

# Ahgora

## Greek and Mediterranean Inspired Cuisine

### Banquet menu

55pp five course (mezze, three mains, red cabbage, potatoes, dessert)  
65pp six course (mezze, four mains, red cabbage, potatoes, dessert)

### Entrées

<i>Grilled Haloumi- puffed wild rice, honey, lemon</i>	12
<i>Mezze Plate- tarama, tzatziki, olives, smoked paprika pitta bread</i>	19
<i>Homemade Hummus-beetroot, chickpea crunch, pitta bread</i>	15

### Mains

<i>Ricotta gnocchi- pumpkin puree, pepitas, parmesan cheese</i>	24
<i>Haloumi ravioli- brown butter, sage, golden raisins, walnut, lemon jam</i>	24
<i>Spanakopita- silver beet, leek, spinach, dill, feta</i>	20
<i>Smoked Salmon- chive emulsion, pickled cucumber, smoked feta, puffed rice</i>	26
<i>Charred Octopus- black lentils, herbs, yoghurt, sweet potato chips</i>	27
<i>Pan fried Prawns-sweet corn puree, smoked feta, tomato</i>	28
<i>Honey glazed Pork Belly- buttermilk mashed potatoes, greens, fresh apple</i>	28
<i>Moussaka- Beef brisket, grilled eggplant, kipfler potatoes, ricotta bechamel</i>	34
<i>Slow Roasted Lamb- spiced eggplant puree, chick pea crunch, kale, feta</i>	36

### Sides

<i>Roast Potatoes- garlic dip GF</i>	9.5
<i>Red Cabbage salad- green apple, mint, citrus dressing GF</i>	15
<i>Roasted Cauliflower- tahini, hummus GF</i>	16
<i>Greek Salad- tomatoes, cucumber, olives, fetta, herb dressing GF</i>	17

### Extras

Tarama, Tzatziki, Garlic, Hummus dip, Olives, Pita bread	3.5
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### Desserts

<i>Lemon strudel- lemon curd, apple sorbet</i>	16
<i>Dark Chocolate Volcano, turkish delight icecream</i>	16
<i>Baklava- honey, mixed nuts and salted caramel icecream</i>	16

For dietary requirements please ask our staff