

STARTERS

appellation oysters, mignonette	6ea
warm marinated olives	9
grilled pita bread, evoo	8
seasonal crudite, lemon, sumac	9
muhammara, pomegranate, parsley	15
taramasalata, finger lime	15
hummus, chickpea, tahini	14
blue fin tuna, n'duja, warm crumpet	14ea
grilled octopus, n'duja, hash brown	22

ENTREES

kingfish crudo, tropical gazpacho	26
watermelon, feta, mojito dressing	21
burrata, heirloom tomatoes, basil oil	18
cauliflower, romesco, goats curd	17
saganaki, honey, lemon, oregano	23
fried calamari, tzatziki	25

MAINS

mushroom skewers, artichoke puree	27
king prawns, labneh, salsa verde	29
market fish, peppers, tomatoes	42
oven baked lamb shoulder, labneh	42

SIDES

greek salad	19
white cabbage, apple salad	13
brussels sprouts, mustard, agave	16
roasted potatoes, goats curd	16

DESSERTS

ricotta, evoo, salt, lemon gelato	6
creme brulee, caramelised figs	14
kafe affogato	9
add frangelico 10	
chocolate brownie, seasonal gelato	12

MEDITERRANEAN FEAST 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

IKARIAN BANQUET 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