

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 11
sesame seeds, hazelnut, dukkah

Hummus V, VGO, GF 15
crispy chickpeas, brown butter

Turkish Cacik V, GF 15
sicilian olives, confit garlic, eschallots,
lemon oil

Muhammara V, VGO, GF 15
feta, walnuts, molasses

MEZZE

Watermelon Salad V, GF 26
chives, burrata, chilli flakes, feta,
fennel seeds

Greek Salad V, VGO, GF 24
cucumbers, olives, tomatoes, feta,
eschallots, radishes, fefferoni

Baked Saganaki Cheese V, GF 25
spicy harissa, oregano, chilli, honey

Burek V 22
three cheese & silverbeet pie, yoghurt
cream, spiced brown butter

Grilled Eggplant V, VGO, GFO 25
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 28
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

PLATES

Murray Cod GF 48
wrapped in vine leaves, tomatoes, dill,
toasted pine nuts, golden raisins

Grilled King Prawns GFO 44
braised chickpeas, black olives,
farro, tahini dressing, shellfish butter

Chicken Shish GF 42
cauliflower, onions, sumac
& turkish ezme

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

Baked Lamb Moussaka GF 38
grilled eggplant, potato
& kefalograviera

Ricotta Gnudi V, GFO 38
silverbeet, pistachio, truffle cream,
chives, lemon butter

King Prawn Pappardelle GFO 47
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 12
charred leeks, pistachio,
golden raisins, brown butter

Patatas V, VGO, GFO 12
fried hand-cut chips, oregano,
chives, feta

Village Fattoush V, VGO, GFO 12
cucumbers, tomatoes, fried bread,
radishes, sumac, molasses, farro

Baby Gem Lettuce V, VGO, GF 12
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

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

\$88 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

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

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

SIDES

ADD SWEETS

Loukoumades v

Honey & Pistachio Baklava Cheesecake v

+\$10
per person

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III CORFU

\$115 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:
*Domaine 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

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