

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)

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

**Slow Cooked 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)

130PP

(v) vegetarian (vg) vegan (gf) gluten free  
Menu items and pricing subject to change

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## YIAYIA'S TRAPEZI

Santorini Spritz on arrival plus 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)

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

**Soutzoukakia**, beef and pork meatballs, rich tomato sauce,  
shaved kefalograviera (gf)

**Slow Cooked 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)

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

155PP

(v) vegetarian (vg) vegan (gf) gluten free  
Menu items and pricing subject to change