

# 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

MEZZE

**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

### 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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## 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

**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

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

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

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

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

## ADD SWEETS

Loukoumades v

+\$10  
per person

Honey &amp; Pistachio Baklava Cheesecake v

## CORFU

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

## FIRST COURSE

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

## SECOND COURSE

**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

## THIRD COURSE

**Stuffed Squid** GF  
fragrant rice, ricotta & feta

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

## FOURTH COURSE

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

**Whole Baked Snapper** GF  
citris oil, dill, green olives

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

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

## ADD SWEETS

Loukoumades v

+\$10  
per person

Honey &amp; Pistachio Baklava Cheesecake v