



L O N G

grilled pita, EVOO, rigani
marinated Greek Alto wild olives with mahlepi & citrus
taramosalata, white cod roe dip, bottarga
Sydney Rock Oysters with Aperol & rockmelon granita
ouzo cured King Ora salmon, pickled cucumber, ricotta, barberries
spanakopita, spinach & feta pie, caramelised leeks, dill
slow-roasted lamb ribs, honey glaze, beetroot skordalia
whole BBQ chicken, chilli glaze, lemon yoghurt, sumac crumbs
gourmet Dutch cream potatoes, lemon, thyme, garlic
politiki salad, shaved cabbage, kefalotyri, spring onion, pomegranate
caramelised blood orange tart with Negroni sorbet

L U N C H