

TO START

- Freshly Shucked Oysters (3)** GF 21
chives, 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
- Hummus** v, VGO, GF 14
crispy chickpeas, brown butter
- Turkish Cacik** v, GF 14
sicilian olives, confit garlic, eschallots, lemon oil
- Muhammara** v, VGO, GF 14
feta, walnuts, molasses

MEZZE

- Watermelon Salad** v, GF 25
chives, burrata, chilli flakes, feta, fennel seeds
- Greek Salad** v, VGO, GF 22
cucumbers, olives, tomatoes, feta, eschallots, radishes, fefferoni
- Baked Saganaki Cheese** v, GF 24
spicy harissa, oregano, chilli, honey
- Burek** v 22
three cheese & silverbeet pie, yoghurt cream, spiced brown butter
- Grilled Eggplant** v, VGO, GFO 23
tahini, parsley, goat's cheese, farro, walnuts, cherry tomatoes, raddish
- Yellow Fin Tuna** GF 29
black figs, eschallots, sicilian olives, aged balsamic, chives
- Sheftalia** GF 26
lamb & beef sausages, chickpeas, black lime, tomatoes, dukkah
- Grilled Squid** GF 29
fennel, parsley, sicilian olives, cannellini beans, squid ink aioli
- Grilled Octopus** GF 32
chickpeas, lemon, oregano, romesco

LARGER LARGER LARGER LARGER LARGER

PLATES

- Murray Cod** GF 46
wrapped in vine leaves, tomatoes, dill, toasted pine nuts, golden raisins
- 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, GFO 38
silverbeet, pistachio, truffle cream, chives, lemon butter
- King Prawn Pappardelle** GFO 46
grilled cuttlefish, tomatoes, shellfish butter

SIDES

- Steamed Potatoes** v, VGO, GFO 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, GFO 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

- Loukoumades** v 20
Greek donuts tossed in honey butter, rose & pistachio gelato
- 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

DRINKS

I TAORMINA

\$85 per person

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 v, vGO, GF
feta, walnuts, molasses

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

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

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

ADD SWEETS

Loukoumades v

Honey & Pistachio Baklava Cheesecake v

+\$10
per person

MEZZE

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, VG, GFO
sesame seeds, hazelnut, dukkah

Hummus v, VGO, GF
crispy chickpeas, brown butter

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

MEZZE

Grilled Eggplant v, VGO, GFO
tahini, parsley, goat's cheese, farro,
walnuts, cherry tomatoes, raddish

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

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

LARGER
PLATES

Chicken Shish GF
cauliflower, onions, sumac & turkish ezme

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

SIDES

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

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

ADD SWEETS

Loukoumades v

Honey & Pistachio Baklava Cheesecake v

+\$10
per person

III CORFU

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

FIRST COURSE

Oysters GF
chives, finger limes, eschallots, aged
white balsamic

Paired with:
Laurent Perrier
La Cuvée

SECOND COURSE

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

Muhammara v, VGO, GF
feta, walnuts, molasses

Hummus v, VGO, GF
crispy chickpeas, brown butter

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

Paired with:
Abellio Albarino

THIRD COURSE

Stuffed Squid GF
fragrant rice, ricotta & feta

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

Paired with:
Domain Laroche
'St Martin' Chablis

FOURTH COURSE

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

Whole Baked Snapper GF
citrus oil, dill, green olives

Paired with:
Poggiotondo
Chianti Docg

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

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

ADD SWEETS

Loukoumades v

Honey & Pistachio Baklava Cheesecake v

+\$10
per person