



Souvlaki Style Menu Function & Event Catering

Option 1

- ✧ Marinated chicken from the spit in souvlaki wraps with lettuce, onion, tomato & tzatziki sauce

Option 2

- ✧ Marinated Succulent Chicken & Lamb from the Spit
 - ✧ Tzatziki – yoghurt, garlic sauce
 - ✧ Flatbread

Choose 3 salads from the following:

- ✧ Traditional Greek Salad with feta cheese, tomato, cucumber olive oil & oregano
- ✧ Freekeh Salad with currants, almonds, pomegranate & caramelised onion
 - ✧ Tabouli Salad
- ✧ Moroccan Carrot Salad with currants & almonds
- ✧ Orzo Pasta Salad with tomato, basil & feta cheese
 - ✧ Vietnamese Salad
 - ✧ Green Salad
- ✧ Lemon, olive oil & oregano roast potatoes

Travel cost: If your event is outside of the Echuca/Moama area there will be an additional charge for travel

Dietary requirements must be advised prior to your event.

Please contact us for prices as they are subject to change



Mediterranean Menu Private Catering Option

Option 1

- ✧ Spanish Style Slow Roasted Lamb Shoulder
with sweet pepper sherry and thyme
- ✧ Lemon Baked Chicken with olive oil and oregano
- ✧ Cardamom, Saffron Rice Pilaf with dried fruit and nuts
- ✧ Steamed Broccoli with olive oil & preserved lemons
- ✧ Grilled Flat Bread

(minimum 20 guests)

Option 2

- ✧ Moroccan Roast Lamb Tagine with saffron and dates
- ✧ Middle Eastern Spiced Grilled Chicken Shawarma
- ✧ Lemon, Olive Oil and Oregano Roast Potatoes
- ✧ Roasted Cauliflower and Chickpea Salad
- ✧ Grilled Flat Bread

(minimum 20 guests)

Dessert Options

(available with Option 1 or 2 only)

- ✧ Homemade Walnut & Almond Baklava with honey syrup
- ✧ Italian Cannoli – filled with vanilla pastry cream
- ✧ Ekmek Kataifi - layers of baked kataifi pastry, vanilla custard & roasted pistachio
- ✧ Italian Apple Cake - moist & light with apple, sultanas & pine nuts served with whipped cream

(minimum 20 guests)

Local Delivery or Pick Up Available. Minimum 1 week notice required for orders.