

feature menu

to start

Choice of

SPINACH SALAD

Baby spinach, goat cheese, red onions & pistachios with a balsamic honey dijon dressing

or

SPANAKOPITA

Phyllo pastry, stuffed with feta cheese, spinach & herbs

or

CRAB CAKES

Homemade crab cakes served with a roasted red pepper mayo

entrées

Choice of

EXOHICO

Phyllo pastry stuffed with braised lamb, spinach, red peppers, Greek feta and kefalotiri cheese served with a side of au jus

Pairing wine: Lazaridis Lion D'or Cabernet Sauvignon (Greece) 6oz 8.5 | 9oz 12

or

CHICKEN SUPREME

Chicken breast stuffed with goat cheese, spinach & roasted red peppers, topped with a cherry brandy sauce

Pairing wine: Chilensis Sauvignon Blanc Reserva (Chile) 6oz 7.5 | 9oz 11

or

SHRIMP RISOTTO

A white wine feta & tomato risotto with prawns & leeks

Pairing wine: Lazaridis Lion D'or Chardonnay (Greece) 6oz 8.5 | 9oz 12

or

BEEF TENDERLOIN

Beef tenderloin grilled to your liking topped with a kefalotiri cream sauce

Pairing wine: Post House Blueish Black Blend (South Africa) 6oz 8 | 9oz 11

(All entrées except the Shrimp Risotto are served with grilled vegetables, roast potatoes and mixed wild rice)

dessert

Choice of

BAKLAVA

A delicate pastry made from flaky phyllo dough, filled with a layer of pecan nuts with a hint of orange essence & mixed in a rich honey syrup

or

GALAKTOBOURIKO

Our delicious baked phyllo pastry, filled with a tasty custard layer & topped with a rich honey syrup

or

MINI CUPCAKES

A choice of two mini cupcakes from the Cheesecake Factory (Red Velvet, Blackout, Vanilla Bean)