

ASTRA EASTER MAGIC 2024

Complimentary bottle of Prosecco for party of 6 or more

Course 1

HORIATIKI

Traditional Greek Salad with Dodoni Feta cheese

Course 2

GREEK SHAKSHUKA

Poached Local Farmers organic egg casserole with oregano marinara, Feta and scallions served with Pita Bread

Main course 3

Choice of 1

LAMB SHANK

Slow cooked New Zealand roasted lamb shank au jus with spring herbs, served with truffle mashed potato.

VEGETARIAN MOUSSAKA BOAT

Stuffed eggplant, with San Marzano Bamboo Bolognese, potato, and Feta Bechamel

VIRGINIA HAM

Pineapple juice, jam, Herbs De Provence, honey lavender, glazed Virginia Ham served with roots.

Easter Local Snapper, ultimate rub with Yiayia seasoning and grilled, served with brunoised spring vegetables ratatouille.

DESSERT COURSE 4

QUEEN ATHENA

THE MOON Surreal Easter Cake, white chocolate, berries coulis, and coconut affair

HAPPY EASTER