O U Z O

Mediterranean Bar & Dining

Bottomless Brunch

$99 per person

FOOD

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

DRINKS

S P R I T Z E S

Limoncello Spritz
Limoncello | Prosecco | Soda | Lemon Wheel

Aperol Spritz
Aperol | Prosecco | Soda | Orange

Espresso Martini
Casa Vodka | Espresso | Casa Coffee Liqueur | Simple Syrup

Paloma
Casa Tequila | Lime | Grapefruit | Agave | Soda

B E E R

Peroni Nastro Azzurro
5%

W I N E

House Red, House White, House Sparkling & House Rosé

Please note: all dietary requirements can be catered for — leave a booking note and we will organise substitutions.
A 2% service charge applies to all bills. It helps us pay the chefs, bartenders and floor staff who look after you. Thank you.