



Food

V - Vegetarian
GF - Gluten Free
VG - Vegan
GFO - Gluten Free Option
VGO - Vegan Option

Whilst we go to every effort to ensure our menu items remain gluten free, vegetarian or vegan, we cannot guarantee that an item will not contain traces.

Graze

Cheese Board (GFO)	\$44.00
Chefs' selection of 3 cheeses w/ a selection of crackers, quince paste and fruit	
Cheese & Charcuterie Board	\$47.00
Jamon Duroc Serrano imported from Spain, Anis Grande, 24-month aged cheddar, brie, crusty bread and crackers	
Middle Eastern Meze Plate for two	\$55.00
Beef kofta, kibbeh, falafel w/ house made hummus, pickled turnip and pita bread	
Mediterranean Meze Plate for two	\$59.00
Souvlaki style lamb, souvlaki style chicken, haloumi w/ house made tzatziki and pita bread	
Vegetarian Mezze Board for Two	\$47.00
House made dolmades, falafels, crispy haloumi chips, warm artichoke dip, toasted pita bread and a semi-dried tomato, olive and rocket salad	

Dips

House Made Hummus w/ Pita Bread (V, VG, GFO)	\$17.00
House Made Tzatziki w/ Pita Bread (V, GFO)	\$17.00
Taramasalata w/ Pita Bread (GFO)	\$17.00
3 Dips w/ Pita bread (GFO)	\$19.00

10% weekend service charge. 15% public holiday service charge.

Sides

Middle Eastern Potatoes (V, VG, GF) Fried potatoes w/ seven spice salt	\$12.00
Mediterranean Potatoes (V, VGO, GF) Fried potatoes w/ oregano, fetta and lemon/pepper salt	\$12.00
Plain Potatoes (V, VG, GF) Fried potatoes w/ salt	\$11.00
Bowl of Chips V, VGO, GF) Crispy straight cut chips w/ salt & aioli	\$11.00
Broccolini (V, VGO, GF) Broccolini w/ shaved parmesan, lemon, garlic, crushed almonds & olive oil	\$18.00
Corn Ribs (V, GF) Corn ribs pan fried in a middle eastern butter	\$16.00
Harissa Cauliflower (V, GF) Cauliflower coated in harissa sauce w/ Tahini Ranch	\$15.00
Pita Bread Side (V, VG)	\$12.00
Crusty Bread Side (V, VG)	\$12.00
Gluten Free Pita Bread Side (GF, V, VG)	\$8.00

10% weekend service charge. 15% public holiday service charge.

Bites

Crumbed Olives (GF)	\$18.00
Fried crumbed olives stuffed with fetta	
Haloumi Chips (GF, V)	\$19.00
Fried haloumi in Mediterranean seasoned flour w/ tzatziki dip	
Sydney Rock Oysters	\$6 each
Fresh Sydney Rock Oysters from Merimbula served on rock salt and lemon, with a choice of being served Natural, Kilpatrick or Pickled Onion Mignonette	
Sauteed Chilli and Honey Prawns (GF)	\$29.00
Served with Whipped Fetta and Fresh Herbs	
Crispy Marinated Octopus (GF)	\$31.00
Marinated in chilli, garlic, lemon oil and panfried	
Lemon, Cumin and Green Chilli Barramundi	\$35.00
Served with Sweet Chilli and Coconut Rice, and fresh lemon	
Grilled Haloumi (V, GF) 6 per serve	\$22.00
Served with lemon wedges	
Citrus Cured Salmon	\$27.00
W/ lime aioli, rocket & lemon	

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Bites

Falafel (V, VG) 3 per serve	\$19.00
Served w/ house made hummus	add 1 \$7.00
Dolmades (V, VG, GF) 3 per serve	\$18.00
House made stuffed vine leaves	add 1 \$6.00
Beef Kofta (GF) 3 per serve	\$22.00
House made herb and spiced beef w/ hummus	add 1 \$7.50
Kibbeh (GF) 3 per serve	\$27.00
House made middle eastern spiced lamb, beef, pine nut filling in a spiced lamb, beef and quinoa casing w/ hummus	add 1 \$9.00
Mediterranean Lamb Skewers (GF) 3 per serve	\$29.00
House made souvlaki style lamb w/ tzatziki	add 1 \$10.00
Mediterranean Chicken Skewers (GF)	\$22.00
House made souvlaki style chicken w/ tzatziki	add 1 \$7.50
Slow Cooked Lamb Shawarma	\$29.00
with Middle Eastern Spiced Rice with a side of Tzatziki	

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Salads

Greek Salad (V, VGO, GF) **\$19.00**

Tomato, cucumber, Spanish onion, kalamata olives, oregano, fetta, and Greek dressing

Tabouleh (V, VG, GF) **\$19.00**

Parsley, mint, tomato, cucumber, quinoa, Spanish onion, lemon juice and olive oil

Kids

House made chicken tenders with chips (GF) **\$15.00**

House made lasagna with chips **\$15.00**

Dessert

Rosewater Panna Cotta (GF) **\$12.00**

House made Italian dessert with a Middle Eastern rose water twist

Baklava (V) 2 per serve **\$13.00**

House made traditional pastry dessert with a pistachio and walnut center soaked in honey and rosewater syrup

Traditional Turkish Delight (GF) 4 per serve **\$7.00**

House made traditional Turkish delight, delicately soft and fragrant, dusted with icing sugar

Kunafah **\$12.00**

Middle Eastern inspired Cheesecake w/ Katafi cheese and Pistachios, drizzled with a rosewater syrup

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