

TO START

Freshly Shucked Oysters (3) GF 21
finger limes, eschallots,
aged white balsamic

Mediterranean Olives v, VGO, GF 12
oregano, feta, fefferoni

Coal Fired Flatbread v, VG, GFO 9
sesame seeds, hazelnut, dukkah

Crispy Chickpeas v, VGO, GF 14
hummus, tahini, lemon, brown butter

Turkish Cacik v, GF 14
yoghurt, cucumbers, sicilian olives,
lemon oil

Muhammara Dip v, VGO, GF 14
feta, parsley, walnuts, molasses

MEZZE

Watermelon Salad v, GF 25
burrata, chilli flakes, feta,
fennel seeds

Greek Salad GF v VGO 22
cucumbers, olives, tomatoes, feta,
onions, dill, radishes

Baked Saganaki Cheese v GF 24
spicy harissa, oregano, chilli,
malfroy's honey

Burek v 22
three cheese & silverbeet pie, chives,
spiced brown butter

Grilled Eggplant v, VGO, GFO 23
tahini, parsley, goat's cheese, farro,
walnuts, pomegranate

Yellow Fin Tuna GF 29
black figs, eschallots, sicilian olives,
white balsamic

Sheftalia GF 26
cypriot lamb & pork sausages,
chickpeas, black lime

Grilled Squid GF 29
fennel, oregano, sicilian olives,
cannellini beans, squid ink aioli

Grilled Octopus GF 32
spiced chickpeas, lemon, oregano,
romesco sauce

PLATES

Murray Cod GF 46
steamed in vine leaves, tomatoes, dill,
toasted pine nuts.

Grilled King Prawns GFO 42
braised chickpeas, black olives,
tahini dressing

Chicken Shish GF 40
cauliflower, tahini, onions, sumac
& turkish ezme

Braised Lamb Shoulder GF 48
cacik, pilaf rice, roast carrots,
golden raisins

Baked Lamb Moussaka GF 36
grilled eggplant, tomatoes, potato &
kasseri cheese

Ricotta Gnudi v, GF 38
silver beet, pistachio, truffle paste,
chives, lemon butter

King Prawn Pappardelle GFO 46
grilled cuttlefish, tomatoes,
shellfish butter

SIDES

Steamed Kipflers v, VGO, GF 12
oregano, eschallots,
lemon & herb butter

Basmati Rice Pilaf v, VGO, GF 10
charred leeks, pistachio,
golden raisins

Patatas v, GF 12
fried hand cut chips, oregano,
chives & feta

Village Fattoush v, VGO, GFO 10
cucumbers, tomatoes, fried bread,
radishes

Baby Gem Lettuce v, VGO, GF 10
kasseri cheese, walnuts,
yoghurt dressing

SWEET

Chilled Sutlijashs v, GF 20
poached peaches, pistachio,
saffron, black lime gelato

Filo & Walnut Cigars v 20
semolina cream, black figs,
brown butter gelato

