

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 feta, fefferoni

Coal Fired Flatbread v, VG, GFO 13
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
sheep's milk feta, toasted walnuts
grape molasses

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

MEZZE

Greek Salad v, vGO, GF 25
cucumbers, olives, tomatoes, feta
eschallots, radishes, fefferoni

Vannella Burrata v, GF 27
honeydew melon, pimenton peppers
feta, 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 29
cured salmon, snapper, scallops
blood orange, crème fraîche
pickled cherries

Sheftalia GF 28
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 69
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
parsley, saffron stock, lemon zest
kefalograviera cheese

SIDES

Steamed Potatoes v, vGO, GFO 13
oregano, dukkah, chives, parsley
lemon & herb butter

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

Patatas v, vGO, GFO 14
fried hand-cut chips, oregano
chives, feta

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

Village Fattoush v, GFO, vGO 14
cucumbers, tomatoes, radishes, farro
fried bread, grape molasses

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

\$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