



SET MENU for groups (**minimum 8 people**)

everything goes to the middle of the table
everyone shares Mediterranean style **\$40** per head
continuous waves of food coming to the table - a great way to share lots of tastes,
and get into the spirit of Mediterranean hospitality

FIRST

Spanish Tomato Bread hot off the grill with melted tomato and garlic butter

Trio of Dips of Hummus, Labneh and Taramasalata served with pide bread

North African Falafels served with labneh and hummus, scattered with sumac and sesame seeds, served with flatbread

THEN

Casablanca Mussels steamed with Raki, capsicum, onion, garlic, parsley and lemon

Calamari lightly spiced and panfried, served with lemon and aioli

THEN

Greek Meatballs with sautéed potatoes and Mediterranean vegetables, topped with a crushed tomato & oreganum sauce and natural yoghurt

Bedouin Lamb nomad-style cracked bulgur wheat pilaf with roasted lamb, apricot chutney, rocket and natural yoghurt

Rumi Chicken served with sultana, pinenut, cinnamon and almond pilaf and sour cream

ADD **DESSERT PLATTERS and COFFEE** +\$7.00 per head

(baklava, Churros, turkish delight,)

Add : **CHOICE of one DESSERT and COFFEE** +\$10.00 per head

Pear and ginger cheesecake

Baklava with icecream

Chocolate caramel cake with cream

Coffee and fig mousse

Greek crème caramel