

AKROPOLIS NOOSA CATERING

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

Main Course

Slow roast Greek shoulder or leg of Lamb with lemon potato's, pumpkin and beans

Pastitsio with Greek salad and smashed skorthates potato's, a modern Greek classic take on lasagna

Gemista whole tomato's and capsicum stuffed with rice pine nuts and herbs baked in the oven with potato's

Greek Souvlaki Pork or Chicken skewers char grilled the Greek traditional way with pita bread salad and tzatziki served with chips

Greek Mamas Chicken, boneless chicken thighs baked in a rich red sauce with crumbled feta served on fettuccine pasta

Moussaka a classic Greek favorite, this dish is within its own rights a Greek lasagna with sliced eggplants and potato's instead of mince served with Greek salad and smashed skorthates potato's

Prawns saganaki fresh Mooloolaba king prawns marinated in rich red wine sauce and grilled in the oven with a feta crumble

Dolmades avgolemono beef mince rice herbs wrapped in blanched cabbage leaves