

## BANQUETS & FUNCTIONS – SPRING

WELCOME TO VASILIS TABLE - WANT TO BOOK THE VENUE OUT – JUST ASK!

Minimal 80 people to book the whole restaurant on SPASTA Banquet **or** 100 people minimal on the Giorti Banquet

Function bookings for 20+ are required with a \$500 deposit at time of booking.

### VASILIS FEED ME | 49pp + add ouzo \$5pp

ELIAS | Aegean style olives, Coriolo vineyard

PITA | house made sourdough pita bread

TARAMOSALATA | whipped cod roe, shaved bottarga

MELIZANOSALATA | eggplant & tahini dip, red wine onions

CALAMARI | fried squid, zucchini, ouzo mayo

HORIATIKI | village salad, tomato, cucumber, olive, feta

BABOUS PATATES | hand-cut chips, oregano

CHICKEN KONDOSOUVLI | white herbed onions

KAPOUZI | watermelon sorbet, ouzo

**Vasilis "Feed me" banquet are for groups with 4+ and is the perfect way to share, family style.**

### GIORTI | 69pp + add ouzo \$5pp

ELIAS | Aegean style olives, Coriolo vineyard

PITA | house made sourdough pita bread

TARAMOSALATA | whipped cod roe, shaved bottarga

MELIZANOSALATA | eggplant & tahini dip, red wine onions

SAGANAKI | wood-fired cheese, honey, figs  
& wood-fired pita

KOLOKITHI SALAD | our raw garden salad,  
zucchini, fennel, cucumber, rusks, lemon

ARNI | milk fed lamb shoulder  
**Vasilis signature 6-hr slow cooked lamb with potatoes, tzatziki**

KAROTA | carrots, whipped feta, pistachio, honey

BAKLAVA CHEESECAKE  
pistachio, walnuts, honey orange syrup

**Giorti banquet - An epic group gathering for groups with 4+ the ultimate way to celebrate with friends and family.**

### SHARE PLATTERS – ea. FEEDS 4

MEAT 150 || SEAFOOD 130 || VEGETABLE 110 ||



## VASILIS TABLE

WEST BEACH | ADELAIDE

### SPASTA 99pp

**+ 5pp smashing plates option  
+ add ouzo \$5pp**

ELIAS | Aegean style olives, Coriolo vineyard

PSOMI | warm country Greek bread, baked daily

TARAMOSALATA | cod roe, shaved bottarga

FAVA | Santorini yellow split peas dip, raw red onion

KARIDES | char-grilled king prawns

SAGANAKI | wood-fired cheese, honey, figs, pita

PORK KALAMAKI | pork souvlakia

PSARI | market fish, wood roasted

HORTA | boiled seasonal greens, lemon, oil

ARNI | milk fed lamb shoulder  
**Vasilis signature 6-hr slow cooked potatoes, tzatziki**

HORIATIKI | village salad, tomato, cucumber,  
olives, feta

BOUGATSA | hand stretched filo, warm custard

RIZOGALO | crispy rice pudding, walnuts

**A perfect celebration of important moments – whether it's a christening, intimate gathering, or special occasion with those who matter most.**

### POTO'

**2 HR / DRINKS PACKAGE OPTION 35pp**

Jug Beer, sparkling, selected whites &  
reds, soft drinks, juices

**CORKAGE \$20 / BOTTLE**