



To Share Menu

\$65 PP menu - choose 2 starters & 2 mains.

\$80 PP menu- choose 2 starters, 2 mains, 1 salad, 1 side dish, 1 board.

\$100 PP menu choose 2 starters, 2 mains, 1 salad, 2 side dish, 2 boards.

Add \$10 PP for optional Desserts (Pick 2 individual cake options)

MENU

ON ARRIVAL

Included in all menus options

Grilled Pita Bread & Trio Dips (taramasalata, tzatziki, hummus)

STARTER

Pick 2 starters

Tomato & Avocado Bruschetta

Italian meatballs in red sauce

Garlic Prawns

Grilled Halloumi with rocket & lemon

Calamari with Aioli

MAINS

Pick 2 mains

Chicken or Lamb Souvlaki served with Greek salad, Chips, tzatziki & grilled pita bread

Greek Style Calamari served with Greek salad, Chips & Aioli

Penne Boscaiola - Parmesan cream sauce, mushrooms, bacon, shallots & confit garlic

Penne Bolognese - Slow cooked beef ragu

Chicken pesto linguine - Chicken, lite cream, fresh basil & parmesan sauce

Gnocchi Gorgonzola - Gorgonzola cream, spinach & parmesan

Linguine Provinciale - Mushrooms, confit garlic, cherry tomatoes, olives, mint, feta, baby spinach

Margherita Pizza - Tomato, Mozzarella & Basil

Napoletana Pizza - Anchovies, Black Olives, Basil & Oregano

Capricciosa Pizza - Mushrooms, double smoked ham & black olives

Anana Pizza - Double smoked ham & pineapple
Diavola Pizza - Hot pepperoni, capsicum, onion & chilli
Pesto Pizza - Pesto base, Mozzarella, artichokes, capsicum, olives & parmesan

SIDES

Pick 1 side (included in \$80 menu)

Pick 2 side (included in \$100 menu)

Steamed vegetables tossed in butter - Broccoli, carrots, zucchini, Brussel sprouts & asparagus.

Steamed Brown Rice
Creamy Mashed Potato

Crispy Hot Chips
Potato Wedges
Sweet Potato chips

SALADS

Pick 1 salad (included in \$80 menu)

Pick 2 salad (included in \$100 menu)

Rocket salad- rocket leaves, pear, pomegranate, parmesan shavings & Balsamic dressing.

Beetroot Salad – roasted beetroot, mixed leaves, feta, cherry tomatoes, Honey glazes
walnuts balsamic dressing

Caesar Salad- baby cos lettuce, shaved parmesan, crispy bacon, croutons, white anchovies,
poached egg & Caesar dressing.

Pumpkin salad- roasted pumpkin, mixed leaves, red onion, cherry tomatoes, toasted
cashews & lemon olive oil dressing

BOARDS

Pick 1 board (included in \$80 menu)

2 boards included (included in \$100 menu)

Seafood Boards – Prawns, scallops, barramundi fillet, calamari, mussels, soft shell crabs
served with chips, Greek salad & tartare sauce.

Meat boards- Marinated lamb cutlet, chicken souvlaki, lamb souvlaki, sirloin served with
chips, Greek salad & tzatziki sauce.

DESSERTS

(Optional Desserts - add \$10 Per Person)

Pick 2 cakes (all served with cream)

Belgium Chocolate mousse cake (Vegan)

Chocolate Mud Cake

Berry Cheesecake

Ricotta cheesecake

Fruit Pavlova (Gluten Free)

Tiramisu





Alternative Drop Menu

3 courses package for \$85 per person

4 courses package for \$100 per person

All menu options have garlic bread on arrival.

APPETIZER (Course 1)

Pick 2 Choices

Grilled pita bread with trio of dips (taramasalata, tzatziki & hummus)

Grilled Halloumi served with rocket leaves & lemon (2 piece)

Tomato & Avocado bruschetta (1 piece)

Arancini Bolognese with Aioli (2 piece)

ENTRÉE (Course 2)

Pick 2 Choices

Saganaki Prawns sautéed in tomato, herbs, onion, capsicum, olives, feta with grilled pita bread.

Koupes- Greek crumbed meatballs filled with caramelized onions, pork, nuts, cinnamon, with lemon.

Sheftalia-grilled Cypriot beef & pork sausages W/ lemon, tzatziki & grilled pita bread

Garlic Prawns sautéed in garlic butter with lemon & grilled pita bread.

Grilled Halloumi with rocket leaves & lemon (5 piece)

Calamari tossed in house seasoning with aioli.

Tomato & Avocado Bruschetta (2 piece)

MAINS (Course 3)

Pick 2 Choices

Grilled Barramundi Fillet Served with sautéed spinach, mashed potato served with meuniere sauce.

Grilled Salmon fillet with sautéed spinach, mashed potato served with meuniere sauce.

Slow roasted Lamb lemonata served with lemon infused rosemary & sea salted chat potatoes.

Chicken or Lamb Souvlaki served with house Greek salad, Chips, tzatziki & grilled pita bread.

Cape grim Angus Rump 400g, house Greek salad, crispy fries & pepper sauce

Gamberetti Linguini- pan-fried prawns with garlic, chilli shallots, olives, baby spinach, cherry tomatoes in house napolitana sauce
Pescatora Spaghetti- pan fried scallops, mussels, barramundi, prawns, calamari with garlic, chilli, shallots in house napolitana sauce.
Roasted Beetroot salad, mixed leaves, cherry tomatoes, red onion, feta cheese, topped with roasted cashews & lemon dressing.
Yemista-Greek style capsicum with rice, sauteed beef, feta in a house napolitana sauce
(Veggie option available)

DESSERT (Course 4)
Pick 2 Choices

All served with ice cream & whipped cream

Belgium Chocolate mousse cake (Vegan)
Chocolate Mud Cake
Berry Cheesecake
Ricotta cheesecake
Fruit Pavlova (Gluten Free)
Tiramisu



KIDS MENU

\$16.00 PP

Include an Orange or Apple Juice

MAIN

Pick 1 main

Pizza Margherita

Cheeseburger w` Chips & Tomato Sauce

Fish & Chips

Chicken Burger w` Chips & Tomato Sauce

Penne with Bolognese or Napolitana Sauce

Chicken Schnitzel Tenderloin w' Chips and Tomato Sauce

DESSERT

Vanilla Ice-Cream with Chocolate Sauce





Pizza & Pasta Menu

\$55 Per Person

ON ARRIVAL

Tomato & Avocado Bruschetta

PASTA

Pick 3 pizza options

Penne Boscaiola - Parmesan cream sauce, mushrooms, bacon, shallots & confit garlic

Penne Bolognese - Slow cooked beef ragu

Chicken pesto linguine - Chicken, lite cream, fresh basil & parmesan sauce

Gnocchi Gorgonzola - Gorgonzola cream, spinach & parmesan

Linguine Provinciale - Mushrooms, confit garlic, cherry tomatoes, olives, mint, feta, baby spinach

Gluten free pasta (penne or linguine) available on request add \$5 PP

PIZZA

Pick 3 pasta options

Margherita Pizza - Tomato, Mozzarella & Basil

Napoletana Pizza - Anchovies, Black Olives, Basil & Oregano

Capricciosa Pizza - Mushrooms, double smoked ham & black olives

Anana Pizza - Double smoked ham & pineapple

Diavola Pizza - Hot pepperoni, capsicum, onion & chilli

Pesto Pizza - Pesto base, Mozzarella, artichokes, capsicum, olives & parmesan

Gluten free pizza base available on request add \$5 PP





HIGH TEA MENU

\$70 pp Unlimited Tea & Coffee

\$80 pp Add unlimited Fresh Juice.

\$85 pp Add A Glass Prosecco

**\$95 pp bottomless High Tea
(Unlimited tea & coffee, fresh juice & Prosecco)**

HOT CANAPES

Mini hummus, vegetable & feta tarts
Panko crumb prawns
Mini meat pies

FINGER SANDWICH

Cucumber with cream cheese & dill,
Roast Beef & Horseradish mayo
Smoked Ham with Dijon Mustard
Smoked Salmon Dill cream cheese.

SWEET TREATS

Mini Cannoli
Mini Pavlova
Mini Brownies
Mini Fruit Tarts
Mini Scones served with Cream & Jam





Canape Menu

Bite size canapes

Arancini with aioli (2 pieces) \$7.

Spinach & Ricotta fillo pastry bites (2 pieces) \$7

Frittata – capsicum, red onion & feta cheese \$7

Frittata – pancetta, tomato, parmesan, basil & thyme \$7

Mini tomato Bruschetta (v)/(vegan) \$7

Portabella mushroom & parmesan cheese tarts (v) \$7

Spicy chorizo sausage rolls with tomato chutney. \$7

Cocktail Spring roll (2 each), sweet chili sauce. \$7

Mini Party Pies with tomato & BBQ sauce \$7

Sliders Brioche Buns

Mini Beef Sliders – beef, beetroot, cheese & lettuce \$9.00

Mini Chicken Sliders- Chicken, beetroot, cheese & lettuce \$8.00

Mini Veggie Sliders- roasted capsicum, beetroot, cheese & lettuce \$8.00

Skewers

Mini Garlic & Herb or satay Chicken skewers \$8.00 .

Mini Lamb, herb & garlic skewers \$10.00

Mini Prawn skewers with cocktail sauce. \$13.00

Mini Veggie skewers with. \$8.00

Finger Sandwiches Classic \$4.75, Premium \$7.00 or Mini Brioche Bun \$9.50

Classic Sandwiches

- ❖ Grain Mustard Mayonnaise Chicken
- ❖ Cheese & Tomato with pickle chutney (v)
- ❖ Classic egg mayonnaise & lettuce
- ❖ Roast Beef & Horseradish mayo
- ❖ Smoked Ham with Dijon Mustard
- ❖ Roasted veggies & Herb (v)
- ❖ Ham & cheese with mustard mayo
- ❖ Roasted capsicum with olive oil (v)

Premium Sandwiches

- ❖ Prawn w seafood sauce & cucumber
- ❖ Portabella mushroom, garlic & herbs (v)
- ❖ Smoked Salmon & Dill cream cheese



Breakfast /Brunch Functions

To Share Breakfast Board

\$55 pp

Freshly brewed Tea & coffee and Fruit Juice

Selection of pastries to share, croissants, banana bread & Muffins.

Fruit Platter to share.

Individual Dish

Pick 1

Each Guest will have a Choice of eggs benedict (smoked salmon or bacon)
or Avocado Smash



CAKE ORDER

In-house cakes available on request



The Most Popular

8inch - \$65 (feeds 10-12) / 10 inch - \$75 (feeds 16-18)

Chocolate Drizzle Cake

A moist chocolate sponge cake, layered with chocolate ganache and cream, with a full chocolate drip

Butter Cake with Raspberry Jam & Cream

A moist butter cake, layered with raspberry jam and cream, with a half chocolate drip

Pavlova

A classic fluffy pavlova with dairy free cream and topped with dairy-free cream and an assortment of seasonal fruits

Chocolate Mud Cake

A decadent chocolate mud cake sandwiched and glazed with chocolate ganache and decorated with mini macaron shells and seasonal berries

VISIT OUR WEBSITE FOR FULL CAKE SELECTION ORGANICA.COM.AU

BRING YOUR OWN / We charge a \$4 cakeage fee per person