



Event Menu – Summer Additions

Min order 20 (unless noted otherwise)

Seafood

\$/ portion

Grilled Prawns *(gf, 2 per serve)*
with mint, chilli and lime

\$7.00

Pacific Oysters in Shell *(gf)*
• Nahm Jim sauce OR
• Naturale with lemon.

\$7.00

Skewers

Watermelon, Mint & Feta skewers *(vego, gf)*
with lime and sumac.

\$4.50

Marinated Mushroom, Tomato & Bocconcini *(vego, gf)*
With balsamic glaze and fresh basil

\$4.50

Marinated Mushroom, Tomato & Green Olives *(vegan, gf)*
With balsamic glaze and fresh basil

\$4.00

Grilled Zucchini and Haloumi *(vego, gf)*
Tossed with balsamic, olive oil, lemon and fresh oregano.
• Add chilled Watermelon and Ouzo Shot for \$4

\$5.00

Grilled Zucchini and Tofu *(vegan, gf)*
Tossed with balsamic, olive oil, lemon and fresh oregano.
• Add chilled Watermelon and Ouzo Shot for \$4

\$4.00



Event Menu – Summer Additions

Christmas Roast

Min order \$/portion

\$200 / \$13.00

Roast Lamb shoulder (serves 10 to 15 people)

Whole lamb shoulder slow roasted with fresh oregano and lemon thyme, served warm, smorgasbord style with gravy, fresh white rolls, Mediterranean pickles and Tzatziki. Sold by the shoulder only. *(Rolls and Gravy – gf on request)*

Roast Falafels (x2) (min order 15)

\$8.00

Freshly roasted and served warm, smorgasbord style with hoummus, fresh white rolls and Mediterranean pickles. *(vegan, Rolls gf on request)*

Optional side dishes (min order 15)

- Tabouleh *(vegan, gf)* \$45 / \$3.00
- Roast potatoes with fennel, lemon and olive oil *(vegan, gf)* \$50 / \$3.50
- Cauliflower roasted with Cumin *(vegan, gf)* \$50 / \$3.50

Lamb and all the sides (10 to 15 people)

\$345 / \$23.00

Falafels and all the sides (15 people)

\$120 / \$18.00

Desserts (min order 10)

Spiced Pumpkin Tarts *housemade, sprinkled with pepita dust (gf, vego)* \$6.00

Fruit Mince Pies *(vego, gf on request)* \$6.00

Add Vanilla Ice Cream Scoop *(df on request)* \$1.00

Add a shot of Xmas cheer! *In a glass or on the icecream* \$7.00
Cointreau, Frangelico, Baileys, Port, Brandy, Sherry, Passionfruit Gin