

## TO START

|                                                                                 |     |
|---------------------------------------------------------------------------------|-----|
| Marinated olives, lemon, oregano DF GF V                                        | 8   |
| Seasonal oysters, cucumber & dill mignonette, lemon DF GF                       | 8ea |
| Wood fired peppers, almond skordalia, preserved lemon DF GF                     | 12  |
| Warm pita bread, oregano, extra virgin olive oil DF V                           | 11  |
| Taramosalata, cured fish roe dip, bottarga DF                                   | 18  |
| Melitzanosalata, roasted eggplant dip, candied walnuts, pickled shallot DF GF V | 16  |
| Tirokafteri, spicy feta dip, hot honey, green tomato GF                         | 18  |

## MEZEDES

|                                                                                       |     |
|---------------------------------------------------------------------------------------|-----|
| Jersey cow halloumi, cooked over coal, orange blossom honey, oregano, marjoram GF     | 30  |
| Lahanodolmades, rice stuffed cabbage roll, avgolemono DF GF V                         | 9ea |
| Spanakopita, wild weeds, leek & feta pie                                              | 27  |
| Market fish crudo, seasonal garnish                                                   | MP  |
| Hawkesbury River kalamari, barbecued, fresh peas, whipped yoghurt, tomato dressing GF | 34  |
| Fremantle octopus, trahana, zucchini, caper leaves                                    | 36  |
| Port Lincoln sardines, prasino ladolemono, capers, charred orange DF GF               | 28  |
| White Pyrenean lamb & Australian wagyu keftedes, red peppers, pickles                 | 36  |

## MEGALA PIATA

|                                                                                                     |          |
|-----------------------------------------------------------------------------------------------------|----------|
| Charred artichoke giouvetsi, wild greens, broad beans, xinomizithra V                               | 34       |
| Coral trout plaki, tomato, capers, oregano DF GF                                                    | 68       |
| Scampi pastitsio, Western Australian scampi, shellfish bisque, aged kasseri béchamel, lemon, chives | 52       |
| Seafood kritharaki, Mooloolaba king prawns, mussels, clams DF                                       | 48       |
| Moussaka, layered potato & eggplant, beef ragout, kefalograviera GF                                 | 36       |
| Chicken souvlakia, herb salad, pickled onion GF                                                     | 34       |
| Charcoal baked spatchcock, melitzanosalata roasted eggplant dip, capers, wild weeds DF GF           | 48       |
| Slow roasted lamb shoulder, tzatziki, lemon GF                                                      | 65 / 120 |

## SALADS &amp; SIDES

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| Horiatiki salad, seasonal village salad GF V                                      | 24 |
| Maroulosalata, cos lettuce, dill, chives, sheep milk cheese, lemon GF V           | 18 |
| Salt baked beetroot salad, roasted nuts, skordalia, mint DF GF V                  | 18 |
| Corfiot tsigareli, foraged greens, wild garlic, fermented chilli, paprika V DF GF | 18 |
| Roasted potatoes, garlic & parsley dressing DF GF V                               | 16 |
| Green beans fasolakia lathera, braised green beans, fragrant tomato sauce V GF DF | 18 |
| Chips, feta, oregano GF V                                                         | 14 |

## GLYKA

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|------------------------------------------------------------------------|----|
| Portokalopita, blood orange & filo cake, cardamom cream V              | 16 |
| Loukoumades, whipped yoghurt ice cream, preserved stone fruit V        | 16 |
| Lemon in lemon, lemon sorbet, extra virgin olive oil DF GF V           | 15 |
| Strawberry galatopita, elderflower, strawberry ice cream V             | 16 |
| Dark chocolate & Kalamata cake, preserved rhubarb, burnt meringue GF V | 17 |