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## BANQUET MENU 2

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\$60 per person

### BANQUET

Mordeo foccacia  
Marinated Greek & Spanish olives  
Jamon Serrano 24 months,  
Yia Yia's Taramasalata

Roast kent pumkin with labneh, caramelised walnuts, pomegranate molasses  
Risotto with green asparagus, green peas & nasturtium

Slow Roasted Lamb Rump with smoky eggplant puree  
Greek salad with tomato, cucumber, olives, feta & olive oil

### DESSERT

Loukoumades Greek doughnuts with hazelnut gelato & a honey cinnamon syrup  
Selection of vanilla and chocolate canoli

\*menus are seasonal and subjet to change

**126**  
PHILLIP ST  
ON THE CORNER OF  
PHILLIP & HUNTER  
*sydney CBD*

bistro & bar  
**02 9232 1306**  
info@mordeo.com.au  
www.mordeo.com.au



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## BANQUET MENU 3

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\$75 per person

### BANQUET

Mordeo foccacia  
Marinated Greek & Spanish olives  
Jamon Serrano 24 months,  
Hummus chickpea puree with tahini & lemon  
Yia Yia's Taramasalata

Roast kent pumkin with labneh, caramelised walnuts, pomegranate molasses  
Char-grilled Clarence river baby octopus with a grilled fennel & radicchio

Risotto with green asparagus, green peas & nasturtium

Portuguese Style Chicken on the bone with peri peri sauce & a tomato salad  
12 hour Roast Beef Short Rib with smoked mash potato, pickled vegetable

Greek salad with tomato, cucumber, olives, feta & olive oil

### DESSERT

Loukoumades Greek doughnuts with hazelnut gelato & a honey cinnamon syrup  
Selection of vanilla and chocolate canoli

\*menus are seasonal and subjet to change

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## "THE EUROPEAN"

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### 3 course set menu

(alternate drop, please choose 2 options from each course)

\$60 per person

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## ENTREE

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**Roast Kent Pumpkin** With labneh, walnuts, pomegranate molasses & a baby herb salad

**Clarence River Octopus** Char-grilled with fennel & radicchio salad, cherry tomato & green olive

**BBq Sirloin** with pear, rocket, parmesan & olive oil

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## MAIN

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**BBq Half Chicken** With a paprika aioli, fennel & celeriac slaw, toasted grains

**Market Fish of the Day** With eggplant puree, charred broccolini & a green olive salsa

**Beef Short Rib** Slow cooked for 12 hours in the wood fired oven with smoked mash potato, pickled vegetables & red wine jus

**Risotto** With spring seasonal vegetable & vincotto

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## DESSERT

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**Flourless Chocolate Cake** With preserved figs & mascarpone cream

**Loukoumades** Greek style doughnuts with hazelnut gelato & a honey cinnamon syrup

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