



Rules of the Sancho Panza Society:

- 1 We welcome one and all who have a sense of humour
- 2 We gather only for pleasure and to foster friendships
- 3 We share a love of food and wine, but above all camaraderie
- 4 We promise to mingle with all who gather
- 5 We shall not take ourselves too seriously

**SANCHO PANZA SOCIETY
THE GREEK DINNER**

Monday, 24 October, 2011 at 6.45pm for 7.00pm

Medusa Greek Taverna
2 Market Street, Sydney (Cnr Kent Street)



The Menu

Mezethes / Entree

Mezze Plate

Taramosalata, tzatziki, halloumi, country style sausages, dolmades, olives and pickled vegetables. Served with pita bread

Prawn Saganaki

Baked prawns in tomato, topped with crumbled fetta, served with crusty bread

Calamari

Crispy local fresh calamari, deep fried, with dill aioli on the side

Greek Salad

Traditional Greek salad of tomato, cucumber, capsicum, Spanish onions, fetta, olives and wild oregano

Fayita / Mains (Place an order for your choice from)

Medusa Greek Lamb

Whole slow baked traditional side of lamb, lemon potatoes, and roasted vegetables

Arni Souvlaki

Traditional lamb souvlaki served with tzatziki, spicy salad and chips

Mousaka

Oven baked layered potato, eggplant, beef mince and béchamel

Vegetarian Mousaka

Eggplant, zucchini, layered potato topped with béchamel

Chicken Santorini

Spinach, capsicum and goats cheese filled chicken breast on Santorini wine sauce

Fish of the Day

Glyka / Sweets

Baklava

Walnut filled filo in cinnamon syrup with honey yoghurt

Galactobouriko

Greek custard rolls, poached pear and vanilla bean ice cream

Beverages

Mythos Beer

Selection of Australian Wines

Also beer, soft drinks and mineral water

Pricing: \$90.00 per guest including GST & service

Bookings: Can only be made by email to jose@blancotouringcompany.com

Please Note: Bookings for the dinner will be accepted until October 3 or all places are sold out (which is very likely). You will need to pay cash on the night to settle the account.