

BANQUETS & FUNCTIONS – SUMMER

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

Minimal 80 people to book the whole restaurant on GIORTI Banquet or SPASTA Banquet
OVER 14 guests ARE REQUIRED A SET MENU CHOICE – SORRY NO SPLIT BILLS

Large groups bookings for 14+ are required with a \$250 deposit at time of booking.



VASILIS TABLE

WEST BEACH | ADELAIDE

GIORTI | 69pp + add ouzo \$5pp

ELIAS | Aegean style olives, house marinated

PITA | fluffy pita bread

TARAMOSALATA | whipped cod roe, bottarga

MELIZANOSALATA | eggplant & tahini dip, red wine onions

TZATZIKI | Greek thick yoghurt, garlic, cucumber, dill

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

CALAMARI | fried squid, zucchini, ouzo mayo

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

CHICKEN KONDOSOUVLI | vegetables, chips, tzatziki

ARNI | milk fed lamb shoulder

Vasili's signature 12-hr slow cooked lamb with patatas,
tzatziki

**Giorti banquet - An epic group gathering for groups with 14+ the
ultimate way to celebrate with friends and family.**

CAKAGE

If you require us to cut and serve, a \$3 per person fee applies

CORKAGE

A corkage fee of \$50 per bottle applies for BYO wine or spirits for
groups of 14 or more

DRINKS PACKAGE

A tailored drinks menu is available for groups of 14+

SPASTA 89pp

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

ELIAS | Aegean style olives, house marinated

PITA | fluffy pita bread

TARAMOSALATA | cod roe, shaved bottarga

TZATZIKI | Greek thick yoghurt, garlic, cucumber, dill

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

SEAFOOD PLATTER | Calamari, King prawns, white
bait, chips, ouzo mayo

ARNI | milk fed lamb shoulder

Vasili's signature 12-hr slow cooked potatoes, tzatziki

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

GALAKTOBOUREKO | crisp filo, custard, syrup

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