

SET MENUS

Choose your experience

I TAORMINA

II MARMARIS

III CORFU

DRINKS

I TAORMINA

\$70 per person

Spritz on arrival
1 x spritz per person

Drinks of choice
1 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 feta, toasted walnuts
grape molasses

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

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

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

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

\$80 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

MEZZE

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 & feta

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

III CORFU

\$110 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, feta
white balsamic dressing

MEZZE

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

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

LARGER
PLATES

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

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

SIDES

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

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