



Sunago

Gathering of friends and food

DINNER MENU

BANQUET

Five Course Set Banquet

60 per person
(minimum of 2 people)

Housemade dips with charred pita
(Taramosalata, charred red capsicum, hommus and tzatziki)

Pan fried kefalograviera cheese served with lemon

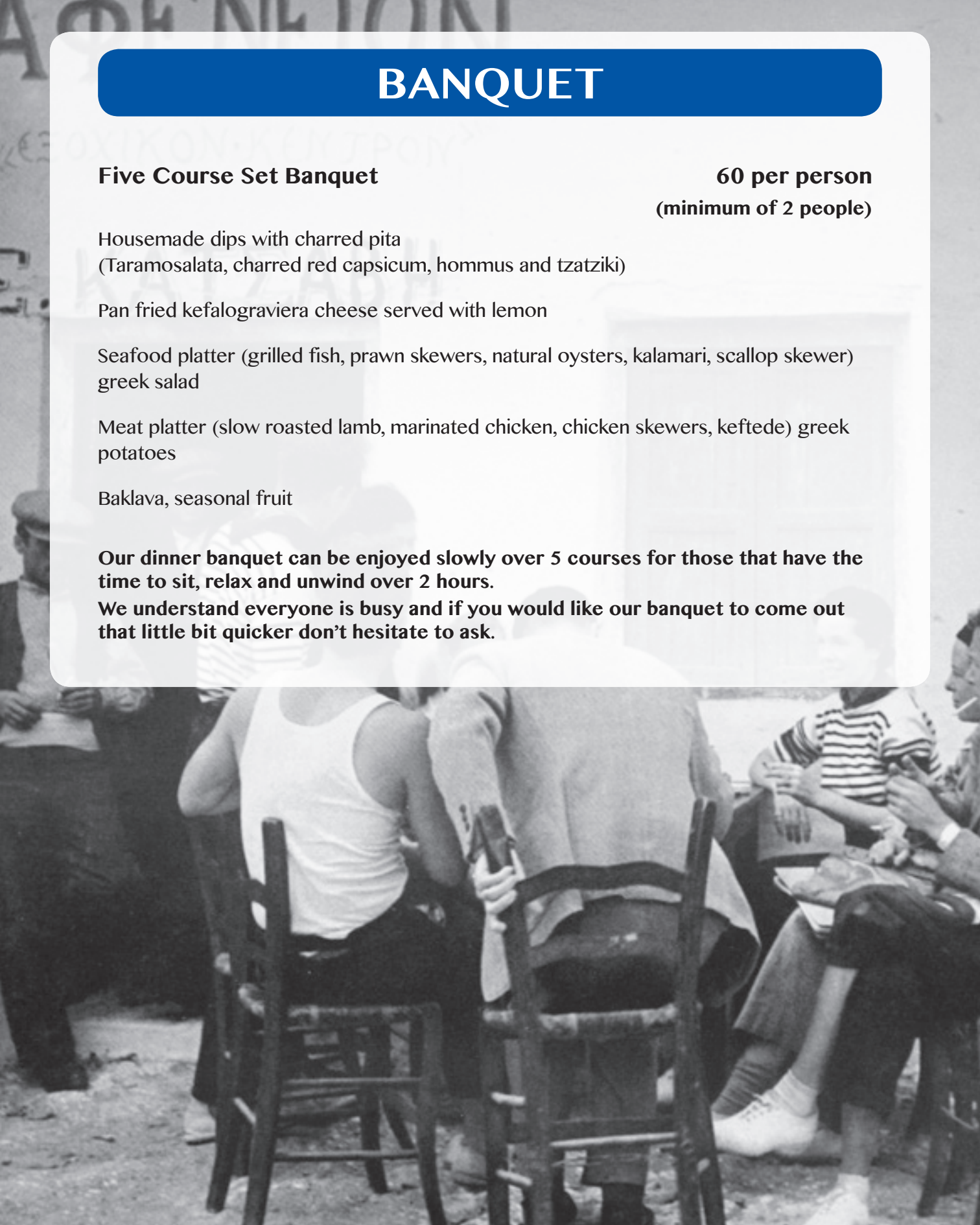
Seafood platter (grilled fish, prawn skewers, natural oysters, kalamari, scallop skewer)
greek salad

Meat platter (slow roasted lamb, marinated chicken, chicken skewers, keftede) greek
potatoes

Baklava, seasonal fruit

Our dinner banquet can be enjoyed slowly over 5 courses for those that have the time to sit, relax and unwind over 2 hours.

We understand everyone is busy and if you would like our banquet to come out that little bit quicker don't hesitate to ask.



MEZE

Single dip with pita	10
Taramosalata (cod roe), charred red capsicum, hommus or tzatziki	
Dips for 2	18
All four of our housemade dips served with pita	
Extra pita x 2	6  
Lamb Sliders (3)	12
Brioche buns, tomato relish, roquette, slow roasted lamb	
Chicken Sliders (3)	12
Brioche buns, tzatziki, roquette, greek marinated chicken	
Whitebait	13 
Served with lemon, roquette & aioli	
Keftedes (3)	15
Housemade meatballs chargrilled and served with tzatziki and lemon	
Pumpkin Bruschetta	14 
Toasted ciabatta, pesto, roasted pumpkin, red capsicum, brie cheese and a roquette, onion and feta salad	
Saganaki	15  
Pan fried kefalograviera cheese served with lemon	
Kalamari	16 
Fried salt and pepper kalamari served with lemon and aioli	
Octopus	19 
Chargrilled octopus served with lemon, roquette and a red wine vinegar olive oil	
King Scallops	19
Seared king scallops, cauliflower puree, fried chorizo, pork belly, blackened cauliflower, vincotto and watercress	
Chilli Crab	18
Lightly fried soft shell crab, chilli aioli, spring onion & fresh chilli	
Oysters	
Natural (half dozen or dozen)	18/30 
Kilpatrick (half dozen or dozen)	20/32 
Chef's Plate	35
Chef's selection of entrees to share between two people	



Gluten Free option available on request
Gluten Free Bread Surcharge \$1.00



Vegetarian



SEAFOOD

Chargrilled Prawns

Served with lemon, roquette, greek salad & potatoes

32 

Fish Of The Day

Market fresh chargrilled fish served with greek salad & potatoes

34 

Seafood Plate

Grilled fish, skewered scallop, kalamari, chargrilled prawn & oysters served with greek salad and potatoes

42 

Half And Half

Battered fish & kalamari served with aioli, chips and greek salad

27 



Chilli Crab

Lightly fried soft shell crab, chilli aioli, spring onion & fresh chilli served with greek salad & potatoes

30

Chilled Seafood Platter

Fresh market selection of chilled seafood served with asian slaw

for one 40 
for two 80 

Paella (for two)

Prawns, mussels, chorizo, tomato, saffron rice, with toasted ciabatta

48

The Poseidon

House speciality platter for 2
grilled fish, scallops, kalamari, oysters, chilli crab, whitebait, charred prawns & octopus
served with greek salad & potatoes

95



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MEAT

Payadakia (4)

Lamb cutlets, burghul salad, honey cumin yoghurt, tzatziki, greek salad & potatoes

32

Wrap

Slow cooked lamb, marinated chicken & tzatziki in pita served with salad & chips

25 

Chicken Souvlaki

Chicken skewers served with lemon, tzatziki, greek salad & potatoes

28 

Lamb & Chicken Plate

Slow roasted lamb, marinated chicken, lemon, tzatziki, sliced pita, greek salad & potatoes

30 

Carnivore

Chicken skewers, marinated chicken, slow roasted lamb, keftede, lemon, tzatziki, greek salad & potatoes

35 

Chicken Breast

Whole chicken breast stuffed with roasted pumpkin, spinach, feta and pesto, with mashed potato, seasonal veg and red wine jus

32 

Lamb Ribs

Smoky barbeque marinated and slow cooked for 12 hours, served with greek potatoes and asian slaw

30

Pork Belly

Twice cooked pork belly with horseradish cream, halloumi fries and asian slaw

30

The Parthenon

Mixed speciality platter for two, chicken skewers, keftedes, slow cooked lamb, payadakia, marinated chicken, grilled flake, skewered scallop, kalamari, chargrilled prawns, natural oysters, served with greek salad, potatoes, tzatziki and pita

95



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SALADS & SIDES

Greek Salad

Tomato, cucumber, capsicum, onion, feta, olives, olive oil & lemon dressing

10  

Burghul

Cracked wheat, split peas, currents, papita, almonds, capers, fresh herbs and honey cumin yoghurt

10 

Pumpkin Salad

Roasted pumpkin, beans, pine nuts, roquette, feta, pesto and red capsicum

10  

Asian Slaw

Wombok, red cabbage, carrot, capsicum, red onion and a soy dressing

10 

Beetroot

Roasted beetroot, roquette, walnuts, fried leek, red onion, feta and pesto

10  

Trio of Salads

Your choice of 3 of our salads

18

Add chicken, lamb, kalamari or smoked salmon

5

Bowl of Chips

With tomato sauce

6

Greek Potatoes

Oregano & feta

8  

Greek Fries

Oregano & feta

8

Vegetables

Seasonal veg

8  

Mashed Potato

8  

Halloumi Fries

With lemon

10 

Olives

Pita

6 

Pita (2)

6  

Tzatziki Side

3  

Red Wine Jus Side

3 

Aioli Side

3  



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DESSERT

2 for 1 housemade cakes in our dessert fridge

10

Tastes

5

- Sticky Date Pudding
- Baklava Ice Cream
- Baklava (2)

Sticky Date Pudding

12

Served warm with butterscotch sauce and vanilla bean ice-cream

Baklava Plate

12

Baklava cigars served with homemade baklava ice cream and spiced sugar syrup

Affogato

12

Espresso coffee, vanilla bean ice cream and a shot of liqueur

Pannacotta

14

Honey and pistachio pannacotta served with almond bread and spiced sugar syrup





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