



Bring your love of 10 Greek Plates home with the Tasting Table,
the perfect catering menu for any celebration or event.

Caters for a minimum of 10 people
minimum spend of \$250.

Bookings for the catering menu need to be made
no later than 48hrs before your selected pick up time.

TASTING TABLE MENU

Dips

Tatziki, Taramasalata, Hummus and Spicy feta
Each \$19

Pita Bread

Greek pita bread- grilled with olive oil
GF Option available
Per 10 pieces \$15

Salads and Veggies

Greek Slaw
Shaved cabbage, dill, parsley, spring onion, white wine vinaigrette
Per 10 guests \$59

Greek Salad
Tomato, cucumber, red onion, olives, feta, parsley red wine vinaigrette
Per 10 guests \$78

Summer Greens
steamed, marinated and tossed with baby spinach, roquette, capers, shallots, lemon & extra virgin olive oil
Per 10 guests: \$69

BBQ Greek Veggies
Grilled eggplant, zucchini, peppers and onion tossed with our tomato pesto.
Per 10 guests \$79

P. S. F
Pumpkin, spinach and feta with sunflower seeds and Spanish onion.
Per 10 guests \$65

Potato Salad
Greek style, with capers, shallot, roast peppers, olives, lemon and oregano.
Per 10 guests \$69

From the Grill

(Offered hot and reheatable)

Lamb Gyros
Spit roasted sliced lamb (Halal)
Per 10 people \$150

Chicken Gyros
Spit roasted sliced chicken (Halal)
Per 10 People \$114

Lamb skewers
Marinated premium lamb (Halal)
Per 10 skewers \$68

Chicken Skewers
Marinated (Halal)
Per 10 skewer \$52

Pork skewers
Marinated Berkshire
Per 10 skewers \$58

Loukaniko
Large Greek kransky-style sausage, flavoured with leek, orange and fennel.
Each \$6

Bifteki
Beef, lamb and leek rissoles spiced with cumin
Per 15 pieces \$45

Lamb cutlets
marinated in rosemary oregano and thyme
Per Cutlet \$6

QLD King Prawn
(Not reheatable)
oregano & lemon dressing.
Per Prawn \$8.50