

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

ADD 2HRS BOTTOMLESS DRINKS PACKAGE: \$45

Includes:

SMALL PLATE

Saganaki Kefalograviera | Honey & Lemon Sauce | Oregano

- Limoncello Spritz & Aperol Spritz
- House beer
- House wine
- House Sparkling
- House Rose

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

ADD 2HRS BOTTOMLESS DRINKS PACKAGE: \$45

Includes:

SMALL PLATE

Saganaki Kefalograviera | Honey & Lemon Sauce | Oregano

Kingfish Crudo Passionfruit | Yuzu Kosho | Pomegranate

- Limoncello Spritz & Aperol Spritz
- House beer
- House wine
- House Sparkling
- House Rose

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