

STARTERS

appellation oysters	5ea
warm marinated olives	9
grilled pita bread, evoo	7
seasonal crudite, 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, kumquat, yuzu kosho	22
kale, mandarin, honey, parmesan	22
burrata, heirloom tomatoes, basil oil	17
cauliflower, romesco, goats curd	17
saganaki, honey, lemon, oregano	22
fried calamari, tzatziki	24
grilled octopus, n'duja, hash brown	21

MAINS

mushroom skewers, artichoke puree	27
grilled king prawns, harissa, yoghurt	28
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	5
chocolate brownie, seasonal gelato	12
creme brulee, caramelised figs	14
kafe affogato	9

add frangelico 10

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