

TO START

MARINATED OLIVES.....	12
OYSTERS watermelon mignonette, finger lime (A)	7 ea
HOUSE BAKED KOULOURI & FLATBREAD.....	8
TZATZIKI cucumber, dried olive	14
FAVA bush tomato, beach herbs.....	14
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 oyster mushroom.....	28
add truffle.....	7

SEA

KAKAVIA soup, scallop, mussels, saffron (A)	22
KALAMARI YEMISTA sujuk, maidanosalata, garlic scapes (I) ...	28
OCTOPUS YIOUVETSI orzo, rosemary, feta (A)	28

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.....	65
SKULL ISLAND PRAWNS adjika butter (A).....	55
CHICKEN SOUVLAKI ezme, smoked yoghurt, pickles.....	16 ea
SALTBUSH LAMB CUTLETS piperka salatta.....	25 ea
GOAT SHEFTALIA ezme, smoked yoghurt, pickles.....	38
CAPE GRIM SIRLOIN mint & basil verde, smoked eggplant....	65
PORK TOMAHAWK perssimon htipiti, oregano	70
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

kakavia soup, scallop, mussels, saffron

house baked koulouri & flat bread
tzatziki with cucumber, dried olive
fava with bush tomato, beach herbs

tomato kefetedes, smoked yoghurt, dill
loukaniko, house sausage, charred peppers

slow roasted lamb shoulder, muhummara
revitha chickpeas, semi-dried tomatoes, goats curd
horiariki greek salad, capers, feta, oregano
roasted lemon potatoes, garlic, rosemary

loukoumades with whipped yoghurt, lavender, pistachio