



EVENT CATERING

THE ARTEMIS

\$35 PP (MINIMUM 8 people)

Choice of 5 food selections
(maximum of 2 substantial choices
including 1 bigger dish).

THE APOLLO

\$40 PP (MINIMUM 8 people)

Choice of 6 food selections
(maximum of 3 substantial choices
including 1 bigger dish).

THE ZEUS

\$50 PP (MINIMUM 10 people)

Choice of 7 food selections
(maximum of 4 substantial choices
including 2 bigger dishes).

THE SIESTA

\$32 PP (MINIMUM 6 people)

- Seasonal fruit as cup or platter
- Choice of ONE house-made muffin
- Choice of ONE siesta cup
- Assorted pastries
- Choice of TWO substantial options

We can cater for less than the minimum, please enquire to discuss options.

Please Note: For on-site catering, we will charge a 10% service fee.

SELECTIONS - EVENT CATERING

SIESTA

CHOICE OF ONE HOUSE MADE MUFFINS:

BLUEBERRY RICOTTA WALNUT

APPLE CINNAMON

NUTELLA

CHOC CHIP MACADAMIA

BANANA HONEY COCONUT

CHOICE OF ONE SIESTA CUP

YOGURT, GRANOLA AND BERRY (VG, DF OPTION)

BISCOFF CHEESECAKE

CHOICE OF TWO SUBSTANTIAL OPTIONS: (WRAP OR SANDWICH)

SMASHED AVOCADO, FETA, POMEGRANATE AND DUKKAH BRUSCHETTA

WHIPPED RICOTTA, STRAWBERRY, FIG, HONEY, ALMONDS BRUSCHETTA

FRIED FALAFEL, MIXED PICKLES, HUMMUS, FETA AND TABOULI

ROASTED EGGPLANT, CAPSICUM, OLIVES, MIXED LEAF AND PESTO HUMMUS

SMOKED SALMON, ROCKET, DILL, CAPER AND LABNEH

PASTRAMI, SWISS CHEESE, SAUERKRAUT, PICKLES AND RUSSIAN SAUCE

PESTO CHICKEN, AVOCADO, SWISS CHEESE, ALFALFA, CUCUMBER AND DILL MAYO

PROSCIUTTO, BUFFALO CHEESE, TOMATO, PECORINO, DILL OIL AND MAYO

CHICKEN SCHNITZEL, ROMESCO, BUFFALO CHEESE, ROCKET AND TOMATO

MORTEDELLA, STRACCIATELLA, PESTO, ROCKET, TOMATO AND HONEY PISTACHIO

SALAMI, HAM, MORTEDELLA, TOMATO, LETTUCE, ONION, SWISS CHEESE, BALSAMIC, MAYO

CHICKEN, COS LETTUCE, RANCH, PINE NUT CRUMB, PECORNO, BOILED EGG



ARTEMIS, APOLLO AND ZEUS SELECTIONS

HOT CANAPES

BEETROOT QUINOA FALAFEL (VG) - FRIED FALAFEL BITES WITH BEETROOT, FETA AND QUINOA

WILD MUSHROOM ARANCINI - CRUMBED MIXED MUSHROOMS WITH MOZZARELLA CHEESE

HONEY HALLOUMI FRIES - FRIED HALLOUMI WITH HONEY LEMON DRESSING AND POMENGRANATE

SPANAKOPITA - FLAKY PASTRY PIE WITH SPINACH AND FETA

KEFTEDES- TRADITIONAL BEEF GREEK MEATBALLS

LAMB CIGARS - MOROCCAN STYLE LAMB CIGARS WITH FETA AND SPICES

EMPANADA - SPICED BEEF MINCE IN A SHORTCUT PASTRY

PRAWN CUTLET- CRISPY PANKO CRUMBED PRAWN

SPANISH CROQUETTES - CRUMBED TWO CHEESE CROQUETTES WITH BACON

FRIED CHAT POTATOES (VG) - GOLDEN CRISPY CHATS WITH HOUSE ROSEMARY SEASONING

COLD CANAPES

BRUSCHETTA (ON TOASTED BAGUETTE OR TART)

SMASHED AVO, POMEGRANATE, FETA, DUKKAH (VG OPTION)

ITALIAN TOMATO, SPANISH ONION, BASIL, BALSAMIC GLAZE (VG OPTION)

BUFFALO MOZZARELLA, TOMATO, BASIL AND DILL OIL

SMOKED SALMON, DILL, LABNEH

WHIPPED RICOTTA, STRAWBERRY, PEACH, HONEY, ALMOND



SALADS

FATTOUSH - CUCUMBER, TOMATO, CAPSICUM, RED ONION, FRESH HERBS, CRISPY FLAT BREAD, BALSAMIC DRESSING

AEGEAN SUNSET - BEETROOT, ROASTED PUMPKIN, QUINOA, MIXED LEAF, FETA, PINE NUTS, FRESH HERBS, LEMON VINAIGRETTE

YIA MAS GREEK - TOMATO, CUCUMBER, RED ONION, CAPSICUM, OLIVES, FETA, OREGANO, LEMON OIL

LOADED GREEN - FALAFEL, CHOPPED HERBS, CUCUMBER, POMEGRANATE, KALE, SUNFLOWER SEEDS, TAHINI AVO DRESSING, CRISPY TORTILLA CHIPS

SMOKEY CHORIZO AND POTATO - CHORIZO, CRISPY POTATO, SPINACH, BLACKCURRANT, CASHEWS, SMOKEY CHIPOTLE DRESSING

VEGETARIAN, VEGAN, GLUTEN FREE OPTION AVAILABLE

SUBSTANTIALS

FRIED FALAFEL, MIXED PICKLES, HUMMUS, FETA AND TABOULI

ROASTED EGGPLANT, CAPSICUM, OLIVES, MIXED LEAF AND PESTO HUMMUS

SMOKED SALMON, ROCKET, DILL, CAPER AND LABNEH

PASTRAMI, SWISS CHEESE, SAUERKRAUT, PICKLES AND RUSSIAN SAUCE

PESTO CHICKEN, AVOCADO, SWISS CHEESE, ALFALFA, CUCUMBER AND DILL MAYO

PROSCIUTTO, BUFFALO CHEESE, TOMATO, PECORINO, DILL OIL AND MAYO

CHICKEN SCHNITZEL, ROMESCO, BUFFALO CHEESE, ROCKET AND TOMATO

MORTEDELLA, STRACCIATELLA, PESTO, ROCKET, TOMATO AND HONEY PISTACHIO

SALAMI, HAM, MORTEDELLA, TOMATO, LETTUCE, ONION, SWISS CHEESE, BALSAMIC, MAYO

CHICKEN, COS LETTUCE, RANCH, PINE NUT CRUMB, PECORNO, BOILED EGG

SOUTHERN FRIED CHICKEN SLIDER- FRIED CHICKEN, AMERICAN CHEESE, PICKLES, SLAW, BURGER SAUCE

LAMB KOFTA SLIDER- KOFTA PATTY, PICKLED ONION, TOMATO, PROVOLONE CHEESE, GARLIC MAYO

PULLED PORK SLIDER- ROAST PORK WITH CRACKLING, SLAW, PICKLES, CHIPOTLE MAYO

CHICKEN SOUVLAKI
LAMB SOUVLAKI
PRAWN CHILLI SKEWER
HALLOUMI AND GRILLED VEGGIE SKEWER

GNOCCHI ROSA CUP

BIGGER DISHES

SERVED AS A ONE LARGE DISH FOR SHARING

VODKA RIGATONI WITH BASIL AND RICOTTA

RICE PILAF WITH SPICES AND NUTS SERVED WITH CHOICE OF: SMASHED
FALAFEL, PULLED LEMON CHICKEN OR LAMB SHOULDER

CREAMY PESTO PENNE WITH SUNDRIED TOMATO, PINE NUT AND SPINACH
CHICKEN AND PRAWN PAELLA

RAVIOLI WITH CREAMY PUMPKIN AND SAGE

STICKY BRAISED BEEF WITH ROASTED VEGETABLES

LAMB GYROS PITA- ROASTED LAMB, POTATO, TOMATO, RED ONION, TZATZIKI
AND LEMON DRESSING SAUCE SERVED WITH PITA BREAD

GREEK MEATBALLS WITH NAPOLITANA SAUCE, FETA, PARSLEY AND SEARED
BREAD

DESSERTS

TARTS (TIRAMISU, PINK ROSE WATER, SALTED CHOCOLATE)

CUPCAKES (ROSE WATER, OREO AND LEMON MERINGUE)

CHEESECAKE CUPS (BISCOFF, PISTACHIO OR VANILLA)



Dairy free, nut free, gluten free, vegetarian and vegan options are available.

Please note: you may add any food item to your package for an additional charge.



HIGH TEA

CHOICE OF ONE HOUSE MADE CUPCAKE:

rose water, oreo and lemon meringue

CHOICE OF TWO TARTS

tiramisu, pink rose water, salted chocolate

CHOICE OF TWO SUBSTANTIAL OPTIONS: (WRAP OR SANDWICH)

- Smashed avocado, feta, pomegranate and dukkah bruschetta
- Whipped ricotta, strawberry, fig, honey, almonds bruschetta
- Fried falafel, mixed pickles, hummus, feta and tabouli
- Roasted eggplant, capsicum, olives, mixed leaf and pesto hummus
- Smoked salmon, rocket, dill, caper and labneh
- Pastrami, swiss cheese, sauerkraut, pickles and russian sauce
- Pesto chicken, avocado, swiss cheese, alfafa, cucumber and dill mayo
- Prosciutto, buffalo cheese, tomato, pecorino, dill oil and mayo
- Chicken schnitzel, romesco, buffalo cheese, rocket and tomato
- Mortadella, stracciatella, pesto, rocket, tomato and honey pistachio
- Salami, ham, mortadella, tomato, lettuce, onion, swiss cheese, balsamic, mayo
- Chicken, cos lettuce, ranch, pine nut crumb, pecorino, boiled egg

SCONES SERVED WITH JAM AND CREAM

BANANA BREAD SERVED WITH BUTTER

ASSORTED QUICHE

\$30PP



COLD CANAPES

Salmon, labneh and dill tart
Truffle salami and tapenade tart
Pumpkin, feta, hazelnut and sage tart
Spicy prawn and avocado bruschetta
Tomato, feta and basil bruschetta
Mini chorizo caprese skewers
Whipped ricotta and peach bruschetta

HOT CANAPES

Lamb Souvlaki
Chicken Souvlaki
Wild Mushroom Arancini
Mini pulled pork roll
Fried chicken slider
Lamb cigars
Beetroot quinoa falafel
Spanish Croquettes
Panko-crumbed prawn cutlets

Option 1 - \$26PP
TWO cold canapés
THREE hot canapés

Option 2 - \$30PP
TWO cold canapés
FOUR hot canapés

You can add another canapé for an additional charge!
Dairy free, nut free, gluten free, vegetarian and vegan options are available.