



*The Oyster Box*

# MAMMA MIA, HERE WE GO AGAIN!

**NEW YEAR'S EVE DINNER  
31st DECEMBER 2023**

Celebrate all that is love,  
friendship and family this  
New Year's Eve as we  
transport you to Greece  
for an evening that  
you won't forget. Opa!

TIME: 18h30 for 19h00  
DRESS CODE: Bright, Floral and Fun  
LOCATIONS: The Ocean Terrace  
and The Grill Room

For bookings, please email:  
[restaurants@oysterbox.co.za](mailto:restaurants@oysterbox.co.za)



2024

# OCEAN TERRACE MENU

R2 900 PER ADULT | R1 900 PER CHILD UNDER 12 YEARS

## ορεκτικά (STARTERS)

### Mezze Sharing Platters

Dolmades, falafel, beef kofta, chicken souvlaki, grilled calamari, roasted red peppers, aubergines, onions, hummus, tzatziki, taramasalata, Tirokafteri feta cheese dip, tapenade of olive and tomato, feta cheese phyllo parcels with honey, toasted garlic pita bread

## κύριο πιάτο (BUFFET MAINS)

### Seafood Orzo

Mussels, shrimp and seaweed, sundried tomatoes, crumbled feta cheese

### Keftedes

Beef meatballs baked in lemon garlic butter

### Kotopoulo Skorthato

Chicken thighs slow roasted with lemon, thyme, and garlic

### Fish Plaki

Kingklip, tomato, onion, feta cheese, olives, white wine

### Kleftiko

Slow roasted leg of lamb with vegetables, potatoes, jus

### Rolled Pork Neck

Honey glaze, roasted sweet potatoes

### Pastitsio

Oven baked layers of macaroni, beef ragu, creamy béchamel sauce

### Vegetables Briam (V)

Mediterranean style roasted vegetables in olive oil, herbs, garlic

### Moussaka (V)

Aubergine, tomato and béchamel sauce

**Served with Greek roast potatoes, lemon pilaf rice, creamed spinach, Mediterranean roast vegetables, traditional Greek salad**

## επιδόρπιο (DESSERT) TABLE

### (Palm Court Buffet Table)

Pistachio and chocolate Baklava

Sokolatopita

Sweet cheese pastries

Olive oil brownies

Greek yoghurt cake

Semolina and pine nut cookies

Chocolate pistachio Halva

### Served in the Oyster Bar

Tea, coffee, honey and

walnut Loukoumades,

Traditional cheese trolley



# GRILL ROOM MENU

R3 200 PER ADULT | REGRET NO CHILDREN

## ON THE TABLE

### Mezze Sharing Platter

Greek Dolmades, beef kofta, pork souvlaki, roasted artichokes, stuffed olives, toasted garlic pita bread, hummus, tzatziki, Tirokafteri feta cheese dip

## PRE - STARTER

### Symphony of Squid

Deep fried squid tentacles, grilled tubes stuffed with pine nuts and spinach, lemon poached calamari steak with garlic mayo salad

## ορεκτικά (STARTERS)

### Prawn Saganaki

With tomato, oregano, feta cheese and Ouzo

Or

### Kofta

Lamb, thyme, garlic, lemon, oregano, oven roasted in olive oil, tzatziki

Or

### Santorini Fava Tart (V)

Caramelized onions, roasted hazelnuts, caper leaves, virgin olive oil

### Lemon Granita Sorbet

## κύριο πιάτο (MAIN COURSE)

### Paidakia

Grilled lamb loin chops, garlic infused butter, smoked beetroot purée, sautéed new potatoes, rosemary

Or

### Mediterranean grilled Sea Bass

Cauliflower "Cous cous", summer vegetables, black aioli, salmon roe

Or

### Ellasonitiko

Roasted crispy pork belly, infused with Mediterranean herbs and spices, roast potatoes and vegetables

Or

### Greek Orzo (V)

Summer vegetables, sundried tomatoes, Vin Santo wine, roasted almonds, rosemary, smoked cheese

## επιδόρπιο (DESSERT) TROLLEY

Greek Ekmek Kataifi

Pistachio and chocolate Baklava

Sokolatopita

Sweet cheese pastries

Olive oil brownies

Greek yoghurt cake

Semolina and pine nut cookies

Chocolate pistachio Halva

### Served in the Oyster Bar

Tea, coffee, honey and walnut Loukoumades,

Traditional cheese trolley