

OUZO

MEDITERRANEAN DINING

SNACKS & MEZZE

Pita Bread	Greek Fennel Seeds Extra Virgin Olive Oil Cardamom 4pc	\$8
Oysters	Appellation Rock Oysters Mojito Dressing Lemon	\$6ea
Olives	Sicilian & Kalamata Olives Rosemary Lemon Zest	\$9
Taramasalata	Tarama Cured Red Mullet Roe Lemon	\$16
Eggplant Labneh	Burnt Eggplant Sumac Harissa Oil	\$15
Tempura Feta	Lemon Yoghurt Celery Sprouts	\$15
Spanish Chorizo	Honey Chimichurri	\$18

SMALL PLATES

King Prawns	Paprika & Garlic Butter Finger Lime Red Elk	\$34
Saganaki	Kefalograviera Honey & Lemon Sauce Oregano	\$23
Burrata	Red Capsicum Purée Basil Calendula	\$18
Kingfish Crudo	Sumac Dressing Rocket Oil Vietnamese Mint	\$29
Pastas of the week	Ask Your Server	\$34
Octopus	Nduji Potato Foam Paprika	\$28

MAINS

Slow-Cooked Lamb Shoulder	Dill Greek Yogurt Lemon	\$55
Whole Snapper	Harissa Mayo Apple & Fennel Salad Fermented Honey	\$53
300g MB4+ Black Angus Flat Iron Fillet	Mustard & Parsley Sauce	\$57
300g MBS9+ Tajima Wagyu Sirloin	Pedro Ximénez Reduction Chives	\$120
Half Roast Chicken	Molasses Reduction Orange Pomegranate Salad	\$48
Cauliflower	Roasted Cauliflower Garlic Labneh Fried Kale Spiced Pine Nuts	\$32

SIDES

Confit Beef Fat Potatoes	Marinated Herbs lemon Thyme	\$16
Brussel Sprouts	Red Wine Reduction Pecorino Cheese	\$18
Broccolini	Romesco Almonds	\$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
Caramel Flan	Condensed Milk Vanilla	\$14
Sorbets	Seasonal Sorbet	\$10

A 15% Surcharge Applies to All Public Holidays,

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COCKTAILS

HOUSE COCKTAILS

Yia Yia's	\$23
Olive oil washed-Havana Club Spiced Metaxa 7 Star Disaronno Honey Mixed Citrus Chamomile Whey Walnut	
Invisible Negroni	\$25
Malfy Gin Italicus Rosolio Vermouth Blend Blue Curacao Dust	
Zorba	\$22
Vodka St.Germain Elderflower Blue Curacao Citrus Salted Air Foam	
Papou	\$23
Olmecca Altos Tequila Jalapeno Lime Simple Sugar	
Opa	\$22
Gin Campari Tanica Seasonal Berries Rosemary Lemon Whites	
Nonna's	\$22
The Gospel Solera Rye Creme de Cacao Espresso Golden Vanilla Syrup Savioardi	
Cherry Bomb	\$21
Metaxa Ouzo Cherry Housemade Mediterranean Cola	
MARTINIS (Served -8 0°C)	\$24

España

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%	\$12
Estrella Damm 5.9%	\$12
Peroni Nastro Azzurro 5%	\$15
Efes Pilsener 5%	\$11
Stone & Wood Pacific Ale 4.4%	\$13
Mountain Culture Pale Ale 5.2%	\$15
Philter XPA 4.2%	\$13
Bentspoke IPA 5.8%	\$16
DNA Rakija & Tonic 7.5%	\$18
Peroni 0 0%	\$11

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