

OUZO

BOTTOMLESS BRUNCH: \$99pp

FOOD

MEZZE

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

Taramasalata Tarama | Cured Red Mullet Roe | Lemon

Hummus Chickpeas | Tahini | Zhooug | Fried Chickpeas

Eggplant Labneh Burnt Eggplant | Sumac | Harissa Oil

SMALL PLATES

Haloumi Skewers Woodfire Grilled Haloumi | Honey & Lemon Dressing

MAIN

Slow-Cooked Lamb Shoulder Dill | Greek Yoghurt | Lemon

Served w/ Pita Bread

DESSERT

Camomile Panacotta Greek Yoghurt | Milk | Camomile Tea

DRINKS

SPRITZES

Limonchello Spritz Limonchello | Prosecco | Soda | Lemon wheel

Aperol Spritz Aperol | Prosecco | Soda | Orange

BEER

EFES Pilsner 5%

WINE

Prosecco La Bulle Australian Fizz, Tumbarumba, NSW, 2023

White Cantina Rocca Pino Grigio, Veneto Italy, 2023

Red Burchino Chianti Superiore Sangiovese, Tuscany, Italy, 2020

Rose Barossa Wine Cartel Rose Old Vine Grenache, McLaren Vale, SA, 2023

ONE SHOT OF OUZO TO FINISH

Please Note: All dietary requirements can be catered for, just leave a booking note and we will organise substitutions