

Mezze

Dips

- tzatziki (yoghurt) 5.0
- taramasalata (fish roe) 5.5
- melinzosalata (eggplant) 5.0
- skodalia (potato) 5.0
- fetta roast capsicum 5.0
- beetroot & feta 5.0
- spiced chickpea & mizithra 5.0
- feta & mint 5.0
- pita bread 2.8 ea

Mezze per serve

- Tiropites filo pastry filled with spinach & feta 17.9
- Grilled spiced Greek sausage with pickled lentils & saganaki cheese 17.9
- Grilled kefalograviera cheese with flat bread & eggplant 17.9
- Chargrilled quail with fried zucchini & roast peppers [gfi] 18.9
- Pasticcio oven baked pasta, bechamel, minced meat & cheese 18.9
- Slow braised pork keftedes in a tomato saltsa 17.9
- Eggplant roulades, eggplant strips rolled & stuffed with minced lamb & tomato 17.9
- Stuffed lamb filled with figs, walnuts, speck & tomato saltsa 18.9
- Cabbage leaf dolmadhes filled with rice, pork mince & white wine sauce [gfi] 16.9
- Vine leaf dolmadhes stuffed with chicken mince, rice & walnut yoghurt [gfi] 16.9
- Traditional Greek salata with chargrilled bread 15.9
- Grilled Cyprian haloumi with sweetened raisins [gfi] 17.9
- Fried white bait with caper and dill mayonnaise 17.9
- Pork belly braised with leeks, red wine & lima beans [gfi] 17.9
- Steamed mussels in tomato, olives & feta with risoni 17.9
- Calamari floured, fried & served with condiments 20.9
- Pickled octopus, red onion, caper & rocket salata [gfi] 18.9
- Prawns wrapped in kataifi pastry & lima bean salsa 19.9
- Chargrilled octopus with beetroot & garlic (250grms) [gfi] 19.9
- Grilled scallops with Persian feta, cauliflower cream & salted pistachio nut crumble [gfi] 19.9
- Goat chevapchichi braised in tomato & chickpea saltsa with cinnamon yoghurt 17.9
- Moussaka layered eggplant, potato, minced meat & bechamel bake 18.9
(vegetarian also available)
- Wood smoked King salmon with peppered yoghurt & aged Turkish bread 18.9
- Chargrilled lamb fillet souvlaki with salata & tzatziki [gfi] 20.9
- Chargrilled chicken souvlaki with salata & tzatziki [gfi] 18.9
- Grilled lamb backstrap with mushroom & mizithra salata [gfi] 20.9
- Crab, zucchini & potato croquette with lemon skordalia 18.9
- Spiced lamb ribs with minted yoghurt 17.9

Main Courses

- Lamb fillet chargrilled with spiced lentils & sweet potato skordalia [gf] 32.9
- Chargrilled 300g scotch fillet with smashed potatoes, soft feta & capers [gf] 35.9
- Goat stifatho braised in tomato, vegetables & lima bean 31.9
- Twice baked duck with babaghanoush, pomegranate & orange dressing [gf] 33.9
- Baked wild caught barramundi in tomato, pea & dill rizi [gf] 33.9
- Seafood platter for two 90.0
- Meat platter for two 90.0

Side Mezzes

- Fried Kalamata olives 5.9
- Eggplant fried with skordalia 5.9
- Potatoes, tossed in garlic, lemon & oregano 7.9
- Carrots, tossed in honey & walnuts 6.9
- Horiatiki salata 8.9

Desserts

- Galaktoboureko - traditional Greek pastry, filled with semolina custard & soaked in honey syrup, with red wine poached pears 13.9
- Baklava - layers of fillo pastry, walnuts, almonds & pistachio nuts, with sweet syrup, vanilla fairy floss & pistachio icecream 13.9
- Loukoumades - traditional golden donuts soaked in warm honey syrup with pistachio tuille 15.9
- Kataifi - layers of shredded filo pastry, vanilla custard & cream with crushed walnuts 15.9
- Mezze plate - variety of homemade desserts 16.9
- Metaxa & fig brulee with halva crumbs & dark chocolate icecream [gf] 16.9
- Rizogalo - rice pudding with Turkish delight ice-cream & raspberry sherbert [gf] 9.9

Dessert Wine

- Samos Likorwein (Greece) - 50ml gl 8.0 btl 30.0
- de Bortoli Noble One gl 13.0 375ml btl 45.0
- Sevenhill Tokay gl 8.0
- Buller Muscat gl 8.0
- Penfolds Grandfather Port - 50ml gl 25.0
- Moët & Chandon Nectar Impérial - 750ml btl 140.0

FUNCTION PACKAGES

Function Package 1 \$45.90 pp

Choice of any 7 mezzes
from our main menu

(Select your choices from our mezze menu) *Zucca is flexible with any packages.

Function Package 2 \$52.90 pp

Choice of any 9 mezzes
from our main menu

Function Package 3 \$65.00 pp

Selection of homemade dips w pita bread

Selection of entrees to share / grilled saganaki cheese, calamari floured & fried,
prawns kataifi & lamb souvlaki

Choice of the following main courses.

Lamb fillet chargrilled with spiced lentils & sweet potato skordalia

Chargrilled 300g scotch fillet with smashed potatoes, soft feta & capers

Baked wild caught barramundi in tomato, pea & dill rizi

Goat stifatho braised in tomato, vegetables & lima bean

Vegetarian course

DRINKS PACKAGES

Drink Package 1 \$41.90 pp

Includes beer, wine,
champagne, soft drinks

(Duration: 3hrs | \$5 person Extra every hour after)

Prices subject to change without notice. 48hrs notice required before any event.

Drink Package 2 \$51.90 pp

Includes base spirits, beers, wine,
champagne, soft drinks and coffee/tea



Shop 5 Marina Pier, Holdfast Shores, Glenelg www.zucca.com.au For bookings phone 8376 8222

Terms & Conditions.

1. Confirmation

The confirmation of your function should be accompanied with a signed copy of these terms and conditions. This can be done in person, via fax (8376 8233) or email (zucca@zucca.com.au) with the subject heading Function Confirmation.

2. Deposit

A minimum deposit of \$10 per guest at the time of confirmation is required to secure your booking.

This deposit is then subtracted from the total food and beverage cost at the settlement of the account.

Deposits can be made in person, or via a credit card over the phone.

We accept all cards.

Cancellation/ Postponement

Upon cancellation of a function, deposits will only be refunded if and when Zucca has secured another booking for that same date.

If the booking is postponed and the same function is to be held within 3 months of the original booking, the deposit may be transferred, if suitable dates are not available for the postponed function all monies paid will be forfeited.

3. Settlement & Payment of final accounts

Full payment of the account is required on the date of the function. We do not arrange separate accounts or accept personal cheques.

4. Packages, Food & Beverage choices

Final package, menu and beverage selections must be confirmed 10 working days prior to the confirmed function date. If other arrangements are not established by this time, Zucca reserves the right to make menu and beverage selections for your function at their discretion.

5. Price

Prices are applicable at time of the quotation. Please note however, these may be subject to change.

6. Damages

The Client and their guests are responsible for any damage to Zucca property, injury or loss suffered as a result of their own actions during the function.

I _____ hereby agree to the above conditions as established in this contract by Zucca Restaurant.

Signed: _____

Dated: _____

---- Zucca office use only ----

Date received: _____ Staff Initial: _____