

# Bistro Menu

from \$45 per person

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T-Bone, French fries, caramilised onion and capsicum side with authentic Greek salad.  
Chicken schnitzel, Napolitano sauce home made with fries or spaghetti and wild rocket salad.  
Souvlaki yeeros; Lamb or chicken, tzatziki, tomato, lettuce onion, with fries on the side.  
Pork slider, fresh brioche roll, coleslaw, caramelised onion with French fries.

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## Desserts

Assorted French style macaroons Pistachio and sweetened vanilla ricotta in a crunchy cannoli shell (petite size)  
Belgium chocolate and raspberry mousse parfait Mini Almond and blackberry  
Panna Cotta Mini lemon and lime Panna Cotta  
Mini hazelnut mousse with honeycomb chocolate Vanilla ice cream  
Cheesecake crunchy biscuit

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## Optional Extras

Marinated Prawn / Chorizo Skewers \$10 per person  
Baby Octopus lemon/oregano optional chilli \$10 per person  
ANTI PASTO PLATTER | \$85 per platter  
Assortment of meats, olives, tapenades, pesto, artichokes, eggplants, sun-dried tomatoes, Parmesan cheese, bocconcini and crusty Italian bread  
FRESH FRUIT PLATTER | \$85 per platter  
Seasonal fresh fruit served with dipping chocolate on request  
CHEESE PLATTER | \$85 per platter  
Selection of Australian and imported cheeses with water crackers and dried nuts and fruits