

GET YOUR GREEK FOOD FIX PANIYIRI FESTIVAL ONLINE!

Take-Away / Valet Collection
Thursday 21 May - Sunday 24 May 12pm - 8pm

Festival packs must be pre-ordered by 5 pm the day prior pick up
Phone 3844 1166

FESTIVAL PACKS

Any 2 Individual Meals	\$24
Any 3 Individual Meals	\$36
Any 4 Individual Meals	\$48

Lamb Skaras Pack (serves 4) \$65

Sovereign Hill lamb, braised for 8 hours and finished on the grill for a smoky finish, served with herbed yoghurt, wilted leek, and spinach. Served with tzatziki, pita bread, lemon potatoes

Roast Chicken Pack (serves 4) (allow 45 minutes cooking time) \$34
Greek herbs, lemon potatoes, tzatziki and pita bread

INDIVIDUAL MEALS

Haloumi Chips (v/gf), Locally sourced Pandelyssi Haloumi, honey truffle dressing, mixed sesame seeds \$16

Horiatiki Salad (v/avg/gf), Tomato, cucumber, capsicum, Spanish onion, radish, Kalamata olives, barrel aged, feta, extra virgin olive oil, mountain oregano \$16

Peinirli (v), Greek style boat shaped pizza from Constantinople, topped with spinach feta and ricotta \$16

Calamari Kokkinisto (df), Southern calamari with pasta on a rich homemade tomato sauce. \$16

Chicken Souvlakia (gf/df), three lemon and herb marinated chicken skewers, served with chips. \$16

Gemista (vg): Tomato and capsicum stuffed with herbs and rice. \$16

Pork Yiros, Slow cooked pork, tomato, onion and tzatziki wrap, served with chips. \$16

Lamb Burger, Milk bun, pulled lamb, slaw, tzatziki, mustard mayonnaise, pickle, accompanied by chips. \$16

Add GLYKO / SWEET

Loukoumathes / Honey Puffs, 12 Greek doughnuts with honey syrup. \$12

Don't forget to enquire about our Off-Premise Cocktail and Beverage List when ordering.

GF gluten free / AGF available gluten free / DF dairy free / V vegetarian / VG vegan