

ALATONERO

PRIVATE DINING

Enjoy exclusive access to our covered deck or private bar dining room. Inclusive of 4 courses, personalised menus, exclusive access for 3 hours duration, tea light candles and/or small vases of greenery.

Sample Menu

TO START

Housemade dips with warmed pita bread
Saganaki, fig, lemon

MEZZE

Fried calamari, rocket and fennel, harissa aioli
SZucchini and feta fritters lemon yoghurt

MAINS

Josper grilled chicken with moghrabieh, currants,
toasted almonds, red pepper yoghurt

Our signature, slow roasted lamb shoulder with
pea puree and jus

Served with sides of Greek salad and lemon roasted potatoes

DESSERT

Alatonero dessert platter- A selection of our
favourite desserts to share!

\$120pp

