

## DINING SET MENU

### *Full Greek (\$65 per person)*

Olives  
Bread basket  
Taramasalata: traditional fish roe dip  
Split pea dip, split peas, parsley, capers  
Saganaki, cheese, honey, oregano  
Greek salad, tomato, cucumber, feta, olives, capers and radish  
Baked lamb shoulder  
Or Charcoal chicken, lemon, pepper  
Shoestring fries  
Katoumari: smashed filo, walnuts

### *Almighty Aphrodite (\$78 per person)*

Olives  
Bread basket  
Taramasalata: traditional fish roe dip  
Split pea dip, split peas, parsley, capers  
Saganaki, cheese, oregano, honey  
Greek salad, tomato, cucumber, feta, olives, capers and radish  
Marinated eggplant, parsley salad  
Spanakopita, wild weed, cheese pie  
Grilled calamari, lemon, thyme  
Baked lamb shoulder  
Or Charcoal chicken, lemon, pepper  
Shoestring fries  
Galatambudiko, filo, vanilla-custard  
Watermelon and lime

### *The Apollo Feast (\$98 per person)*

Olives  
Bread basket  
Taramasalata: traditional fish roe dip  
Split pea dip, split peas, parsley, capers  
Saganaki, cheese, oregano, honey  
Greek Salad, tomato, cucumber, feta, olives, capers and radish  
Moreton bay bugs, nettle butter  
Whole market fish selection  
Baked lamb shoulder  
Giant beans, celery, onion salad  
Shoestring fries  
Katoumari: smashed filo, walnuts  
Watermelon and lime

