

Group Bookings Get-Togethers, Graduations, Xmas Do's, Work Parties, etc**Dinner****Set Menu** \$60 per head :

NUMBERS up to 25 people

FIRST TAPAS FOR THE TABLE, EVERYONE SHARES :

Green Greek Olives on the table *(df)***Hummus** served with fresh tomato salsa, tahini sauce and warm pita bread *(df)***Chicken Liver Pate** with brandied sultana compote and crispy toasts**Gambas al Pil Pil** garlic and chilli prawns, pan sizzled in olive oil, with bread and aioli *(df)***Tortilla Española** tasty frittata of potato, onion & egg on fresh bread with aioli *(df)***Roasted Carrot Mezze** garlic yoghurt, fennel dukkah, chilli oil

THEN MAIN COURSE - CHOICE OF ONE :

Tenerife Market Fish market fish grilled in Moroccan chermoula herbs, paella rice, caramelised lemon and red pepper sofrito, green beans, red pesto, aioli *(df)***Mezze Lamb Burger** pulled spiced roast lamb, haloumi, pickled cucumber, yoghurt, oven-roasted chips**Roasted Chicken** on a spinach and red pepper risotto with citrus dressing and shaved parmesan**Greek Salad** tomato, cucumber, capsicum, olives, feta cheese, hummus with köfte meatballs**Vegetarian Dinner Plate** grilled eggplant, haloumi & tomato stack on hummus, with felafels, fennel roasted carrots, garlic yoghurt, tahini and tomato bread (vegan available *(df)*)

THEN DESSERT - CHOICE OF ONE :

Lemon tart with whipped cream**Chocolate Buttermilk Cake** with whipped cream**Portuguese Almond Tart** with whipped cream**Orange & Almond Cake** with orange syrup *(df)*