

# OUZO

## SET MENU \$75

### MEZZE

**Pita Bread** Greek Fennel Seeds | Extra Virgin Olive Oil | Cardamom

**Olives** Sicilian & Kalamata Olives | Rosemary | Lemon Zest

**Taramasalata** Tarama | Cured Red Mullet Roe | Lemon

**Hummus** Chickpeas | Tahini | Zhoag | Fried Chickpeas

**Eggplant Labneh** Burnt Eggplant | Sumac | Harissa Oil

### SMALL PLATE

**Saganaki** Kefalograviera | Honey & Lemon Sauce | Oregano

### MAIN

**Slow-Cooked Lamb Shoulder** Dill | Greek Yogurt | Lemon

### SIDES

**Brussel Sprouts** Red Wine Reduction | Pecorino Cheese

**Greek Salad** Tomato | Cucumber | Onion | Kalamatas | Feta | house Dressing

### DESSERT

**Camomile Panacotta** Greek Yoghurt | Milk | Camomile Tea

## PREMIUM SET MENU \$99

### MEZZE

**Pita Bread** Greek Fennel Seeds | Extra Virgin Olive Oil | Cardamom

**Olives** Sicilian & Kalamata Olives | Rosemary | Lemon Zest

**Taramasalata** Tarama | Cured Red Mullet Roe | Lemon

**Hummus** Chickpeas | Tahini | Zhoag | Fried Chickpeas

**Eggplant Labneh** Burnt Eggplant | Sumac | Harissa Oil

### SMALL PLATE

**Saganaki** Kefalograviera | Honey & Lemon Sauce | Oregano

**Kingfish Crudo** Passionfruit | Yuzu Kosho | Pomegranate

### MAIN

**MBS7-8 Tajima Wagyu Sirloin** Pedro Ximénez Reduction | Chives

**Coral Trout** Beure Blanc & Celeriac Sauce | Rocket Oil

### SIDES

**Brussel Sprouts** Red Wine Reduction | Pecorino Cheese

**Greek Salad** Tomato | Cucumber | Onion | Kalamatas | Feta | house Dressing

**Confit Beef Fat Potatoes** Marinated Herbs | lemon Thyme

### DESSERT

**Halva Basque Cheese Cake** Vanilla Yogurt | Kumquat Marmalade

A 15% Surcharge Applies to all Public Holidays, A Discretionary 10% Service Fee Applies to Groups of 8+, this can be removed upon request

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