

TO START

Local Port Stephens Oysters (3) GF 21
 eschallots, finger limes, chives
 aged white balsamic

Mediterranean Olives v, VGO, GF 12
 oregano, sheep's milk fetta, fefferoni

Coal Fired Flatbread v, VG, GFO 11
 hazelnut dukkah, sesame seeds
 Alto E.V.O

Chickpea Hummus v, VGO, GF 15
 spiced brown butter, parsley
 crispy chickpeas

Muhammara v, VGO, GF 16
 sheeps milk fetta, toasted walnuts
 grape molasses

Vine Leaf Dolma 19
 braised lamb & rice, labneh, pine nuts
 golden raisins

MEZZE

Village Fattoush v, GFO, VGO 17
 cucumbers, tomatoes, radishes, farro
 fried bread, grape molasses

Vannella Burrata v, GF 26
 honeydew melon, pimenton peppers
 fetta, white balsamic dressing

Baked Saganaki Cheese v, GF 25
 kefalograviera cheese, spicy harissa
 oregano, chilli, Malfroy's honey

Classic Tiropita v 24
 three cheese & silverbeet, oregano
 yoghurt cream, sesame seeds

Grilled Eggplant v, VGO, GFO 25
 tahini molasses, goat's cheese, farro
 walnuts, cherry tomatoes, radishes

Crudo Di Mare GF 33
 cured salmon, snapper, scallops
 blood orange, crème fraiche
 pickled cherries

Sheftalia GF 29
 grilled pork sausages, chickpeas
 cauliflower tahini, tomatoes
 blackened limes

Grilled Cuttlefish GF 32
 braised butter beans, Sicilian olives
 silverbeet, fennel, green chilli shatta

Grilled Abrolhos Octopus GF 33
 almond tarator, confit potatoes
 cucumbers, hazelnuts, celery
 pimento peppers, white balsamic

PLATES

Grilled Snapper Fillet GF 48
 wrapped in vine leaves, tomatoes, dill
 toasted walnuts, golden raisins

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

Chicken Shish GF 42
 cauliflower tahini, grilled Spanish
 onions, coriander, Turkish ezme salsa

Braised Lamb Shoulder GF 64
 grape molasses, sheep's milk labneh
 pilaf rice, pickled grapes, confit garlic

Baked Lamb Moussaka GF 38
 grilled eggplant, steamed potatoes
 kefalograviera cheese

Ricotta Gnudi VGO, GFO 39
 Paesanella ricotta, blue swimmer crab
 Petuna salmon roe, eschallot cream
 chives, prawn brown butter

Abrolhos Octopus Orzo VGO, GFO 45
 confit tomatoes, grilled cuttlefish
 parlsey, saffron stock, lemon zest
 kefalograviera cheese

SIDES

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

Basmati Rice Pilaf v, VGO, GF 12
 charred leeks, pistachio
 brown butter

Patatas v, VGO, GFO 12
 fried hand-cut chips, oregano
 chives, fetta

Baby Gem Lettuce v, VGO, GF 12
 kefalograviera, walnuts
 yoghurt dressing, radishes

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

