

IKARIA

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, mandarins, fennel	26
mix leaf salad, pear, gorgonzola	21
burrata, heirloom tomatoes, basil oil	18
cauliflower, romesco, goats curd	17
saganaki, honey, lemon, oregano	23
fried calamari, tzatziki	25

MAINS

king mushrooms, pumpkin hummus	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 *add frangelico 10*	9
chocolate brownie, seasonal gelato	12

MEDITERRANEAN FEAST

75PP

5PP ADD OUZO

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

5PP ADD OUZO

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