

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