

Option 1 - \$60 - Set To Share

Starters

HOUSE DIPS (V)

Tzatziki, Tarama, Babaganoush with warm pita bread

GREEK STYLE CALAMARI

Tender calamari (fried or grilled) with lemon zest aioli

Mains To Share

GNOCCHI POMODORO (V)

Gnocchi in rich red sauce topped w melted burrata and basil

MUSHROOM RISOTTO (V)

Mushroom medley, chives, Parmesan, butter / add chicken as extra (GF)

VILLAGE SALAD (V), (GF)

Tomato, peppers, red onion, cucumber, olives & feta with oregano & olive oil



Option 2 - \$70 - Set To Share

Starters

HOUSE DIPS (V)

Tzatziki, Tarama, Babaganoush with warm pita bread

SPANAKOPITA (V)

Greek spinach & feta pide with tzatziki and lemon

GREEK STYLE CALAMARI

Tender calamari (fried or grilled) with lemon zest aioli

Choice of Main

GREEK SOUVLAKI

Choice of: Lamb Backstrap or Tender Chicken

Served with warm pita, tzatziki, lettuce, tomato, red onion & chips

SANTORINI SPAGHETTI

Spanner crab, cherry tomatoes, garlic, olive oil, parsley & chilli oil

CRISPY SKIN SALMON (GF)

Served with seasonal vegetables, sweet potato, lemon butter & dill sauce

Option 3 - \$85 - Set To Share

Starters

HOUSE DIPS (V)

Tzatziki, Tarama, Babaganoush with warm pita bread

ZUCCHINI KEFTEDES (V)

Greek style feta, mint, dill zucchini balls with lemon & tzatziki

GREEK STYLE CALAMARI

Tender calamari (fried or grilled) with lemon zest aioli

PRAWNS (GF)

Grilled King Prawns with burnt butter & sage

Mains To Share

MIXED GRILLED MEAT PLATTER

Lamb Backstrap & Chicken Souvlaki, Lamb Cutlets, Wagyu Sirloin and Homemade Beef Sausage served with chips tzatziki & pita bread

MIXED GRILLED SEAFOOD PLATTER

Grilled Barramundi fillet, Calamari, Scallops, Mussels, Prawns and Soft Shell Crab served with chips and tartare sauce

GREEK SALAD (V), (GF)

Tomato, peppers, red onion, cucumber, olives & feta with oregano & olive oil



Option 4 - \$95 Greek Feast To Share

Starters

HOUSE DIPS (V)

Tzatziki, Tarama, Babaganoush with warm pita bread

ZUCCHINI KEFTEDES (V)

Greek style feta, mint, dill zucchini balls with lemon & tzatziki

OCTOPUS KRASATO

Slow cooked octopus in red wine with grilled pita bread

PRAWNS (GF)

Grilled King Prawns with burnt butter & sage

Mains to share

(each main between 2 people)

SLOW ROASTED LAMB KLEFTIKO (GF)

with mash and gravy jus

MARKET FISH (GF)

with seasonal vegetables served with lemon butter sauce

GREEK SALAD SIDE (V), (GF)

Tomato, peppers, red onion, cucumber, olives & feta

Alternative proteins:

Wagyu Steak / Lamb cutlets / Crispy Pork Belly

Please note: any changes must be confirmed before booking.



Kids Menu \$17 per person

Chicken & Chips

(crumbed or grilled)

Chicken Nuggets & Chips

Fish & Chips

(battered or grilled)

Burger and Chips

(beef or chicken)

Spaghetti

(Napoli Sauce or Bolognese)



Drinks Package

Soft Drink Jugs to share \$22

Coke, Coke Zero, Diet coke, Lemonade, Solo, Fanta

Lemon Lime Bitters, Ginger Beer \$24

Mineral Water \$11.5

Sparkling 750ml / Still water 1L



Cocktails \$22

Aperol Spritz, Bloody Mary, Espresso Martini, Margarita, Negroni

Wine & Beer

Please see our Wine list for selection

BYO Accepted

Corkage \$5 per person (wine only)

Cakeage \$3.00 per person.



Set Menu

Set Menu terms and conditions.

Set Menu is required for groups of 15 people or more.

All prices are per person and food inclusive.

(Beverages, coffees & desserts are not included)

All functions will incur a 15% service fee of Total Bill.

Full Downstairs Venue Hire is subject to availability
and requires a standard booking fee of \$2500 + food and beverage.
Please inquire for more details.

Feel free to reach out
so we can discuss viable options for you and your guests.

For Dietary requirements
such as Gluten and other intolerances,
kindly inform us so we can alter the menu to suit your needs.

Vegetarian
Options are also available upon request.

Any alterations or additions
will be subject to price changes and availability.

