

3 Course Set Menu Special \$50

STARTER

Classic Greek Salad

Handmade Buffalo Mozzarella (GF)

Basil, heirloom tomato, chili

House Falafel (vegan) (GF)

Tahini dressing , fennel, radish

MAIN

Shoulder of Lamb

Tzatziki, Fregola Sardinia, hazelnuts, capers, golden raisins

Thigh of Chicken

Fregola Sardinia, hazelnuts, capers, avocado cream

Market Fish

House Falafel (vegan) (GF)

Tahini dressing , fennel, radish, green salad

Pasta of the day

Lamb Kofta

Salad, muhammara (Roasted *walnut with grilled capsicum puree*), served with bread

Chicken Filo Parcel

Diced chicken, creamy lemon, fresh tarragon sauce with hand-cut potato and salad

Vege Pasta

Heirloom tomato, Basil, garden peas, pine nuts, pecorino cheese

DESSERT

Lemon Panna Cotta coconut shortbread

Crème Brulèe vanilla, blackberry

Cremeux of chocolate crème fraiche, cherries

Knafeh ricotta cheese, thin noodle pastry, pistachio