

STARTERS

appellation oysters, lemon granita	5ea
warm marinated olives	9
grilled pita bread, evoo	7
seasonal raw vegetables, lemon, sumac	9
taramasalata, finger lime	15
hummus, chickpea, tahini	14
blue fin tuna, n'duja, warm crumpet	14ea
zucchini & sweet potato chips	13

ENTREES

kingfish crudo, mango, yuzu kosho	22
crispy kale, mandarin, honey, parmesan	22
burrata, heirloom tomatoes, basil oil	17
baby cauliflower, romesco, goats curd	17
saganaki, honey, lemon, oregano	22
fried calamari, tzatziki	24

MAINS

mushroom skewers, artichoke puree	27
grilled king prawns, harissa, yoghurt	28
grilled market fish, peppers, tomatoes	42
oven baked lamb shoulder, labneh	42

SIDES

greek salad	19
white cabbage, apple salad	11
miso carrots, pistachio, yoghurt	18
roasted potatoes, goats curd	14

DESSERTS

ricotta, evoo, salt, lemon gelato (spoon)	5
dark chocolate brownie, miso caramel	9
honey, yoghurt, ouzo panna cotta	10
kafe affogato	9

BANQUET I

75PP

warm marinated olives
grilled pita bread, evoo
taramasalata, finger lime
hummus, chickpea, tahini

baby cauliflower, romesco, goats curd
fried calamari, tzatziki

oven baked lamb shoulder, labneh
greek salad

roasted potatoes, goats curd

ricotta, evoo, salt, lemon gelato

BANQUET II

89PP

warm marinated olives
grilled pita bread, evoo
taramasalata, finger lime
hummus, chickpea, tahini

burrata, heirloom tomatoes, basil oil
saganaki, honey, lemon, oregano
white cabbage, apple salad

grilled market fish, peppers, tomatoes
oven baked lamb shoulder, labneh
greek salad

ricotta, evoo, salt, lemon gelato
dark chocolate brownie, miso caramel

VALENTINES DAY
BANQUET
79PP

warm marinated olives
grilled pita bread, evoo
taramasalata, finger lime
hummus, chickpea, tahini

saganaki, honey, lemon, oregano
white cabbage, apple salad

grilled king prawns, harissa, yoghurt
oven baked lamb shoulder, labneh
greek salad

ricotta, evoo salt, lemon gelato

ADD ON

+ appellation oysters, lemon granita 5ea

+ Glass of 2014 Noel Bazin 1er Cru Blanc Des Blanc Champagne 25