

HELLENIC SHARED MENU

ADD SKINOS MASTIHA \$10PP

Marinated olives, ouzo & lemon DF GF V

Seasoned pita bread, oregano, extra virgin olive oil DF V

Taramosalata (ταραμοσαλάτα), cured fish roe dip, bottarga DF

Filo wrapped feta (φέτα με μέλι), honey & lemon dressing,
braised radicchio, sesame seeds V

Salt baked beetroot salad, roasted nut skordalia, mint DF GF V

Slow roasted lamb shoulder, tzatziki GF

Roasted potatoes, garlic & parsley dressing DF GF V

Caramelised rizogalo (ρυζόγαλο), sour cherries GF V

\$75

KIR-YIANNI GREEK PAIRING

Kir-Yianni is one of Greece's leading wine producers, renowned for their commitment to quality, innovation, and showcasing indigenous grape varieties.

The winery was established in 1997 by Yiannis Boutaris, a pioneer of modern Greek winemaking and a member of one of Greece's most influential wine families.

NV Kir-Yianni, Blanc de Sable Cuvée, Amyndeon

2024 Kir-Yianni, The North Assyrtiko, Florina

2022 Kir-Yianni, Xinomavro, Naoussa

2021 Samos Vin Doux White Muscat, Samos

\$65

AUSTRALIAN WINE PAIRING

A curated selection of Australian wines, thoughtfully chosen to complement each course and celebrate the diversity and quality of our local wine regions.

NV House of Arras Brut Elite, Pipers River, Tasmania

2025 Tar & Roses Pinot Grigio, Central Victoria

2021 Voyager Estate Shiraz, Margaret River, Western Australia

2024 Frogmore Creek Iced Riesling, Coal River Valley, Tasmania

\$75

ALPHA SHARED MENU

ADD SKINOS MASTIHA \$10PP

Marinated olives, ouzo & lemon DF GF V

Seasoned pita bread, oregano, extra virgin olive oil DF V

Taramosalata (ταραμοσαλάτα), cured fish roe dip, bottarga DF

Filo wrapped feta (φέτα με μέλι), honey & lemon dressing,
braised radicchio, sesame seeds V

Lahanodolmades (λαχανοντολμάδες), stuffed cabbage,
avgolemono DF GF V

Chicken souvlakia (σουβλάκια κοτόπουλο),
herb salad, pickled onions GF

Slow roasted lamb shoulder, tzatziki GF

Roasted potatoes, garlic & parsley dressing DF GF V

Horiatiki salad (χωριάτικη σαλάτα), seasonal village salad GF V

Karidopita (καρυδόπιτα), walnut syrup cake,
fennel & apple salad, fennel ice-cream GF V

\$95

GRAND SHARED MENU

ADD SKINOS MASTIHA \$10PP

Marinated olives, ouzo & lemon DF GF V

Seasoned pita bread, oregano, extra virgin olive oil DF V

Taramosalata (ταραμοσαλάτα), cured fish roe dip, bottarga DF

Tirokafteri (τυροκαυτερή), spicy feta dip, rye rusk,
last summer's preserved tomatoes V

Raw bluefin tuna, marinated peppers, xynomizithra GF

Filo wrapped feta (φέτα με μέλι), honey & lemon dressing,
braised radicchio, sesame seeds V

Seafood plate (ποικιλία θαλασσινών), crispy calamari, prawns,
pickled mussels, seasonal vegetables

Horiatiki salad (χωριάτικη σαλάτα), seasonal village salad GF V

Seasonal market fish

Slow roasted lamb shoulder, tzatziki GF

Roasted potatoes, garlic & parsley dressing DF GF V

Braised turtle beans, tomato & ouzo roasted fennel GF V

Chocolate & kalamata cake, preserved rhubarb V

Karidopita (καρυδόπιτα), walnut syrup cake,
fennel & apple salad, fennel ice-cream GF V

\$125