

OUZO

MEDITERRANEAN DINING

SNACKS & MEZZE

Pita Bread Greek Fennel Seeds Extra Virgin Olive Oil Cardamom 4pc	\$8
Oysters Appellation Rock Oysters Jerez Mignonette Lemon	\$6ea
Olives Sicilian & Kalamata Olives Rosemary Lemon Zest	\$9
Taramasalata Tarama Cured Red Mullet Roe Lemon	\$16
Hummus Chickpeas Tahini Zhoog Fried Chickpeas	\$14
Eggplant Labneh Burnt Eggplant Sumac Harissa Oil	\$15
Anchovy Toast Guindillas Olives Crème Fraiche	\$8ea

SMALL PLATES

Prawns Paprika & Garlic Marinaded King Prawns Extra Virgin Olive Oil Sea Blight	\$34
Saganaki Kefalograviera Honey & Lemon Sauce Oregano	\$23
Burrata Red Capsicum Purée Basil Calendula	\$18
Kingfish Crudo Passionfruit Yuzu Kosho Pomegranate	\$27
Pappardelle Lamb Ragu	\$29
Cacio e Pepe Spaghetti	\$29
Octopus Carpaccio Bullhorn Peppers Potato Extra Virgin Olive Oil	\$13

MAINS

Slow-Cooked Lamb Shoulder Dill Greek Yogurt Lemon	\$55
Coral Trout Beure Blanc & Celeriac Sauce Rocket Oil	\$48
300g MBS9+ Tajima Wagyu Sirloin Pedro Ximénez Reduction Chives	\$90
Duck Duck Breast Plum Sauce Burnt Grape	\$51
Cauliflower Roasted Cauliflower Jerusalem Artichoke Purée Za'atar Sesame	\$32

SIDES

Confit Beef Fat Potatoes Marinaded Herbs lemon Thyme	\$16
Brussel Sprouts Red Wine Reduction Pecorino Cheese	\$18
Carrots Dutch Carrots Tamarind Glaze Tahini	\$19
Greek Salad Tomato Cucumber Onion Kalamatas Feta house Dressing	\$18

DESSERT

Halva Basque Cheese Cake Vanilla Yogurt Kumquat Marmalade	\$16
Tiramisu Lady Fingers Espresso Cream	\$15
Sorbets Seasonal Sorbet	\$10

A 15% Surcharge Applies to All Public Holidays, A 10% Service Charge Applies to Groups of 8 or More

OUZO

COCKTAILS

HOUSE COCKTAILS

Yia Yia's

Olive oil washed-Havana Club Spiced | Metaxa 7 Star | Disaronno | Honey | Mixed Citrus | Chamomile | Whey | Walnut \$23

Invisible Negroni

Malfy Gin | Italicus Rosolio | Vermouth Blend | Blue Curacao Dust \$25

Zorba

Vodka | St.Germain Elderflower | Blue Curacao | Citrus | Salted Air Foam \$22

Papou

Olmecca Altos Tequila | Jalapeno | Lime | Simple Sugar \$23

Opa

Gin | Campari | Tanica | Seasonal Berries | Rosemary | Lemon | Whites \$22

Nonna's

The Gospel Solera Rye | Creme de Cacao | Espresso | Golden Vanilla Syrup | Savioardi \$22

Cherry Bomb

Metaxa Ouzo | Cherry | Housemade Mediterranean Cola \$21

MARTINIS (Served -8 0°C)

España \$24

Malfy Gin | Creme De Peche | Fino Sherry | Dried Peach | Stuffed Pimento Olive

Italiano

Malfy Gin | Absolut Elyx | Cocchi Americano | Basil Oil | Sicilian Olive

Greco

House infused-Hendricks | Dry Vermouth | Tomato | Feta,|Kalamata Olive

Classic Vodka

Absolut Elyx | Dry Vermouth | Choice of Olive or Twist

Classic Gin

Malfy Gin | Dry Vermouth | Choice of Olive or Twist

BEER

Mythos 5%

Estrella Damm 5.9%

Peroni Nastro Azzurro 5%

Efes Pilsener 5%

Stone & Wood Pacific Ale 4.4%

Mountain Culture Pale Ale 5.2%

Philter XPA 4.2%

Bentspoke IPA 5.8%

DNA Rakija & Tonic 7.5%

Peroni 0 0%

\$12

\$12

\$15

\$11

\$13

\$15

\$13

\$16

\$18

\$11

A 15% Surcharge Applies to All Public Holidays, A 10% Service Charge Applies to Groups of 8 or More