

BANQUET MENUS

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

MENU 2

\$55 PER PERSON
10 PEOPLE MINIMUM

MIKRA - ENTREE

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.

MEGALA - MAIN

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.

PAIDAKIA HIRINA (GF)

Chargrilled pork sparerib.

KOTOSOUVLI (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