



MEDITERRANEAN LUXE

ENTRÉE

Crab Meat Tartlet w Lemon, Avocado Cream & Toasted Pita Points
Balmain Bug & Mediterranean Oregano, Yuzu, Ginger & Grapefruit
Avocado & Lime Timbale w Sugar-Cured Ocean Trout & Dill Sprigs
Roast Lamb, Baby Spinach in Broken Puff Pastry, Avgolemono Sauce
Compacted Filo Tartlet w Crab & Cretan Gruyere, Honey & Fig
Scarlet Prawns w Saganaki & Grape Molasses
Crab & Feta Cigars w Ouzo Mayo & Caper Meringue
9-Hour Lamb, Phyllo Bon-Bon of Feta, Honey & Sesame
Sesame Crusted Tuna w Greek Honey & Feta Mousse
Tasmanian Scallops w Fish Roe Mousse Tarama & Greek Salsa
Slow-Cooked Chicken Roulade w Wild Honey & Fragrant Rosemary
Pork Belly w Skordalia & Pickled Figs

VEGETARIAN ENTREE

Zucchini Kolokithi w Greek Goats Cheese & Reduced Tomato
Dumplings of Feta Cheese Mousse & Pistachio, Pomegranate Salad
Courgette Cakes w Dill, Cucumber & Mint Dip

MAIN

Slow-Cooked King Island Beef w Glazed Pearl Onions, Slivered Garlic Crisps on Horta
Crispy Skin Salmon w Feta, Olive & Tomato Salsa, Courgette wrapped Tzatziki & Toasted Capers
Milk-Fed Lamb w Aegina Pistachio Nuts & Greek Yoghurt
Wild Barramundi w Housemade White Tarama, Lemon & Fennel Salad
Slow-Cooked King Island Beef Cheeks w Beetroot Dumplings of Feta Cheese Mousse
Baked Ocean Trout w Olive Oil Rusks, Figs & Honey Yoghurt
Lemon-Oregano Glazed Confit of Chicken, Greek Yoghurt, Feta & Peinirli Pastry
Slow-Cooked Lamb w Tomato, Olive & Baked Feta Crumble
Pork Cutlet, Kefalotyri Crumb, Citrus & Fennel Salad

All mains served with Lemon, Rosemary & Flake Salt Baby Chats, or Buttery Mash

VEGETARIAN MAIN

Travichti Pie of Portobello Mushrooms, Spinach & Goat's Cheese
Broken Filo Pastry of Leek & Ricotta, topped w Eggplant Almond Salad
Pastitio of Courgette & Greek Goat's Cheese, Citrus Tzatziki