HELLENIC HAPPY HOUR

3pm - 6pm

BEVERAGE

Bottled - *Mythos Hellenic Lager*	6
Taverna Glasses - *White, Rosé & Red*	8 / 18
Sparkling - *Piper-Heidsieck Cuvée Brut Champagne*	20 / 95
White - *Catalina Sounds Sauvignon Blanc*	12 / 40
Red - *Robert Oatley Cabernet Sauvignon*	12 / 40
Rosé - *Ruinart Rosé*	200
Aperol, Limoncello or Santorini Spritz	12

MEZE

Marinated olives, ouzo & lemon DF GF V	8
Seasoned pita bread, oregano, extra virgin olive oil DF V	8
Taramosalata, cured fish roe dip, bottarga DF	8
Seasonal oysters, pomegranate mignonette, lemon DF GF	6
Raw bluefin, mizithra, lemon dressing GF	14
Crispy calamari, spicy taramosalata DF	12
Chicken souvlaki, herb salad, pickled onions GF	14

DF Dairy Free || GF Gluten Free || V Vegetarian || *All seafood is sourced from Australian waters.*
Please advise our friendly team of any dietary requirements || *There is an 8% gratuity charge for groups of 12 or more.*



Στην υγειά μας

To our health, cheers!