

danté

SET MENU

MINIMUM OF 2 GUESTS
62PP

Starters

Grilled corn ribs, paprika, mayonnaise, lime, parsley (v, gf)

Moussaka croquettes - Beef bolognese,
eggplant, béchamel sauce

Saganaki kefalograviera, Ouzo, lemon (vg)

Mains

Gemista - Stuffed capsicum, rice,
tomato, potato (v)

Soutzoukakia - Greek herby minced beef rissoles,
potato purée, Napoli sauce

Slow-cooked lamb shank, red wine sauce,
Greek yogurt, ancient grains

Dessert

Bougatsa - Filo pastry, semolina custard,
demerara syrup

Karidopita - Light, fluffy walnut sponge cake (gf)

danté

**FOUR COURSE
CHEF' S SELECTION**

MINIMUM OF 2 GUESTS
75PP

INCLUDES OUR CHEF'S FAVOURITE

APPETISER,
SHARED ENTREES
MAINS AND SIDE DISHES,
DESSERT BOARD

WE ARE DEDICATED TO
ACCOMMODATING DIETARY
REQUIREMENTS WITH PRIOR NOTICE.