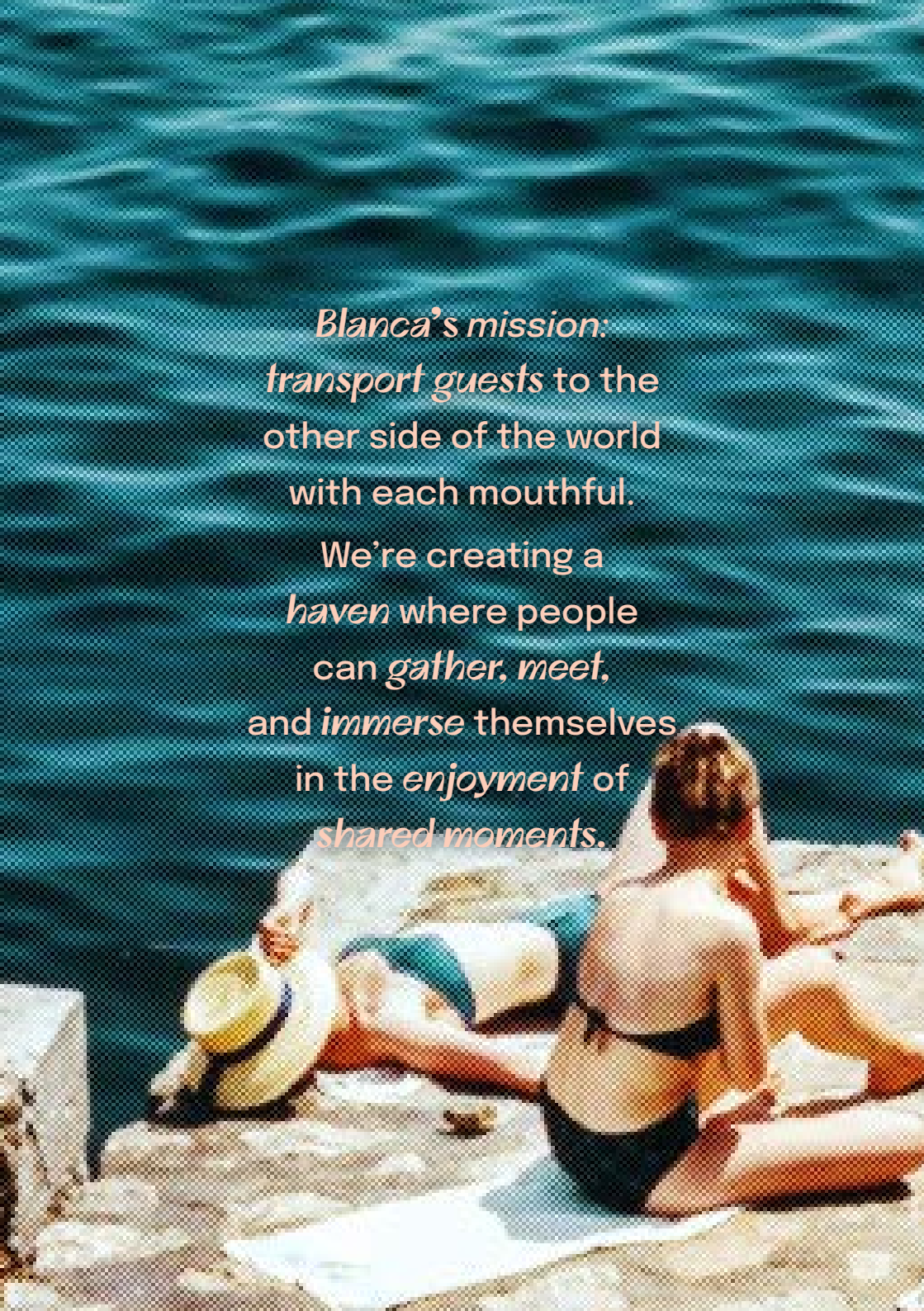




*Blanca's mission:
transport guests to the
other side of the world
with each mouthful.*

*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, I 22
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 15
hazelnut dukkah, sesame seeds
Alto E.V.O

Chickpea Hummus V, VGO, GF 16
spiced brown butter, parsley
crispy chickpeas

Whipped Bulgarian Feta GF 17
pistachio nuts, confit garlic,
fefferoni, Sicilian salsa

Muhammara V, VGO, GF 17
sheep's milk feta, toasted walnuts
grape molasses

MEZZE

Greek Salad V, VGO, GF 25
cucumbers, olives, tomatoes, feta
eschallots, radishes, fefferoni

Watermelon Salad V, GF 27
Vannella burrata, pimentón pepper,
feta, white balsamic dressing

Grilled Saganaki Cheese V, GF 27
kefalograviera cheese, spicy harissa
oregano, chilli, Malfroy's honey

Burek V 24
three cheese & silverbeet, oregano,
yoghurt cream, sesame seeds

Roast Pumpkin V, VGO, GFO 25
tahini molasses, goat's cheese, farro,
pistachio, Sicilian olives

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

N.Z. Alpine Salmon Crudo GF, I 25
pickled cherries, creme fraiche,
blood orange, Sicilian olives,
white balsamic

Grilled Baby Squid GF, I 29
eggplant, salsa, almonds, fennel,
golden raisins, romesco sauce

Grilled Abrolhos Octopus GF, A 34
confit potatoes, cucumbers,
hazelnuts, celery, pimentón pepper

PLATES

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

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

Chicken Shish GF 44
yellow tomato sugo, chickpeas,
dukkah, grilled onions, fefferoni

Lamb Shoulder GF 74
tzatziki, Sicilian olives, oregano,
grilled fennel, pilaf rice

Ricotta Gnudi V 36
yellow tomatoes, sage brown butter,
parmesan, zucchini fritti

Braised Osso Bucco 38
slow braised veal, confit tomatoes,
saffron, orzo pasta, parmesan

Lamb Moussaka 42
slow braised lamb, potatoes,
grilled eggplant, bechamel,
kefalograviera cheese

SIDES

Patates Lemonates V, VGO, GFO 13
braised potatoes, oregano, lemon

Basmati Rice Pilaf V, VGO, GF 13
charred leeks, pistachio, brown butter

Fried Patatas V, VGO, GFO 14
hand-cut chips, oregano, chives, feta

Baby Gem Lettuce V, VGO, GF 14
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 = vegetarian | VGO = vegan option available | GF = gluten free | GFO = gluten free option available | A = Australian | I = Imported





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
sheep's milk feta, toasted walnuts
grape molasses

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

Watermelon Salad v, GF
Vannella burrata, pimentón pepper,
feta, white balsamic dressing

Fried Patatas v, VGO, GFO
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.

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.

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 Baby Squid gf, i
eggplant, salsa, almonds, fennel, golden raisins,
romesco sauce

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

LARGER
PLATES

Chicken Shish gf
yellow tomato sugo, chickpeas, dukkah,
grilled onions, fefferoni

Ricotta Gnudi v
yellow tomatoes, sage brown butter,
parmesan, zucchini fritti

SIDES

Fried Patatas v, vgo, gfo
hand-cut chips, oregano, chives, feta

Baby Gem Lettuce v, vgo, gf
kefalograviera, walnuts,
yoghurt dressing, radishes

III CORFU

\$110 per person
Add \$40 Personalised Wine Pairing

TO START

Local Port Stephens Oysters gf, i
eschallots, finger limes, chives,
aged white balsamic

Watermelon Salad v, gf
Vannella burrata, pimentón pepper,
feta, white balsamic dressing

MEZZE

Coal Fired Flatbread v, vg, gfo
hazelnut dukkah, sesame seeds, Alto E.V.O

Grilled Saganaki Cheese v, gf
kefalograviera cheese, spicy harissa, oregano
chilli, Malfroy's honey

Whipped Bulgarian Feta gf
pistachio nuts, confit garlic,
fefferoni, Sicilian salsa

LARGER
PLATES

Lamb Shoulder gf
tzatziki, Sicilian olives, oregano,
grilled fennel, pilaf rice

Braised Osso Bucco
slow braised veal, confit tomatoes,
saffron, orzo pasta, parmesan

SIDES

Patates Lemonates v, vgo, gfo
braised potatoes, oregano, lemon

Village Fattoush v, gfo, vgo
cucumbers, tomatoes, radishes
farro, fried bread, grape molasses



Ziveli!

Saluti!

Slin ygeia sas!

Salud!

Şerefe!

Cheers!