

## TO START

MARINATED OLIVES.....	12
OYSTERS watermelon mignonette, finger lime .....	6 ea
HOUSE BAKED KOULOURI & FLATBREAD.....	6
TZATZIKI cucumber, dried olive .....	13
FAVA bush tomato, beach herbs.....	13
TARAMASALATA smoked trout roe, fig leaf oil.....	16

## 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

SARDINES tomato, capers, smoked olive .....	26
KALAMARI YEMISTA sujuk, maidanosalata, garlic scapes .....	28
CHAR-GRILLED OCTOPUS taro skordalia, orange, ouzo .....	26

### LAND

RABBIT MEATBALLS minted yoghurt, green chilli.....	28
PASTIRMOPITA greek savoury pie, tyrokafteri .....	26
LOUKANIKO house sausage, charred peppers .....	25

We do our best to use seasonal, locally sourced produce where possible.  
For additional allergen information, please ask our team.

Please note, 10% Sunday surcharge & 15% Public Holiday surcharge applies.

## 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, revitha, horiatiki salad

loukoumades with whipped yoghurt, lavender, pistachio