

Meteora

function menu

starters

garlic bread and garden salad

entrees

choice of either

seafood chowder

cream seafood veloute

avocado francais

ripe avocado, vinegarette dressing

calamari

lightly crumbed, garlic butter

ravioli

spinach, ricotta, garlic, napolitana

mains

choice of either

barramundi

northern territory, wild caught,
served w/ seasonal vegetables

barbecued baby octopus

garlic, lemon, olive oil,
served w/ french salad

veal funghi

mushrooms, garlic, white wine,
cream, served w/ seasonal vegetables

chicken paragon

camembert cheese, mango, cream,
served w/ seasonal vegetables

desserts

choice of either

baklava | pavlova | crème caramel

coffee

\$55 per person | inclusive of gst



Olympus

function menu

starters

garlic bread and garden salad

entrees

choice of either

saganaki

barbecued haloumi,
roasted capsicum

mussels provencale

tomato, parsley, garlic

barbecued baby octopus

garlic, lemon, olive oil

calamari

lightly crumbed, garlic butter

avocado francais

ripe avocado, vinegarette dressing

mains

choice of either

barramundi tropicana

garlic, avocado cream,
served w/ seasonal vegetables

ravioli

spinach, ricotta, garlic, napolitanai

veal parmigiana

ham, asparagus, napolitana, cheese,
served w/ seasonal vegetables

chicken paragon

camembert cheese, mango, cream,
served w/ seasonal vegetables

desserts

choice of either

baklava | **pavlova** | **mud cake**

coffee

\$60 per person | inclusive of gst



Thessalniki

function menu

starters

garlic bread and garden salad

entrees

choice of either

spanakopita

filo pastry, spinach, fetta

mussels provencale

tomato, parsley, garlic

barbecued prawns

king prawns, cognac

smoked salmon

spinach, onion, capers, croutons

avocado seafood

king prawn, natural oyster, scallop,
baby octopus, mussel, barramundi

mains

choice of either

barramundi and barbecued bugs

wild caught barra and bbq bugs
served w/ seasonal vegetables

mignonettes

eye fillet, mushrooms, red wine,
mash potato served w/seasonal vegetables

ravioli

spinach, ricotta, garlic, napolitana

veal funghi

mushrooms, garlic, white wine,
cream, served w/ seasonal vegetables

chicken paragon

camembert cheese, mango, cream,
served w/ seasonal vegetables

desserts

choice of either

sticky date | pavlova | mud cake

coffee

\$70 per person | inclusive of gst



Joannina

function menu

starters

garlic bread and garden salad

entrees

choice of either

prawn paragon

king prawns, cocktail sauce

barbecued bugs

cognac, barbecued butter

spanakopita

filo pastry, spinach, fetta

lamb fillets

garlic, mushrooms,
white wine, cream

mains

choice of either

kanoni

barramundi, bbq prawns, bbq bugs

mixed seafood

fresh king prawns, bbq bugs,
bbq prawns, calamari, barramundi

ship and shore

eye fillet steak, half live lobster,
bbq prawns

all mains served
w/ seasonal vegetables

desserts

choice of either

sticky date | pavlova | mud cake

coffee

\$90 per person | inclusive of gst

