

*Athenian*  
RESTAURANT & BAR



BANQUET  
MENU

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BANQUET MENU

THREE COURSE 65

*Artisan Bread Basket*

with the choice of two dips

**TZATZIKI** *cucumber, sheeps milk yoghurt, mint*

**TARAMASALATA** *mullet roe, olive oil, lemon zest*

**TIROKAFTERI** *peppers, three cheese, thyme*

**HOMMOUS** *pomegranate, chickpeas, cumin*

*Platter to Share*

COURSE 1

**KEFTEDES** *braised meatballs, garlic chips*

**SPANAKOPITA** *spinach feta pie, chilli tomato*

**DUCK PARCEL** *orange, fennel, herb salad*

**YEMISTA** *vegetables, truffled cauliflower purée, gremolata crumbs*

*Main Platters*

COURSE 2

Choose one of the following platters

*(\$80 for additional platters)*

**MEAT PLATTER**

**300GM BLACK ANGUS RIBEYE** *red wine bone marrow sauce, kalamata olives, cos lettuce*

**SPATCHCOCK** *grilled, cherry tomatoes, olives, spanish onions salad*

**KLEFTIKO** *slow roasted whole lamb shoulder on the bone, roasting juices, fresh oregano*

**MOUSSAKA** *lamb, cauliflower scordalia, cherry purée*

**SEAFOOD PLATTER**

**ROASTED SNAPPER FILLETS** *grilled lemon, chilli, parsley salad*

**FRITTO MISTO** *fresh whitebait, harbour prawns, calamari, green tartare sauce*

**OCTOPUS** *roasted, kipfler potatoes, chilli, garlic*

*Sides*

Included in all course options

**GREEK SALAD** *fresh, feta, oregano, olive oil vinaigrette*

**BRUSSEL SPROUTS** *almonds, chilli oil*

**POTATOES** *roasted kipfler, garlic, onion, herbs*

*Dessert Platter*

COURSE 3

**BAKLAVA** *pistachio praline, baklava ice cream*

**LOUKOUMADES** *honey, pomegranate, chocolate hazelnut dip*

COFFEE ~ TEA ~ GREEK DELIGHT