

# Set Menu

## Deluxe

### Entree

**Lamb Cigar** - *fillo roll encased with lamb mince and spices*

or

**Garlic Prawns** - *pan fried in a creamy garlic sauce GF*

or

**Crumbed button mushroom** - *stuffed with feta, spinach, olives and sun dried tomatoes.*

### Main Course

**Paithakia** - *tender lamb rack served with potato bake, grilled Mediterranean vegetables and mint Greek yogurt dressed with juices of the pan and red wine jus.*

or

**Grilled Baramundi** - *served with garlic mash potato, sauteed green beans, cherry tomatoes and toasted almonds. GF*

or

**Moussaka** - *slowly cooked beef mince layered with eggplant, zucchini and potato.*

or

**Vegetarian trio** - *haloumi and eggplant stack, stuffed capsicum and spanakopita served with Greek salad.*

### Dessert

**Orange and Almond Cake** GF

or

**Baklava** - *layers of fillo pastry with nuts and honey*

or

**Agapi** - *vanilla ice cream with baileys and chocolate topping*

**cost: \$ 75 per person GST inclusive**

