

OUZO

DINING MENU

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 Zhoag Fried Chickpeas	\$14
Eggplant Labneh Burnt Eggplant Sumac Harissa Oil	\$15
Anchovy Toast Guindillas Olives Crème Fraiche	\$8ea
Salted Cod Crumpet Red Capsicum Olives Capers 2pc	\$14

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
Mortadella Stracciatella Iranian Pistachio Extra Virgin Olive Oil	\$19
Octopus Carpaccio Bullhorn Peppers Potato Extra Virgin Olive Oil	\$13

MAINS

Slow-Cooked Lamb Shoulder Dill Greek Yogurt Lemon	\$45
Coral Trout Beure Blanc & Celeriac Sauce Rocket Oil	\$42
300g MBS7-8 Tajima Wagyu Sirloin Pedro Ximénez Reduction Chives	\$75
Duck Duck Breast Plum Sauce Burnt Grape	\$51
Cauliflower Roasted Cauliflower Jerusalem Artichoke Purée Za'atar Sesame	\$32

SIDES

Confit Beef Fat Potatoes Marinated 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
Camomile Panacotta Greek Yoghurt Milk Camomile Tea	\$12
Sorbets Seasonal Sorbet	\$10

A 15% Surcharge Applies to All Public Holidays, A 10% Discretionary Service Charge Applies to Groups of 8 or More, this can be removed upon request