

SALAD SELECTIONS

(platters for 10 people)

* Can be made Gluten Free, 48 hr notice.

Green Garden Salad – Mescaline lettuce, tomato, cucumber, Spanish onion, capsicum with a light dressing on the side.. \$45

Caesar Salad – Crispy Cos lettuce with bacon, croutons, Caesar dressing, and fresh parmesan cheese. . \$45

Spinach & Avocado – English spinach, avocado, pine nuts, Spanish onion, feta, olives, sun-dried tomato and a light dressing. \$45

Haloumi Rocket – Wild Rocket, grilled haloumi , shaved parmesan cheese. cherry tomato, pine nuts, spanish onions, cucumber and olive oil with apple balsamic dressing. \$50

Roast Pumpkin, spinach, sesame, baby Beetroot & Feta Salad with a fig dressing. ... \$50

The EL Greco – Tomato, cucumber, Spanish onions, capsicum, Kalamata olives and feta cheese with extra virgin olive oil and Balsamico vinegar dressing. \$45

Tomato & Basil – Roma and cherry tomatoes, basil, olives, red onions and olive oil Balsamic dressing. .. \$45

Traditional Coleslaw – Shredded cabbage, capsicum and carrot in a creamy aioli dressing..... \$45

Zesty Superfood – Pearl Cous Cous, Black rice, Lentils, Red Kidney, Chickpeas and Baby Lima Beans, Burgul with spring onion, in a light hummus dressing. \$50

Frutopia- a selection of seasonal fruits with honey Greek yogurt dressing..... \$50

VEGETARIAN

(for 10 ppl approx.)

Dippit- Your selection of 3 dips and crispy garlic pitta bread... \$35

Dips: Tzatziki, Roast eggplant, Aioli, Spicy Fetta , Taramasalata

Pastries-A platter with spinach and feta as well leek and feta pastry bites..... \$40

Morning tea platter- A selection of sweet delights cut into bight size pieces.\$50

Stuffed Vine Leaves-served chilled with Cucumber Tzatziki dip, ideal white wine starter \$40

Lemon Baked Potatoes – Lemon roast gourmet potatoes, slow cooked yiayia style in a fresh lamb broth... \$40

Roast Pumpkin – Individual oven baked lemony pumpkin pieces..... \$40

Honey Carrots – carrots, steamed and served with a delicious sesame honey glaze.....\$40

Cauliflower au Gratin – Flowerets of cauliflower baked with a cheesy cream sauce. ... \$40

Pilaf - Oven Baked aromatic rice with fresh chicken broth.\$40

TRADITIONAL GREEK DISHES SELECTIONS

(for 10 ppl approx.)

Vegetarian Moussaka – Delicious baked dish with fresh ricotta and mushrooms including roasted red capsicum, zucchini & eggplant. \$90

Moussaka - slow baked dish with layers of Ground beef ,potato , eggplant topped with yogurt bechamel sauce. \$90

Grecian Meatballs- Slow cooked homemade style meatballs on a red wine passata sauce
\$90

Veal Stifado- Traditional slow braised veal with red wine, shallots and passata sauce..... \$90

Giouvetsi- Traditional oven baked orzo pasta with your choice of Lamb or Tiger Prawns.....
\$90

Citrus Pork -Braised lemony pork with leeks ,fennel and cabbage on a Merlot wine..... \$90

Assorted Wraps

(approx. 10 pp)

\$140

Choice of :

*El Greco Lamb

*Pig & Fig

*Spicy Beef Up

*Poseidon's Calamari

Assorted Baguettes

(approx. 10 pp)

\$110

Choice of:

* Continental Meat

*Ham & Swiss

*Chicken Avo

*Tuna Nicoise

*Veggie Eggplant

* Curried egg

*Falafel Salad

*Smoked Salmon Brie