

To start

your choice of

Stracciatella di bufala, heirloom tomatoes, balsamic, chives, rye (gfo) (v)

Local Swordfish, taramasalata, spring onion aioli, pumpkin seeds (gfo)

House made semolina Maltagliati pasta, cashew butter, broccoli, tomatoes, capsicum, mint (v)

Main

your choice of

Daily fresh fish of the day (staff to advise) (gfo)

Spiced Cauliflower, Black Hummus, Pomegranate, Cos lettuce, Pickled Red Onion (v)

Twice cooked duck breast, apricot chutney, watercress, pineapple, radish (gf)

Lamb Press, pancetta, parsnip skordalia, granny smith apple, green peas, broccolini, rosemary (gf)

all mains are served with
Crushed potatoes, rosemary salt (v) (gf)
George's Greek horiatiki salad (v)

To finish

your choice of

Stone fruit Baklava Saragli, pistachio, peach sorbet

Callebaut chocolate, blue cheese granola, Greek yoghurt, honeycomb (gfo)

(v) vegetarian (gf) gluten free (gfo) gluten free option

Two courses \$78 pp

Three courses \$89 pp

Both price options include side dishes to share

Option to add a steak course (prepared m-r) \$15 pp or cheese course \$10 pp

3-course minimum for group bookings on Friday & Saturday evening

Pricing is inclusive of GST

Sorry, no BYO for group bookings unless prior arrangements are made

Unfortunately, ala carte menu cannot be offered for groups of 12 plus guests

