



\$120
per guest

Starters

Dimitri's Salad

Baby arugula and mixed greens, mixed berries, strawberries, dry Kalamata figs, roasted walnuts, cashews, Greek honey & garlic balsamic vinaigrette dressing

Meatballs

Ground sirloin meatballs cooked in tomato & basil sauce, parsley, springled with crumbled feta

Chicken on-a-stick

Served with Dijon yogurt sauce

Calamari

Grilled with lemon & olive oil emulsion sauce
or crispy with lemon caper aioli

Main course

Market Fish

Fresh catch of the day, chef's special preparation

Mediterranean Pasta

Linguine, tossed in garlic, fresh tomato & basil sauce with pistachio pesto & goat cheese
(Available without goat cheese and prepared with extra-virgin olive oil)

Lamb Shank

Slowly cooked in homemade tomato sauce

Sides

Crispy Onions

Roasted lemon potatoes

Mediterranean Ratatouille

Dessert

Walnut cake

Dipped in honey cinnamon syrup

