

MOTHER'S DAY MENU

TO SHARE

Marinated Olives, Stuffed Peppers (V)
Sourdough, Greek Olive Oil (GF)

ENTRÉE

CHOICE

Grilled Octopus, Green Beans, Capers, Parsley, Lemon (GF)
Ouzo Cured King Salmon, Labne, Radish, Pickled Cucumber, Dill (GF)
Heirloom Beetroot Salad, Roasted Grapes, Honey, Fetta, Walnuts (GF)
Dolmades, Hummus, Marinated Tomatoes, Pomegranate, Fennel, Mint (Vegan)
Pork & Veal Sheftalia Sausages, Green Tahini, Pistachio (GF)

MAIN COURSE

CHOICE

Slow Cooked Greek Lamb Shoulder, Lemon and Oregano Potatoes (GF)
Pan Roast Saltwater Barramundi, Smoked Eggplant, Roast Garlic, Pickled Red Onion (GF)
Slow Roast Tomato & Saffron Risotto, Artichoke, Zucchini, Silverbeet (Vegan)
Grilled King Prawns, Skordalia, Chilli, Garlic, Parsley, Lemon (GF)
Char Grilled Baby Chicken, Wild Weed Fasolada, Preserved Lemon (GF)

DESSERT

CHOICE

Orange Cake, Yoghurt Cream, Candied Orange Peel (GF, V)
Chocolate Bougatsa, Sour Cherries, Vanilla Ice-Cream (V)
Macerated Strawberries, Mint, Watermelon Granita (Vegan)