

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

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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:
*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

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