

O U Z O

Mediterranean Bar & Dining

B O T T O M L E S S B R U N C H

\$99pp

F O O D

M E Z Z E

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

Taramasalata *Tarama | Cured Red Mullet Roe | Lemon*

Falafel *Chickpeas | Beetroot Hummus*

Eggplant Labneh *Burnt Eggplant | Sumac | Harissa Oil*

S M A L L P L A T E S

Pasta of the Week

M A I N

Slow-Cooked Lamb Shoulder *Dill | Greek Yoghurt | Lemon*

Served w/ Crispy Potatoes & Greek Salad

D E S S E R T

Tiramisu *Lady Fingers | Espresso | Cream*

D R I N K S

S P R I T Z E S

Limoncello Spritz *Limoncello | Prosecco | Soda | Lemon Wheel*

Aperol Spritz *Aperol | Prosecco | Soda | Orange*

Espresso Martini *Vodka | Espresso | Mr. Black | Simple Syrup*

Paloma *Tequila | Lime | Grapefruit | Agave | Soda*

B E E R

Peroni Nastro Azzurro 5%

W I N E

House Red Wine, House White Wine, House Sparkling Wine & House Rosé

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