

O U Z O

Mediterranean Bar & Dining

M E D I T E R R A N E A N D I N I N G S N A C K S & M E Z Z E

Pita Bread <i>Greek Fennel Seeds Extra Virgin Olive Oil Cardamom 4pc</i>	\$8
Oysters <i>Appellation Rock Oysters Mojito Dressing Lemon</i>	\$6ea
Olives <i>Sicilian & Kalamata Olives Rosemary Lemon Zest</i>	\$9
Taramasalata <i>Tarama Cured Red Mullet Roe Lemon</i>	\$16
Eggplant Labneh <i>Burnt Eggplant Sumac Harissa Oil</i>	\$15
Tempura Feta <i>Lemon Yoghurt Celery Sprouts</i>	\$15
Spanish Chorizo <i>Honey Chimichurri</i>	\$18

S M A L L P L A T E S

King Prawns <i>Paprika & Garlic Butter Finger Lime Red Elk</i>	\$34
Saganaki <i>Kefalograviera Honey & Lemon Sauce Oregano</i>	\$23
Burrata <i>Red Capsicum Puree Basil Calendula</i>	\$18
Kingfish Crudo <i>Sumac Dressing Rocket Oil Vietnamese Mint</i>	\$29
Pastas of the Week <i>Ask Your Server</i>	\$34
Octopus <i>Nduja Potato Foam Paprika</i>	\$28

M A I N S

Slow-Cooked Lamb Shoulder <i>Dill Greek Yogurt Lemon</i>	\$55
Whole Snapper <i>Harissa Mayo Apple & Fennel Salad Fermented Honey</i>	\$53
300g MB4+ Black Angus Flat Iron Fillet <i>Mustard & Parsley Sauce</i>	\$57
300g MBS9+ Tajima Wagyu Sirloin <i>Pedro Ximenez Reduction Chives</i>	\$120
Half Roast Chicken <i>Molasses Reduction Orange Pomegranate Salad</i>	\$48
Cauliflower <i>Roasted Cauliflower Garlic Labneh Fried Kale Spiced Pine Nuts</i>	\$32

S I D E S

Confit Beef Fat Potatoes <i>Marinated Herbs Lemon Thyme</i>	\$16
Brussel Sprouts <i>Red Wine Reduction Pecorino Cheese</i>	\$18
Broccolini <i>Romesco Almonds</i>	\$19
Greek Salad <i>Tomato Cucumber Onion Kalamatas Feta House Dressing</i>	\$18

D E S S E R T

Halva Basque Cheese Cake <i>Vanilla Yogurt Kumquat Marmalade</i>	\$16
Tiramisu <i>Lady Fingers Espresso Cream</i>	\$15
Caramel Flan <i>Condensed Milk Vanilla</i>	\$14
Sorbets <i>Seasonal Sorbet</i>	\$10

A 15% surcharge applies to all public holidays. A discretionary 10% service fee applies to groups of 8+, this can be removed upon request

O U Z O

Mediterranean Bar & Dining

Add Drinks Package: \$35

Espresso Martinis, Palomas, Spritzes, Beer, Wine, Bubbles, Rosé - 90mins

SET MENU \$ 6 5

M E Z Z E

Pita Bread

Greek Fennel Seeds | Extra Virgin Olive Oil | Cardamom

Taramasalata

Tarama | Cured Red Mullet Roe | Lemon

Eggplant Labneh

Burnt Eggplant | Sumac | Harissa Oil

S M A L L P L A T E

Saganaki

Kefalograviera | Honey & Lemon Sauce | Oregano

M A I N

Slow-Cooked Lamb Shoulder

Dill | Greek Yogurt | Lemon (Extra Large Portion +\$12pp)

S I D E S

Confit Beef Fat Potatoes

Marinated Herbs | Lemon Thyme

Greek Salad

Tomato | Cucumber | Onion | Kalamatas | Feta | House Dressing

D E S S E R T

Tiramisu

Lady Fingers | Espresso | Cream

PREMIUM SET MENU \$ 9 9

M E Z Z E

Pita Bread

Greek Fennel Seeds | Extra Virgin Olive Oil | Cardamom

Olives

Sicilian & Kalamata Olives | Rosemary | Lemon Zest

Taramasalata

Tarama | Cured Red Mullet Roe | Lemon

Eggplant Labneh

Burnt Eggplant | Sumac | Harissa Oil

S M A L L P L A T E

Saganaki

Kefalograviera | Honey & Lemon Sauce | Oregano

Kingfish Crudo

Sumac Dressing | Rocket Oil | Vietnamese Mint

M A I N

MB4+ Angus Flat Iron Fillet

Mustard & Parsley Sauce

Half Roast Chicken

Molasses Reduction | Orange & Pomegranate Salad

S I D E S

Brussel Sprouts

Red Wine Reduction | Pecorino Cheese

Greek Salad

Tomato | Cucumber | Onion | Kalamatas | Feta | House Dressing

Confit Beef Fat Potatoes

Marinated Herbs | Lemon Thyme

D E S S E R T

Halva Basque Cheese Cake

Vanilla Yogurt | Kumquat Marmalade

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