

# BANQUET MENU

"HISTORICALLY GREEK FOOD HAS BEEN MADE TO SHARE, THIS TRADITION CONTINUES AT MERAKI."

## MENU 1

\$35 PER PERSON  
10 PEOPLE MINIMUM

### TRIO OF DIPS

Choose three of your favourite dips.  
Tzatziki, Tirokafteri, Taramas, Skordalia,  
Melitzanosalata, served with grilled pita bread.

### HALOUMI (GF, V)

A dish from Cyprus.  
Grilled Haloumi cheese.

### KALAMARAKIA TIGANITA (I)

Shallow fried calamari dusted in flour, served  
with chips and salad.

### KOLOKITHAKIA TIGANITA (V, VE)

Shallow-fried zucchini dusted in flour, served  
with a lemon wedge and skordalia.

### HORIATIKI (GF, V)

Tomato, cucumber, capsicum, onion, olives, feta  
cheese, thribi and olive oil.

### PATATES TIGANITES (V)

Fried chips.

### KONTOSOUVLI (SPIT-ROAST) (GF)

Chicken Wings.

### PAIDAKIA HIRINA (GF)

Chargrilled pork spareribs.

## MENU 2

\$45 PER PERSON  
10 PEOPLE MINIMUM

### TRIO OF DIPS

Choose three of your favourite dips.  
Tzatziki, Tirokafteri, Taramas, Skordalia,  
Melitzanosalata, served with grilled pita bread.

### SAGANAKI GRAVIERA (V)

A Greek cheese made from sheep's milk  
dusted with flour and pan-fried until melted to  
perfection served with a lemon wedge.

### KALAMARAKIA TIGANITA (I)

Shallow fried calamari dusted in flour, served  
with chips and salad.

### PUMPKIN DOLMADES (V, VE)

Vine leave rolls stuffed with rice, mint, onion and  
pumpkin.

### HORIATIKI (GF, V)

Tomato, cucumber, capsicum, onion, olives, feta  
cheese, thribi and olive oil.

### PATATES TIGANITES (V)

Fried chips.

### GARIDES SKARAS (L, GF)

Chargrilled prawns.

### ORTIKIA (GF)

Chargrilled quails.

### KONTOSOUVLI (SPIT-ROAST) (GF)

Chicken Wings.

### PAIDAKIA ARNISIA (GF)

Chargrilled lamb cutlets.

PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIREMENTS, NOT ALL INGREDIENTS ARE LISTED.

V = Vegetarian, VE = Vegan, GF = Gluten Free, L = Local, F = Fresh, Fr = Frozen, I = Imported, W = Whole, H = Half