

Greek Night



Share Plates

Smoked butter and wood fired flatbread SEV whipped-smoked butter, spiced crushed nuts	\$14
Crispy zucchini fries, Tahini emulsion	\$16
Feta and Ricotta Spanakopita Savory pie, SEV creamy feta, fresh ricotta, Sissoo spinach, leek	\$16
Greek Styled Salad Scorched heirloom cherry tomato, SEV creamy feta, pine nut cream, pickled red onion, wood fired roast capsicum, smacked cucumber	\$16
Grilled Halloumi Grilled halloumi, Kalamata olive tapenade, lemon, chive and watercress salad	\$18
Wood fired Lamb Koftas with Tzatziki	\$17
Seared Hervey Bay Scallop Ouzo, Kalamata olives, chilli and garlic butter	\$24

Grilled Octopus \$24
Heirloom tomato, avocado, finger lime, pickled red onion

Flash Fried Calamari \$22
Whipped chickpeas, taramasalata and lemon

Large Plates

Mezze platter \$34
Dolmades, grilled halloumi, spanakopita, woodfired lamb kofta, grilled octopus, whipped chickpea, smoked eggplant, taramasalata, kalamata olives, baby cucumbers

Moussaka \$28
Ground premium lamb, oven roasted eggplant, creamy bechamel, oregano, cinnamon

Olive wood smoked Spatchcock Chicken \$32
Lemon glaze, smoked eggplant, SEV creamy feta and watercress salad

Slow Cooked wood fired Lamb shoulder \$36
Wood fired flatbread, smoked yogurt, almond salsa, red quinoa taboulli

Whole baked Australian Reef fish \$28
Wrapped in turmeric leaves, artichoke and tahini puree, grilled lemon, greek basil salad

Dessert

Greek yoghurt cheesecake, dark chocolate, strawberries \$16
Lokma, dumplings with honey, cinnamon, sesame seeds \$12