

# ***\$25 Per Person***

## ***On Arrival***

*Selection of Herb & Garlic Breads*

## ***Mains***

### ***Spaghetti Bolognese***

*Lean ground beef in rich napoli sauce.*

### ***Fettuccine Carbonara***

*Traditional Carbonara served with mushrooms.*

### ***Penne Matriciana***

*A little hot- tube pasta tossed in a napoli sauce, bacon, olives and chilli.*

### ***Keftede Salad***

*Tasty ground lamb patties char grilled.  
Served with Tsasiki dip, hot pita bread and crisp salad.*

### ***Caesar Salad***

*Cos lettuce, crisp bacon, croutons, coddled egg and parmesan cheese. Served with hot crusty bread.*

## ***After Dinner***

*Penfolds Woodaged Port*

***Byo is not available for group bookings***

## ***Vagelis Café & Bar***

***can cater for Vegetarian meals or any other dietary requirements.***

# **\$35 Per Person**

## ***On Arrival***

*Selection of Dips served with hot pita bread & Garden salad.*

## ***Mains***

### ***Seafood Risotto***

*A selection of seafood cooked in a Napolitana sauce and served on a bed of Arborio rice.*

### ***Apollo Kota Penne***

*Breast chicken, thyme roasted sweet potato, spinach & pesto in a creamy white wine sauce.*

### ***Lamb Shanks***

*Slow roasted in a tomato salsa, served on a bed of potato mash with steamed vegetables.*

### ***Cajun Chicken Caesar Salad***

*Cos lettuce, crisp bacon, croutons, coddled egg and parmesan cheese. Served with hot crusty bread.*

## ***After Dinner***

*Penfolds Woodage Port*

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# ***\$45 Per Person***

## ***On Arrival***

*Assorted Dips served with Pita Bread  
&  
Tomato Bruschetta*

## ***Mains***

### ***Lamb Shanks***

*Slow roasted in a tomato salsa,  
served on a bed of potato mash with  
steamed vegetables.*

### ***T-Bone***

*With chunky chips & garden salad.  
Choice of mushroom or pepper sauce.*

### ***Apollo Kota Penne Pasta***

*Breast chicken, thyme roasted sweet potato,  
spinach & pesto in a creamy white wine sauce*

### ***Prawn Saganaki***

*Green prawns oven baked in a tomato salsa topped  
with grilled fetta cheese and served with hot pita bread*

## ***After Dinner***

*Penfolds Woodaged Port*

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## ***Vagelis Café & Bar***

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# **\$55 Per Person**

## ***On Arrival***

*Assorted Dips served with Pita Bread  
&  
Tomato Bruschetta*

## ***Mains***

### ***Eye Fillet***

*Succulent eye fillet served with a red wine jus,  
chats potatoes and steamed vegetables..*

### ***Chicken Breast Fillet***

*Filled with spinach, fetta cheese, eschalots and garlic.  
Served with garden salad and chats potatoes.*

### ***Poseidon Pasta***

*Garlic prawns & diced bacon tossed in a  
creamy white wine and dill sauce.*

### ***Garlic Prawn Caesar***

*Traditional Caesar with king prawns  
tossed in a garlic butter. Served with hot crusty bread.*

## ***After Dinner***

*Penfolds Woodaged Port*

## ***Dessert***

### ***Stick Date Pudding***

*Served with ice cream & Butter Scotch sauce.*

*Or*

### ***Baklava***

*Traditional Greek pastry made with a selection of walnuts,  
almonds and pistachios. Soaked in Cinnamon Syrup.  
Served with Ice-cream.*

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