

## TO START

HOUSE BAKED KOULOURI & FLATBREAD.....	6
TZATZIKI cucumber, dried olive .....	13
FAVA bush tomato, beach herbs .....	13
TARAMASALATA smoked trout roe, fig leaf oil.....	16

HOUSE BAKED KOULOURI & FLATBREAD..... 32 | 42  
with two or three dips

## MEZEDES

### EARTH

REVITHA chickpeas, semi dried tomatoes, goats curd.....	18
TOMATO KEFTEDES smoked yoghurt, dill.....	20
SAGANAKI fermented honey, za'atar .....	24
MIZITHRA DUMPLINGS zucchini & it's blossom, basil.....	28

### SEA

OYSTERS watermelon mignonette, finger lime .....	6 ea
SARDINES tomato, capers, smoked olive .....	26
KALAMARIA YEMISTA sujuk, maidanosalta, garlic scapes .....	28
CHARGRILLED OCTOPUS taro skordalia, orange, ouzo .....	26

### LAND

RABBIT MEATBALLS minted yoghurt and green chilli.....	28
PASTRIMOPITA Tyrokafteri .....	26
LOUKANIKO house sausage, charred peppers .....	25

## GRILL

WHOLE LINE CAUGHT FISH cucumber, apple, oregano.....	60
SKULL ISLAND PRAWNS adjika butter.....	55
CHICKEN SOUVLAKI ezme, smoked yoghurt, pickles.....	38
GOAT SHEFTALIA ezme, smoked yoghurt, pickles.....	38
SALTBUSH LAMB CUTLETS piperka salatta.....	25 ea
CAPE GRIM SIRLOIN mint & basil verde, smoked eggplant....	65
SLOW ROASTED LAMB SHOULDER muhummara.....	98

## SALADS & VEGETABLES

HORIATIKI greek salad, capers, feta, oregano .....	22
BLACK EYED BEANS charred corn, raddchio.....	18
AGED BEETROOT macadamia, fennel.....	18
TOMATO stracciatella, green olive .....	20
FRIES oregano salt, fermented chilli aioli.....	14
ROASTED LEMON POTATOES garlic, rosemary .....	14

## TO TRAPEZI

### THREE OR MORE PEOPLE 95 pp

house baked koulouri & flatbreads

tzatziki with cucumber, dried olive  
fava with bush tomato, beach herbs

tomato keftedes with smoked yoghurt, dill  
sardines, tomato, capers & smoked olive  
loukaniko, house sausage, charred peppers

slow roasted lamb shoulder  
muhummara & mezedes condiments

loukomades with whipped yoghurt, lavender, pistachio