

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 **v, VGO, GF** 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 & veal 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, onions, sumac & turkish ezme

Lamb Shoulder **GF** 58
cacik, pilaf rice, roast carrots, golden raisins

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

Ricotta Gnudi **v** 38
silverbeet, pistachio, truffle paste, chives, lemon butter

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

SIDES

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

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

Patatas **v, VGO, 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** 20
poached peaches, pistachio, saffron, black lime gelato

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

Our kitchen handles nuts, gluten, shellfish, and other allergens. We cannot guarantee dishes are free from trace elements. Please inform our staff of any food allergies or dietary requirements when ordering. We cater to halal requirements.

V = vegetarian | **VG** = vegan | **VGO** = vegan option available | **GF** = gluten free | **GFO** = gluten free option available



SET MENU

Choose your experience

I TAORMINA

II MARMARIS

III CORFU

DRINKS

I TAORMINA

\$85 per person

Spritz on arrival
1 x spritz per person

Drinks of choice
2 x drinks per person

MEZZE

Coal Fired Flatbread v, vg, GFO
sesame seeds, hazelnut, dukkah

Muhammara Dip v, vGO, GF
feta, parsley, walnuts, molasses

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

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

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

ADD SWEETS

Chilled Sutlijashs v

Filo & Walnut Cigars v

+\$10
per person

Our set menu options are available for groups of at least 4 people, with all guests required to order the same menu. Please note that the menus cannot be customised. Additionally, please inform us in advance if you have any food allergies.

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II MARMARIS

\$85 per person

TO START

Coal Fired Flatbread v, vgo, gfo
sesame seeds, hazelnut, dukkah

Crispy Chickpeas v, vgo, gf
hummus, tahini, lemon, brown butter

Turkish Cacik v, gf
yoghurt, cucumbers, sicilian olives, lemon oil

Grilled Eggplant v, vgo, gfo
tahini, parsley, goats cheese, farro, walnuts, pomegranate

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

Sheftalia gf
cypriot lamb & veal sausages, chickpeas, black lime

Chicken Shish gf
cauliflower, onions, sumac & turkish ezme

Ricotta Gnudi v
silverbeet, pistachio, truffle paste, chives, lemon butter

Patatas v, vgo, gf
fried hand cut chips, oregano, chives & feta

Village Fattoush v, vgo, gfo
cucumbers, tomatoes, fried bread, radishes

ADD SWEETS

Chilled Sutlijashs v

Filo & Walnut Cigars v

+\$10
per person

MEZZE

LARGER
PLATES

SIDES

III CORFU

\$110 per person • +\$40 w/ wine pairing

FIRST COURSE

Oysters gf
finger limes, eschallots, aged white balsamic

Paired with:
Champagne
Lombard Ter Cru

SECOND COURSE

Coal Fired Flatbread v, vgo, gfo
sesame seeds, hazelnut, dukkah

Muhammara Dip v, vgo, gf
feta, parsley, walnuts, molasses

Crispy Chickpeas v, vgo, gf
hummus, tahini, lemon, brown butter

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

Paired with:
Abellio Albarino

THIRD COURSE

Stuffed Squid gf
fragrant rice, ricotta & feta

Watermelon Salad v, gf
burrata, chilli flakes, feta, fennel seeds

Paired with:
Domain Cariche
'St Martin' Chablis

FOURTH COURSE

Lamb Shoulder gf
cacik, pilaf rice roast carrots, golden raisins

Whole Baked Snapper gf
citrus oil, dill, green olives

Patatas v, vgo, gf
fried hand cut chips, oregano, chives & feta

Baby Gem Lettuce v, vgo, gf
kasseri cheese, walnuts, yoghurt dressing

Paired with:
Vinciano
Chianti Docg

ADD SWEETS

Chilled Sutlijashs v

Filo & Walnut Cigars v

+\$10
per person