waitstaff of any allergies or dietary requirements