### Mezze

## **Dips**

- Tzatziki [gf] 5
- Taramasalata 6
- Melinzanosalata 5
- Hummus [gf] 5
- Skordalia [gf] 5
- Feta roast capsicum 5
- Beetroot & feta [gf] 5
- Pita bread 3 ea

Yianni's fried kalamata olives [gf] 7

Grilled Hindmarsh Valley halloumi, spiced raisins [gf] 18

Baked SA fresh saganaki, peasant saltsa [gf] 18

Patates, garlic, lemon, oregano [gf] 9

Beetroot, quinoa, lemon skordalia, goats feta, almonds [gf] 16

Greek salata, tomato, cucumber, onion, olives, feta [gf] 9/16

Spanakopita, spinach, feta, walnuts, cherry tomato salata 15

Sugar cured salmon, beetroot, yoghurt, horta, turkish bread 20

Vine leaf dolmades, rice, crab meat, peas, mint 18

Seared scallops, Persian feta, cauliflower cream, salted pistachio [qf] 22

SA calamari, floured, fried, condiments 25

Kataifi wrapped Spencer Gulf prawns, lima bean salsa, citrus mayonnaise 24

Pork meatballs, tomato saltsa, dill 17

Greek sausage, pickled cabbage, saganaki cheese [gf] 18

Chargrilled spatchcock, lemon, oregano, roast fennel [gf] 17/30

Moussaka, eggplant, potato, minced meat, béchamel 19

Vegetarian Moussaka, seasonal vegetables, béchamel 19

Barossa Valley suckling pig pita, kefalograviera, pickles, mustard 19

SA chargrilled octopus, raw zucchini, beans, celery [gf] 25

Braised Clare Valley lamb, orzo pasta, kefalotiri 19

Chargrilled chicken souvlaki, couscous salata, tzatziki 18

Chargrilled lamb fillet souvlaki, couscous salata, tzatziki 23



Greek mezze

Twice baked duck, pourel patatas, spinach, metaxa saltsa [gf] 36

80 day aged Fleurieu Peninsula porterhouse, village patates [gf] 29

Psari of the day **POA** 

Seafood platter for two 95

Meat platter for two 95

# **Desserts**

Baklava, honey syrup, vanilla fairy floss, pistachio icecream 16

Loukoumades golden donuts, warm honey syrup 18

Cream Kataifi, vanilla custard, walnuts 16

Mezze plate, selection of homemade desserts 20

Metaxa fig brulee, halva, chocolate icecream [qf] 17

Chocolate hazelnut rizogalo, kataifi crumbs, peanut butter ice cream 18

## **Dessert Wine**

Moët & Chandon Nectar Impérial - 750ml btl 135

Samos Vindoux (Greece) - 50ml gl 6 btl 30

de Bortoli Noble One gl 13 375ml btl 45

Delas Freres Muscate de Beaumes de Venise - 375ml 42

Morris Classic Tokay gl 8

Woodstock Muscat gl 9

Pedro Ximenez gl 13

Fonseca Porto Reserve Port (Portugal) gl 12

Penfolds Grandfather Port – 50ml gl 25

# **FUNCTION PACKAGES**

# Function Package 1 \$49.00 pp

Choice of any 7 dishes from all menu items, including dessert

# Function Package 2 \$59.00 pp

Choice of any 9 mezzes from all menu items, including dessert

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

## Function Package 3 \$69.00 pp

Selection of homemade dips w pita bread

Selection of entrees to share / baked SA fresh saganaki, prawns, calamari

Choice of the following main courses.

Porterhouse

Spatchcock

Pasari

Braised Lamb

Dessert Mezze

# **DRINKS PACKAGES**

## Drink Package 1 \$45.00 pp

Includes beer, wine, sparkling wine, soft drinks

(Duration: 3hrs)

Drink Package 2 \$55.00 pp

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

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









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 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 booking is required to secure your function.

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.

#### Cancellation/ Postponement

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

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 a	ıre responsible for an	y damage to Zucca	ı property, injury or	loss suffered as a	a result of their own
actions during the function.					

Restaurant.	nereby agree to the above conditions as established in this contract by Zucca
Signed:	Zucca office use only
Dated:	Date received: Staff Initial:

