

Athenian
RESTAURANT & BAR



EVENTS
MENU

Athenian
RESTAURANT & BAR



EVENTS MENU

TWO COURSE 45

Starters

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*

Entrées

Choose one of the following

KEFTEDES *braised meatballs, garlic chips*

TIROPITAKIA *feta-ricotta cheese parcels, capsicum dip*

KAKAVIA *seafood soup, spiced crème fraîche, fresh basil*

OCTOPUS *roasted, kipfler potatoes, chilli, garlic*

Mains

Choose one of the following

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

FISH OF THE DAY *market fresh, grilled lemon, chilli, parsley salad*

YEMISTA *vegetables, truffled cauliflower purée, gremolata crumbs*

STIFADO *osso buco slow cooked, pearl onions, red wine, barley*

Sides

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

POTATOES *roasted kipfler, garlic, onion, herbs*

COFFEE ~ TEA ~ GREEK DELIGHT

Athenian

RESTAURANT & BAR



EVENTS MENU

THREE COURSE 55

Starters

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*

Entrées

Choose one of the following

KEFTEDES *braised meatballs, garlic chips*

DUCK PARCEL *orange, fennel, herb salad*

SAGANAKI MUSSELS *fresh Tasmanian, baked, ouzo*

SPANAKOPITA *spinach feta pie, chilli tomato*

Mains

Choose one of the following

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

FISH OF THE DAY *market fresh, grilled lemon, chilli, parsley salad*

PALERMITANA *veal cutlet crumbed, fried potato slices, lemon*

PORK CHOP *dry aged, rosemary, sage, burnt butter*

Sides

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

POTATOES *roasted kipfler, garlic, onion, herbs*

Dessert

Choose one of the following

BAKLAVA *pistacchio praline, baklava ice cream*

LOUKOUMADES *honey, pomegranate, chocolate hazelnut dip*

COFFEE ~ TEA ~ GREEK DELIGHT

Athenian

RESTAURANT & BAR



EVENTS MENU

FOUR COURSE 75

Starters

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*

Mezedes

Choose one of the following

KEFTEDES *braised meatballs, garlic chips*

BAKALIAROS *salt cod whipped, onion jam, olive oil*

SPANAKOPITA *spinach feta pie, chilli tomato*

OCTOPUS *carpaccio, crab, cucumber potato salad*

Entrées

Choose one of the following

SAGANAKI MUSSELS *fresh Tasmanian, baked, ouzo*

DUCK PARCEL *orange, fennel, herb salad*

OCTOPUS *roasted, kipfler potatoes, chilli, garlic*

TUNA CONFIT *red capsicum, eggplant, lime*

Mains

Choose one of the following

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

OCEAN TROUT *aldokolla, white wine, garlic, leeks*

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

LAMB *half shoulder, slow roasted, rosemary-thyme, garlic, lemon*

Sides

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

POTATOES *roasted kipfler, garlic, onion, herbs*

Dessert

Choose one of the following

BAKLAVA *pistacchio praline, baklava ice cream*

LOUKOUMADES *honey, pomegranate, chocolate hazelnut dip*

GREEK OLIVE OIL CAKE *poached pears*

COFFEE ~ TEA ~ GREEK DELIGHT