

DRINKS

COCKTAILS

Pina Colada \$22

White Rum, Coconut Cream, Pineapple Juice & Crushed Ice

Classic Margarita \$22

Olmea Altos Plata Tequila, Triple Sec & Lime, Salt Rim

Peach Mastiha Sour \$22

Skinos Mastiha, Lime & Peach Bitters

SPARKLING WINE

Zafeirakis Prologue Sparkling Rose \$19

Ruggeri 'Argeo' Prosecco \$14

MENU

TO START

Sourdough Bread & Greek Olive Oil v

Fava Bean, Red Onion & Capers gf | v

ADD

6 Sydney Rock Oysters, Ouzo Mignonette \$36

2 Australian Scallops, Raisin & Shallot Dressing, Black Garlic gf \$20

MEZZE (choice of)

Wagyu Beef Bresola, Peach & Watercress Salad, Pomegranate Molasses gf

Octopus, Potato, Capers & Cabernet Vinegar gf

Haloumi, Seasonal Fruit, Greek Olive Oil gf

Vine Leaf Dolmades, Hummus, Bulgar Salad v

Spanakopita, Spinach & Cheese Pastry v

Snapper Crudo, Confit Tomato, Citrus & Herb Oil

MAINS (choice of)

Lamb Shoulder, Lemon & Oregano Potatoes gf

Yamba Prawns, Skordalia, Chilli & Lemon gf

Grilled Barramundi & Eggplant Relish gf

Roast Half Chicken, Whipped Garlic & Greens gf

Rolled & Roasted Pork Belly, Pepperonata

Tomato & Saffron Risotto, Artichoke, Silverbeet, Zucchini gf | v

ADD SIDES \$12 (per side)

Classic Greek Salad gf | v

Seasonal Greens, Garlic, Almonds & Lemon gf | v

Shaved Cabbage Salad, Keflotyri, Pinenuts, Raisins, Sourdough Crumbs v

Hand-Cut Chips, Sea Salt gf | v

DESSERT (choice of)

Lemon Bougatsa, Semolina Custard, Rhubarb & Strawberries v

Pistachio Cake, Cherries, Chocolate Ice-Cream v

Vanilla Creme Brulee, Cinnamon Shortbread v

Two Course \$85

Pita & Fava, Choice of Mezze and Main

Three Course \$99

Pita & Fava, Mezze, Main, Dessert

All prices include GST.

Credit Card surcharges apply.