APPETIZERS

MIX DIPS
homemade tzatziki, hommus, tarama & melitzanosalata

DOLMADAKIA
homemade herbed rice wrapped in vine leaves, served with homemade tzatziki

SAGANAKI
grilled Dodoni Greek kefalograviera cheese

WARM FLAT PITA BREAD
5 warm pita

MAINS

LARGE KALAMARI PLATTER
fresh kalamari, sliced, lightly floured and fried

GREEK GARDEN SALAD
mixed leaf lettuce, tomato, cucumber, red onion, carrot, Greek Feta cheese & kalamata olives sprinkled with oregano and Greek home made vinaigrette

MEAT PLATTER
platter of marinated lamb and chicken fillet skewers, lamb giro from the spit, chicken giro the from the spit, hot sausages and homemade Greek rissoles

BOWL OF CHIPS

DESSERT

PLATTER OF GREEK SWEETS
Platter of our popular homemade desserts: baklava, galaktoboureko and creme caramel served with a scoop of vanilla bean ice cream.

DRINKS
Coffee, Greek coffee, or pot of loose leaf tea

5 PEOPLE OR MORE
PER HEAD $55
PER HEAD $60
with dessert & coffee

We cater for functions, for a sit down lunch or dinner in upstairs dining room.

We cater for celebrations, school groups, tour groups and parties

FOR FURTHER DETAILS
PLEASE CONTACT
MANAGER@STALACTITES.COM.AU

OR CALL US ON
03 9663 3316

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HOMEMADE VILLAGE STYLE BREAD
our own home made and baked village style bread

CHICKORY
warm salad of chickory, sprinkled with lemon and extra virgin Greek olive oil

FETA CHEESE AND KALAMATA OLIVES
sprinkled with extra virgin Greek Olive oil and oregano

DOLMADAKIA
Homemade herbed rice wrapped in vine leaves, served with homemade Tzatziki

MAINS
Choose three mains from the list below
*Subject to seasonal availability

KOKINISTO
slow cooked beef stew served with your choice of:
• rice and potatoes
• lima beans and rice
• spaghetti
• spanakorizo (spinach rice)

BEEF KOKINISTO
slow cooked beef casserole in a tomato based sauce served with green beans and potatoes

LEMONATO
oven baked lamb and oregano potatoes in lemon

LAMB CASSEROLE
slow cooked lamb, peas and potato casserole in a tomato based sauce

LAMB CASSEROLE
slow cooked lamb, cauliflower and potato casserole in a tomato based sauce

YIOUVETSI
oven baked lamb pieces and kritharaki (rice -shaped pasta) in a light tomato sauce

LAMB, ZUCCHINI & POTATO CASSEROLE
Lamb, zucchini and potato casserole, slow cooked in a tomato based sauce

LAMB & OKRA
pot roasted lamb, okra and potato casserole in a tomato based sauce
LAMB, ARTICHoke, CARROT AND POTATO CASSEROLE
lamb, artichoke, carrot and potato casserole in avgolemono sauce

FRIKASSE
lamb and chickory frikasse in avgolemono sauce, served with homemade bread

PORK AND CELERY FRIKASSE
pork and celery frikasse in avgolemono sauce served with homemade bread

YOUVARLAKIA
traditional Greek meatballs of beef and rice in avgolemono sauce, served with homemade bread

STIFADO
slow cooked beef, tomato and sweet onion stew

KEFTEDAKIA
beef rissoles baked in a tomato and capsicum sauce served with your choice of rice or spaghetti

PASTITIO
baked layers of macaroni, beef and cheese, topped with bechamel cream sauce

ROAST CHICKEN
chicken on the bone baked in white wine and greek herbs and served with oven baked rice

CHICKEN CASSEROLE
chicken casserole in a tomato and capsicum based sauce served with rice and potatoes

STUFFED ZUCCHINI
stuffed zucchini filled with mince and herbs in an avgolemono sauce, served with vegetables

KATSIKI KAPAMA
pot roasted baby goat, braised in white wine and served with cinnamon potatoes

CABBAGE ROLLS
traditional dish of rice, and finely chopped beef mixed with herbs and spring onions, rolled in cabbage leaves and simmered in a tomato based sauce. Served with oven baked potatoes and homemade bread.

GEMISTA
even baked tomatoes, peppers or zucchini stuffed with rice and herbs and served with potatoes (vegetarian)

VEGETARIAN PAPOUTSAKIA
eggplants stuffed with pasta and herbs and topped with bechamel cream and cheese and served with vegies

DESSERT

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DRINKS
Coffee, Greek coffee, or pot of loose leaf tea
SCHOOL GROUP MENU

A choice of lamb, chicken, mixed of vegetarian Souvlaki per person
A bowl of chips to share
A juice or water per person

$23 PER PERSON

We can also cater for gluten free, vegetarian, vegan and for students with allergies.

DRINKS PACKAGE: HOUSE

Unlimited Soft Drink, juice and House wine and Australian Beer for 2 hours

$40 PER HEAD

Spirits not included

DRINKS PACKAGE: PREMIUM

Unlimited Soft Drink, Selected White and Red Wine and Australian Beer or Greek Imported Beer for 2 hours

$45 PER HEAD

Spirits not included

DRINKS PACKAGE 3

Bar Tab (any amount)
WE TAKE BOOKINGS FOR GROUPS OF 10 OR MORE.
Smaller groups can be seated quite easily and do not need to make a reservation, however on busier days there may be a very short wait. We require a deposit for groups above 20 people. For further details please contact manager@stalactites.com.au or 9663 3316 Or submit an online enquiry by emailing manager@stalactites.com.au.

SCHOOLS AND TOUR GROUPS BOOKINGS
We can tailor a menu to suit your school/ groups budget.

We have a school special menu and a tour group special menu that can be adjusted for dietary requirements.

Please email us directly on manager@stalactites.com.au

Minimum spend applies to all events if the room is to be used exclusively. No bookings public holiday eve. No minimum spend if room is to be shared with other guests. Menu must be chosen 1 week prior to event. 10% deposit must be given on all bookings.