

PIKILIA *for sharing*

Wood grilled pita, extra virgin olive oil, rigani

Baked Kalamata olives, red wine, coriander

Taramosalata, white cods roe dip, bottarga



Zucchini fritters, feta, mint, spring onions, lemon

Fire roasted prawns, florina peppers, Kalamata olive saltsa



Wood grilled lamb brizola, cucumber, yoghurt, tahini

Manestra, roast chicken thigh, tomato kritharaki, kasseri

Horiatiki, tomato, cucumber, peppers, feta, olives



Rizogalo, sour cherries, orange blossom ice cream

65PP

**10% service charge for groups of 8 plus & Public
Holiday surcharges.
We only serve Australian Seafood.*

PIKILIA *for grazing*

Wood grilled pita, extra virgin olive oil, rigani

Baked Kalamata olives, red wine, coriander

Taramosalata, white cods roe dip, bottarga

Tzatziki, yoghurt dip, cucumber, mint, dill, garlic



Wood grilled halloumi, candied olives, lemon

Zucchini fritters, feta, mint, spring onions, lemon

Fire roasted prawns, florina peppers, Kalamata olive saltsa



Slow roasted lamb shoulder, dirty eggplant, grape molasses

Manestra, roast chicken thigh, tomato kritharaki, kasseri

Horiatiki, tomato, cucumber, peppers, feta, olives



Ekmek Kataifi, strawberries, rose water, pistachios

75 PP

**10% service charge for groups of 8 plus & Public
Holiday surcharges.
We only serve Australian Seafood.*