

TO START

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

21

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

12

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

9

Hummus v, VGO, GF
crispy chickpeas, brown butter

14

Turkish Cacik v, GF
sicilian olives, confit garlic, eschallots,
lemon oil

14

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

14

MEZZE

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

25

Greek Salad v, VGO, GF
cucumbers, olives, tomatoes, feta,
eschallots, radishes, fefferoni

22

Baked Saganaki Cheese v, GF
spicy harissa, oregano, chilli, honey

24

Burek v
three cheese & silverbeet pie, yoghurt
cream, spiced brown butter

22

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

23

Yellow Fin Tuna GF
black figs, eschallots, sicilian olives,
aged balsamic, chives

29

Sheftalia GF
lamb & beef sausages, chickpeas,
black lime, tomatoes, dukkah

26

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

29

Grilled Octopus GF
chickpeas, lemon, oregano, romesco
sauce

32



PLATES

Murray Cod GF 46
wrapped in vine leaves, tomatoes, dill, toasted pine nuts, golden raisens

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

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

Lamb Shoulder GF 64
cacik, pilaf rice, roast carrots, oregano

Baked Lamb Moussaka GF 36
grilled eggplant, potato & kefalograviera

Ricotta Gnudi v 38
silverbeet, pistachio, truffle cream, chives, lemon butter

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

SIDES

Steamed Potatoes v, VGO, GF 12
oregano, dukkah, chives, parsley, lemon & herb butter

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

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

Village Fattoush v, VGO, GFO 10
cucumbers, tomatoes, fried bread, radishes, sumac & molasses, farro

Baby Gem Lettuce v, VGO, GF 10
kefalograviera, walnuts, yoghurt dressing, raddish

SWEET

Passionfruit & Orange Blossom Flummery v 20
lemon gel & chantilly cream

Honey & Pistachio Baklava 20
Cheesecake v
rose & pistachio gelato

2023 Andrew Thomas, Elevage Semillon 12
Hunter Valley, NSW

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



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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I TAORMINA

\$85 per person

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DRINKS

Spritz on arrival
1 x spritz per person

Drinks of choice
2 x drinks per person

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

Passionfruit & Orange Blossum Flummery

Honey & Pistachio Baklava Cheesecake

+\$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.

II
MARMARIS

\$85 per person

TO START

Coal Fired Flatbread v, vg, 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

MEZZE

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 limeLARGER
PLATES**Chicken Shish** gf
cauliflower, onions, sumac & turkish ezme**Ricotta Gnudi** v
silverbeet, pistachio, truffle paste, chives, lemon butter

SIDES

Patatas v, vgo, gf
fried hand cut chips, oregano, chives & feta**Village Fattoush** v, vgo, gfo
cucumbers, tomatoes, fried bread, radishes

ADD SWEETS

Passionfruit & Orange Blossum Flummery v**Honey & Pistachio Baklava Cheesecake** v+\$10
per person



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, vg, 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

Passionfruit & Orange Blossum Flummery v

Honey & Pistachio Baklava Cheesecake v

+\$10
per person



Ziveli!

Saluti!

Slin ygeia sas!

Salud!

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Čheers!