

## DINING SET MENU

### *Full Greek (\$60 per person)*

Olives  
Bread basket  
Taramasalata: traditional fish roe dip  
Saganaki, cheese, honey, oregano  
Village salad, tomato, cucumber, feta, olives, and radish  
Baked lamb shoulder, tzatziki  
Roast potatoes, garlic, herbs  
Katoumari: smashed filo, walnuts, semolina cream

### *Almighty Aphrodite (\$75 per person)*

Olives  
Bread basket  
Taramasalata: traditional fish roe dip  
Split pea dip, split peas, parsley, capers  
Saganaki, cheese, oregano, honey  
Village salad, tomato, cucumber, feta, olives capers and radish  
Grilled prawns, herb dressing  
Baked lamb shoulder, tzatziki  
Roast potatoes, garlic, herbs  
Katoumari: smashed filo, walnuts, semolina cream  
Watermelon, ouzo and lime

### *The Apollo Feast (\$95 per person)*

Olives  
Natural oysters, lemon  
Bread basket  
Taramasalata: traditional fish roe dip  
Split pea dip, split peas, parsley, capers  
Saganaki, cheese, oregano, honey  
Village salad, tomato, cucumber, feta, olives, capers and radish  
Market fish  
BBQ Quail, spiced salt, lemon  
Baked lamb shoulder, tzatziki  
Roast potatoes, garlic, herbs  
Braised greens, lemon, chilli  
Chocolate, metaxa cram, halva, hazelnuts  
Watermelon, ouzo and lime

