





SET MENU C

STARTERS Meze/Platters:

Prawns Kataifi

Wrapped In Kataifi Pastry, Deep Fried – Peri Mayo Dip

Spanakopita

Phyllo Pastry, Spinach & Feta - Baked

Meatballs Yiaourtlou

Beef/Lamb Mix, Chunky Tomato Sauce, Thick Greek Yoghurt

Greek Table Salads

Feta, Olives, Tomato, Red Onion, Cucumber, Lettuce, Oregano

Calamari

Herbs & Garlic, Olive Oil, Lemon Juice – Grilled

Accompanied with Hot Pita Bread & Dips

MAINS

Our Famous Kleftiko

Slow Roasted Lamb, Rosemary & Garlic

Grilled Baby Kingklip

On the Bone, Lemon Butter – Grilled

Baby Chicken

Peri – Peri or Lemon & Herb – Flame Grilled

Vegetarian Moussaka

Brinjal, Marrow, Bechamel, Halloumi – Stacked & Baked

Rump

350g Perfectly Matured - Flame Grilled

Accompanied With Sides To Share

DESSERT Platters of

Bougatsa

Homemade Creamy Custard – Crispy Phyllo – Icing Sugar & Cinnamon **Malva Pudding**

SA Favourite, Custard

Baklava Phyllo Pastry, Ground Almonds, Spices & Syrup – Baked