

Thursday 14th February 2008

Valentines Day at Saganaki

Spoil your loved one this Valentine's Day with delicious Modern Greek cuisine, a beautiful interior and waterfront location at Saganaki Greek Cuisine & Grill

Includes	Four courses and sides plus matching Greek wines
Price	\$99 per person
Date	Thursday 14 th February 2008
Time	Dinner bookings from 6.00 pm
Address	62 NewQuay Promenade, Docklands Vic 3008



Dinner Menu

On Arrival

Mixed dip trio (Skordalia, Taramasalata, Tzatziki) served with freshly baked pita bread

Entrée

- Grilled Calamari marinated in cold pressed olive oil, served over roquette with bell pepper coulis
- Baked Kasseri cheese and vegetable stack with eggplant, tomato, zucchini and olive tapenade
- Saganaki garlic prawns served with soft Kefalotiri cheese, lemon, olive oil, and crushed pepper
- Kefthetes, fried meat balls with oregano, mint, sea salt and black pepper

White: 2000 Amethystos White, Macédoine. Red: 2001 Rapsani Reserve Epilegmenos, Mount Olympus

Main

- Oven baked chicken quarters with orange jus and baby roast potato
- Milk fed lamb slow roasted with thyme, rosemary, olive oil and garlic chips
- Crispy skin barramundi fillet, pan seared & served over garlic mash with saffron sauce
- Moussaka, layers of potato, freshly ground mince, eggplant, wine and béchamel

Mains served with Chef's selection of sides

Vegetarian options available upon request

White: 2006 Tsantali Chardonna, Hills of Maronia. Red: 2003 Tsantali Merlot, Halkidiki

Dessert

- White chocolate mousse served with strawberry and rosewater coulis
- Galaktoboureko served with berry compote and apricot & kiwi coulis
- Yianniotiko se Formakia - Coarsely chopped walnuts and kataifi pastry soaked with sugar syrup in a filo pastry cup, served with pistachio and white wine poached pear

2004 Samos Vin Doux, Island of Samos

Menu is subject to change

BOOK NOW – Ph 9606 0008 – www.saganaki.com.au