

CELEBRATE AT ATMOS SHOAL BAY



PAPOU'S TRAPEZI

Enjoy wine, sparkling, beer
and non-alcoholic drinks for 3 hours

Warm Olives, lemon, garlic, herbs (vg, gf)

Grilled Pita, extra virgin olive oil, oregano (vg)

Taramosalata, traditional fish roe dip

Fava, split yellow pea dip,
caramelised onion, capers (vg, gf)

Koupes, ground beef and pork,
lightly fried wheat pastry (gf)

Calamari, lightly fried, aioli, lemon

Slow Cooked Whole Lamb Shoulder,
baked onion, herb salsa, tzatziki (gf)

Greek Salad, tomatoes, cucumbers, capsicum,
olives, feta, oregano (v, gf)

Lemon Potatoes, duck fat, lemon, oregano (gf)

Yiayia Sylvia's Famous Baklava,
layered filo, syrup, almonds (v)

109PP

(v) vegetarian (vg) vegan (gf) gluten free

CELEBRATE AT ATMOS SHOAL BAY



YIAYIA'S TRAPEZI

Santorini Spritz on arrival plus wine, rose,
sparkling, beer and non-alcoholic drinks for 3 hours

Warm Olives, lemon, garlic, herbs (vg, gf)

Grilled Pita, extra virgin olive oil, oregano (vg)

Taramosalata, traditional fish roe dip

Fava, split yellow pea dip,
caramelised onion, capers (vg, gf)

Saganaki, fried cheese, honey walnuts (v, gf)

Koupes, ground beef and pork, lightly fried wheat pastry (gf)

Calamari, lightly fried, aioli, lemon

Seafood Kritharaki, squid, prawn and mussel risoni, saffron

Slow Cooked Whole Lamb Shoulder, baked onion, herb salsa, tzatziki (gf)

Greek Salad, tomatoes, cucumbers, capsicum, olives, feta, oregano (v, gf)

Chips with Feta (v)

Yiayia Sylvia's Famous Baklava, layered filo, syrup, almonds (v)

Selection of Ice Cream and Sorbet, traditional preserved fruits (v, gf)

129PP

(v) vegetarian (vg) vegan (gf) gluten free