



## ZEUS GREEK GOD OF THE SKY

\$75 pp

a shared platter experience

grilled octopus with fava bean dip, crispy capers, oil lemon dressing | saganaki

marinated grilled chicken | slow roasted lamb |  
salt n pepper squid | spanakopita | chips with fetta & oregano |  
greek salad | housemade relish | tzatziki | pitta bread

elaia desserts baklava  
layers of filo pastry, crushed walnuts in a spiced honey syrup  
rizogalo  
Greek rice pudding

### MOSCOFILERO

Dry White

Tasting notes: Flowery, crisp acidity, intense on aromas and flavours.  
Honeysuckle, white flowers, passionfruit. Refreshing and surprising long finish of  
orange rind, a whisper of white pepper 75 btl



### SAINT GEORGE NEMEA

Agiorgitiko Dry Red

Tasting notes: Aromas of blackberries, black raspberries, ripe strawberries,  
touches of clove and cinnamon. Medium-bodied graceful texture, balanced acidity  
and very ripe, elegant tannins. Moderately long finish, full of red fruits with a  
touch of sweet vanilla and black pepper 75 btl



minimum 10 guests  
subject to availability  
t&c's apply

