

JANUARY 17 - FEBRUARY 12
Three Course Menu 60 pp

FIRST COURSE

Choice of

AVGOLEMONO

Traditional chicken egg-lemon soup

FARMERS SALAD

mixed greens, grapes and goat cheese

SALMON CRUDO

avocado fennel & citrus sauce

VEGETARIAN KEFTEDES - v

Zucchini croquettes with tomato aioli

CRISPY FETA

spiced herbed and lemon Cretan honey

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MAIN COURSE

Choice of

PSARI IMERAS

Chef's daily seafood special

SOLOMOS

Chard Grilled sustainable Faroe island salmon, beluga lentils & roasted beets

“KOTOPOULO” ROASTED CHICKEN

Roasted antibiotic & hormone free chicken with lemon potatoes, feta mousse

WILD MUSHROOM HILOPITES- v

Greek style pasta with wild mushrooms with a graviera truffle sauce

“PAIDAKIA” LAMB CHOPS (ADD \$14)

grilled pasture raised chops, broccoli rabe & roasted lemon potatoes

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DESSERT

Choice of

Walnut Baklava | Chocolate Mousse Trio | Almond Pudding