

O U Z O

Mediterranean Bar & Dining

Bottomless Brunch

\$99 per person

FOOD

MEZZE

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

SMALL PLATES

Pasta of the Week

MAIN

Slow-Cooked Lamb Shoulder

Dill | Greek Yoghurt | Lemon

Served w/ Crispy Potatoes & Greek Salad

DESSERT

Tiramisu

Lady Fingers | Espresso | Cream

DRINKS

SPRITZES

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

BEER

Peroni Nastro Azzurro

5%

WINE

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.