

BANQUETS & FUNCTIONS – SPRING

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

Minimal 70 people to book the whole restaurant on SPASTA Banquet or Giorti Banquet /
OVER 14 guests ARE REQUIRED A SET MENU CHOICE – SORRY NO SPLIT BILLS

Function bookings for 20+ are required with a \$250 deposit at time of booking.

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

ELIAS | Aegean style olives, Coriole vineyard

PITA | house made pita bread

TARAMOSALATA | whipped cod roe, bottarga

MELIZANOSALATA | eggplant & tahini dip, red wine onions

CALAMARI | fried squid, zucchini, ouzo mayo

BABOUS PATATES | hand-cut chips, oregano

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

CHICKEN KONDOSOUVLI | vegetables, pita, tzatziki

Vasili's "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, Coriole 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
& house pita

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

CHICKEN KONDOSOUVLI | vegetables, pita, tzatziki

ARNI | milk fed lamb shoulder

Vasili's signature 6-hr slow cooked lamb with patatas, tzatziki

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

POTO'

2 HR / DRINKS PACKAGE OPTION 35pp

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

CORKAGE \$20 / BOTTLE



VASILIS TABLE

WEST BEACH | ADELAIDE

SPASTA 99pp

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

ELIAS | Aegean style olives, house marinated

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

LAMB KALAMAKI | lamb souvlakia

PSARI | market fish, wood roasted

HORTA | boiled seasonal greens, lemon, oil

ARNI | milk fed lamb shoulder

Vasili's signature 6-hr slow cooked potatoes, tzatziki

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

GALAKTOBOUREKO | hand stretched filo, warm
custard pie

BAKLAVA | pistachio, walnuts, honey syrup

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

PLATTERS – feeds 4

CHICKEN KONDOSOUVLI, vegetables, tzatziki, pita, salad & patates - 80

LAMB SHOULDER, 6-hours braised, patates, tzatziki - 88