

AKROPOLIS NOOSA CATERING

“Let food be thy medicine and medicine be thy food”

Breads dips salads and entrees

Breads – Fresh crusty bread, grilled pitta bread with olive oil infused with roasted garlic and herbs, Greek bruschetta bread.

Dips – Tzatziki, Tarramosalata, Skorthalia.

Salads – Greek salad, pan fried haloumi salad with lemon oil honey dressing. Lettuce salad with shallots and an apple cider vinaigrette dressing.

Entrees - Yiannis special Greek calamari on a bed of rocket and spinach with gilled pumpkin topped with balsamic onions and a swirl of aioli.

Pan fried mince keftedes on a bed of greens with a side of tzatziki.

Mixture of zucchini and tomato koftas with a choice of dips.

Mixture of Cypriot haloumi and Greek saganaki cheeses pan fried with a side of kalamata jumbo olives.

Lightly battered and fried zucchini fritters with choice of dips.

Mini rice and pine nut dolmades with egg lemon sauce.

Grilled Greek sausage pieces with a medley of chargrilled mixed vegetables

Spanakopita, spinach and cheese rolls.

Akropolis Noosa Catering

Noosa Sunshine Coast, Qld 4562

Phone: 0488 606 557

Email: hello@akropolisnoosa.com.au