

EXCLUSIVE MENU

There are two options for all exclusive lunch and dinner functions.

In Greek, "**Kerasma**" means to treat. This popular and unique dining style is described as an informal, **sharing** banquet and is a chefs selection of daily specials and favourite menu items.

The "**Kali Orexi**" - or Good Appetite -menu is a standard two or three course **set menu**. Please select meal options from the attached menu.

Lunch / Dinner

"Kerasma"

Orektika – Appetisers

Mezedes – Tastes

Thalassina – from the Sea

Ghi – from the Land

Epidorpio – Dessert

\$170 per person (4 hour duration)

\$185 per person (5 hour duration)

"Kali Orexi" set menu

\$142 per person (2 Course - 4 hour duration)

\$150 per person (2 Course - 5 hour duration)

\$168 per person (3 Course - 4 hour duration)

\$175 per person (3 Course - 5 hour duration)

All pricing includes food&desire beverages – please see corresponding beverage packages



SAMPLE DINNER MENU

Entrée

Salad of cumin roasted beetroot, pistachio biscuit, yoghurt cheese, Attiki honey
Shaved Cypriot bastourma, stifado of onions, olives and Greek cheeses, white anchovies
Seared scallops souvlaki, Santorini caper keftedes, cauliflower vinaigrette
Scallop loukoumades, taramosalata, lemon honey dressing
Natural oysters, Attiki honey
Soup of trahana and mastic, raviolo of ricotta, salted sultanas, roasted broad beans
A selection of Press Club mezedes to share

Main

Today's hot off the "Press Club" rotisserie, served with lemon potato and marouli salad
Seared salmon, salad of crispy whitebait, shoots and sprouts, avocado tzatziki
Cypriot raviolo of ricotta and sage, byzantine vinaigrette
Yoghurt braised neck of lamb, olive oil pomme puree
Barramundi, white taramosalata, burst cherry tomato dressing
Slow cooked duck in olive oil, mushrooms, garlic and parsley,
Greek kafe and sokolata soil
Fish of the day, properly garnished 'Greek style'
Pikilia of vegetables gemista

Dessert

Baklava with vanilla icecream
Helleniko kafe pannacotta, Metaxa brandy jelly, milk sorbet, loukoumades
Chocolate galaktoboureko, liquorice icecream
'My Breakfast; at The Belvedere Club – Mykonos, Greece 2008
Greek trifle
A selection of ripened cheeses, flahouna bread
A delicate selection of petit dessert plates to share



HELLENIC REPUBLIC



THE PRESS CLUB



HELLENIC REPUBLIC



THE PRESS CLUB