

MEZZE

Drawing on authentic Mediterranean traditions, our menu invites you to share, taste and explore.

SMALL PLATES

Warm Olives, rosemary, garlic vg, gf	10
Tzatziki, yoghurt, cucumber, dill, warmed flat bread v, gfo	18
Taramosalata, traditional fish roe dip, warmed flat bread df, gfo	18
Hummus, traditional chickpea dip, warmed flat bread vg, df, gfo	18
Muhammara, spicy roasted capsicum, walnuts, breadcrumbs vg	18
Calamari Fritti, crystal sea salt, lemon, aioli	24
Baked Kefalograviera Saganaki, honey, toasted walnuts v, gf	26
Butterflied King Prawns, chilli garlic butter, lemon gf	32
Steak Tartare, hand-cut beef, quail egg yolk, chips gf, df	32
Scallop Crudo, chilli, cucumber, ginger gel, orange, kaffir lime oil gf, df	32
Charred Octopus, sauce vierge, grilled lemon gf, df	32

LARGER PLATES

Baked Vegetarian Moussaka, potato, eggplant, béchamel, napolitan sauce v	45
Whole Grilled Local Snapper, chermoula gf, df	68
Greek-Rub Whole Grilled Chicken, toum, pickles gf, df	58
Slow Cooked Lamb Shoulder, rosemary, anchovy, salsa verde gf, df	85
600g Viking Beef Cutlet, salsa verde, lemon gf, df	99
1.5kg Beef Tomahawk, salsa verde, lemon gf, df	169

SALADS

Classic Greek Salad, tomatoes, cucumber, capsicum, onion, olives, feta, oregano vgo, gf, dfo	25
Watermelon & Feta Salad, mint, basil, rocket, pepitas vgo, gf	25
Spiced Fried Cauliflower Florets, baked chickpeas, chilli labna, dukkah, dressed with balsamic vgo, gf, dfo	25

SIDES

Seasonal Grilled Vegetables, sumac yoghurt v, gf, dfo	16
Crispy Potatoes, harissa aioli vg, gf, df	16
Chips, Feta & Oregano vgo, gf, df	14
Tabbouleh, bulgur wheat, tomatoes, cucumber, parsley, mint vg, df	10

DESSERTS

White Chocolate Crème Brûlée v, gf	17
Rizogalo Rice Pudding v, gf	17
Pistachio Gelato, walnut praline gf	14
Lemon Sorbet, pomegranate vg, gf, df	14

FAMILY STYLE

Tables of 8 and above must dine on the family style menu. Whole table only.

Min 4 people

\$75 per person

SMALL PLATES

Warm Olives
Tzatziki
Hummus
Charred Octopus
Baked Kefalograviera Saganaki

MAINS (CHOOSE ONE)

Slow Cooked Lamb Shoulder
Greek-Rub Whole Grilled Chicken

SIDES

Classic Greek Salad
Crispy Potatoes

DESSERT

White Chocolate Crème Brûlée

TO START

Aperol Spritz 16
Elderflower Spritz 16
Limoncello Spritz 16
Campari Spritz 19
Pepperberry Spritz 23

v vegetarian | **vg** vegan | **vgo** vegan option available | **gf** gluten-free | **df** dairy-free | **dfo** dairy-free option available

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.

Surcharge applies on all card payments. Menu is subject to change without notice. A 10% surcharge applies on public holidays.