

STARTER

Garlic Bread (V)	6.5
Homemade Bread and Dips (V)	11
Soup of the Day (GF) Waiter will advise. Served with fresh bread	9.5
Classic Greek Salad (GF)	15.5
Calamari Entrée (DF) Sauce Tartare and fresh pickled lemon	15
Arancini di Riso (V) Pumpkin and mushroom risotto balls	14
Mozzarella Burrata Tomato, compressed cucumber, pesto, pistachio on flatbread	16

PASTA & RISOTTO

Pasta of the day	25
Black Truffle Risotto (V) (GF) (Vegan on request) Spinach, medley of mushrooms, thyme	26

Gluten free pasta available

Gluten free (GF) Dairy Free (DF) Vegetarian (v)

MAIN

Pork Belly (GF)	29
Cauliflower, gourmet potatoes, za'atar, sour cherries	
Shoulder of Lamb (GF)	32
With tzatziki, vegetables, lemon, lamb jus	
Eye Fillet (GF)	38
Roasted potato, Chickpeas, pumpkin puree, broccolini	
Chicken Lebanese	28
Lightly spiced marinated chicken, coriander sauce, rice and salad	
Chicken Parmigiana	29
With parmigiano cheese, eggplant, tomato, basil, vegetables and potatoes	
Fish of the Day (GF)	35
Waitress will advise	
Chicken Filo Parcel	25
Diced chicken in a creamy lemon tarragon sauce, served with salad and fries	
Arancini di Riso (V)	25
Pumpkin, mushroom risotto balls, beetroot, labne and salad	
Pan Fried Salmon	36
Edamame beans, baby spinach, shiso, pistachio	

SIDES

Vegetables	8
Kumara Wedges	7
Gourmet Potato	7
Potato Fries	6
Green Salad	8

Gluten free pasta available

All Day Menu