

OUZO

SET MENU \$65

MEZZE

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

Taramasalata Tarama | Cured Red Mullet Roe | Lemon

Eggplant Labneh Burnt Eggplant | Sumac | Harissa Oil

SMALL PLATE

Saganaki Kefalograviera | Honey & Lemon Sauce | Oregano

MAIN

Slow-Cooked Lamb Shoulder Dill | Greek Yogurt | Lemon (Extra Large Portion +\$12pp)

SIDES

Confit Beef Fat Potatoes Marinated Herbs | Lemon Thyme

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

DESSERT

Tiramisu Lady Fingers | Espresso | Cream

Add Drinks Package: \$35

Espresso Martinis

Palomas

Spritzes

Beer, Wine, Bubbles, Rose

90mins

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 | Zhoug | Fried Chickpeas

Eggplant Labneh Burnt Eggplant | Sumac | Harissa Oil

SMALL PLATE

Saganaki Kefalograviera | Honey & Lemon Sauce | Oregano

Kingfish Crudo Passionfruit | Yuzu Kosho | Pomegranate

MAIN

MBS9+ Tajima Wagyu Sirloin Pedro Ximénez Reduction | Chives

Coral Trout Beurre 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

Add Drinks Package: \$35

Espresso Martinis

Palomas

Spritzes

Beer, Wine, Bubbles, Rose

90mins

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