

*Blanca's mission:
transport guests to the
other side of the world
with each mouthful.*

*We're creating a
haven where people
can gather, meet,
and immerse themselves
in the enjoyment of
shared moments.*



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 v, GFO 38
Paesanella ricotta, silverbeet
pistachio, truffle cream, chives
lemon butter

King Prawn Pappardelle GFO 47
grilled cuttlefish, king prawns
tomatoes, shellfish sauce
brown 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
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

SWEET

Loukoumades v 20
Greek donuts tossed in honey butter
with 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

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

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, silverbeet, pistachio
truffle cream, chives, lemon butter

SIDES

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

Honey & Pistachio Baklava Cheesecake v

+\$10
per person

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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

Honey & Pistachio Baklava Cheesecake v

+\$10
per person

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Ziveli!

Saluti!

Slin ygeia sas!

Salud!

Şerefe!

Cheers!