

TO START

Local Port Stephens Oysters (3) GF, A 22
eschallots, finger limes, chives,
aged white balsamic, mandarin oil

Mediterranean Olives V, VGO, GF 12
oregano, sheep's milk feta, fefferoni

Coal Fired Flatbread V, VG, GFO 15
hazelnut dukkah, sesame seeds,
E.V.O.O

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

Whipped Bulgarian Feta GF, V 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, honey

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

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

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

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

Grilled Baby Squid GF, A 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,
semi-dried tomatoes, golden raisins
toasted walnuts, dill

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 Orzo GFO, VGO 38
slow braised veal, confit tomatoes,
saffron, orzo pasta, parmesan

Lamb Moussaka GF 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 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,
Lebanese 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 | VGO = vegan option available | GF = gluten free | GFO = gluten free option available | A = Australian | I = Imported



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,
E.V.O.O

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

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

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

Fried Patatas v, VGO
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, E.V.O.O

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

MEZZE

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

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

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
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, A
eschallots, finger limes, chives,
aged white balsamic, mandarin oil

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

MEZZE

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

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

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

LARGER
PLATES

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

Braised Osso Bucco Orzo GFO, VGO
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, Lebanese fried bread, grape molasses