VALENTINES MENU

TO SHARE

Marinated Olives (V)
Hummus (V), Taramosolata, Bread

ENTREE

CHOICE

Sydney Rock Oysters (6), Ouzo Mignonette
Hiramasa Kingfish Carpaccio, Marinated Tomatoes, Capers, Basil Oil
Baked Fetta in Filo, Plums. Candied Walnuts, Greek Honey (V)
Crispy Pork Belly, Black Garlic, Pepperonata
Grilled Figs, Beetroot, Watercress, Pomegranate, Molasses, Pistachio (Vegan)

MAIN COURSE

CHOICE

Greek Lamb Shoulder, Lemon and Oregano Potatoes (GF)
Chargrilled XL Yamba King Prawns, Skordalia, Chili, Garlic, Lemon
Pan Roasted Barramundi, Salad of New Seasons Beans, Green Tahini Dressing (GF)
Chargrilled Butterflied Baby Chicken, Smoked Eggplant, Roasted Garlic, Pickled Onion (GF)
RoastTomato & Saffron Risotto, Artichokes, Zucchini, Silverbeet (Vegan)

DESSERT

CHOICE

Pistachio Cake, Sour Cherries, Chocolate Ice-Cream
Toloumbes in Citrus Syrup, Poached Peaches, Vanilla Ice-Cream
Watermelon Granita, Macerated Strawberries, Ouzo, Mint (Vegan)

DRINKS

SPARKLING WINE

	Glass	Bottle
NV Muum 'Grand Cordon' Brut | Reims France	28	139
NV Vigna Sancol Brut Extra Dry Prosecco | Veneto Italy	15	70
NV Chandon 'Garden Spritz' Orange Bitters | Vic	17	84
NV Perrier Jouet Grand Brut | France		149

WINE - WHITE, ROSE, RED

	Glass	Bottle
21 Jim Barry Assyrtiko | SA	17	70
21 Kangarilla Road Pinot Grigio | Adelaide Hills, SA	14	58
22 Jules Taylor Sauvignon Blanc | Marlbourough, NZ	14	58
22 Tyrrells Hunter Valley Sauvignon Blanc | NSW	13	54
22 ATMA Malagousia Xinomavro | Naoussa, Greece	14	56
22 Holm Oak Chardonnay | Tamar Valley Tas	18	78
NV Dunes 'Split Pick' Moscato Rose | SA	12	48
21 Artea Grenache Syrah Rose | France	14	56
20 Mahi Pinot Noir | Marlborough, NZ	17	74
20 Gaia Estate Agiorgitiko | Nemea, Greece	17	72
20 AT Richardson 'Chokestone' Shiraz | Vic	16	66
21 Kangarilla Road Cabernet Sauvignon | SA	14	58
21 Jericho Grenache Shiraz Mouvedre | SA	14	58

COCKTAILS

Rye Old Fashion 24
Rittenhouse Rye Whisky, Orange Bitters & Salted Caramel

Passionfruit Caprioska 24
Absolut Citron Vodka, Passoa, Passionfruit Puree, Orange

Strawberry Margarita 24
Tequila, Stawberry Puree, Tripple Sec

Martini Mas Cucumber 24
Beefeater London Dry Gin, Rhubarb Bitters, Lime & Mint Syrup

Negroni 24
Classic mix of Beefeater London Dry Gin, Campari, Dolin Rouge

Royal Mojito 24
Lime & Mint Muddled with Sugar, mixed with Havana Club 7yo, Topped with Apple Juice

MOCKTAILS

Sweet Mandy 16
Orange, Passionfruit, Ruby Grapefruit

Twig 'n Berries 16
Crushed Lime with Strawberry, cinnamon & Shaken with Cranberry, topped with Soda

DRAUGHT BEER

Draught Balter Extra Pale Ale 4.8% | QLD	420ml	13
Young Henrys 'Newtowner Pale Ale 5% | NSW	420ml	12
Asahi Super Dry 5% | Japan	330ml	14

BEER

Mythos	13
Heineken Zero Non-Alcoholic Beer 0% ABV | Holland	13
Apple Thief 'Pink Lady' Cider 4.5% | Batlow NSW	12