

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
hazelnut dukkah, sesame seeds
Alto E.V.O

Muhammara v, VGO, GF
sheeps milk fetta, toasted walnuts
grape molasses

Chickpea Hummus v, VGO, GF
spiced brown butter, parsley,
crispy chickpeas

Baked Saganaki Cheese v, GF
kefalograviera cheese, spicy harissa oregano
chilli, Malfroy's honey

Vannella Burrata v, GF
honeydew melon, pimenton peppers
fetta, white balsamic dressing

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

\$88 per person

TO START

Coal Fired Flatbread v, VG, GFO
hazelnut dukkah, sesame seeds, Alto E.V.O

Chickpea Hummus v, VGO, GF
spiced brown butter, parsley, crispy chickpeas

Muhammara v, VGO, GF
sheeps milk fetta, toasted walnuts, grape molasses

MEZZE

Grilled Eggplant v, VGO, GFO
tahini molasses, goat's cheese, farro
walnuts, cherry tomatoes, radishes

Grilled Cuttlefish GF
braised butter beans, Sicilian olives silverbeet
fennel, green chilli shatta

Sheftalia GF
grilled pork sausages, chickpeas, cauliflower tahini
tomatoes, blackened limes

LARGER
PLATES

Chicken Shish GF
cauliflower tahini, grilled Spanish onions
coriander, Turkish ezme salsa

Ricotta Gnudi v, GFO
Paesanella ricotta, blue swimmer crab
Petuna salmon roe, eschallot cream chives,
prawn brown butter

SIDES

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

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

III CORFU

\$115 per person
Add \$40 Personalised Wine Pairing

TO START

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

Vannella Burrata v, GF
honeydew melon, pimenton peppers, fetta
white balsamic dressing

Coal Fired Flatbread v, VG, GFO
hazelnut dukkah, sesame seeds, Alto E.V.O

Muhammara v, VGO, GF
sheeps milk fetta, toasted walnut, grape molasses

Hummus v, VGO, GF
spiced brown butter, parsley, crispy chickpeas

Baked Saganaki Cheese v, GF
kefalograviera cheese, spicy harissa, oregano
chilli, Malfroy's honey

Vine Leaf Dolma
braised lamb & rice, labneh, pine nuts golden raisins

MEZZE

Lamb Shoulder GF
grape molasses, sheep's milk labneh, pilaf rice
pickled grapes, confit garlic

Whole Baked Snapper GF
confit tomatoes, orzo, parsley, saffron stock
lemon zest, kefalograviera cheese

LARGE
PLATES

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

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

SIDES