

STARTER

Garlic bread , butter, confit Garlic <i>(V) (GF bread available)</i>	6.5
Bread and seasonal Dips <i>(V) (GF bread available)</i>	12
Seasonal Soup <i>(V)</i>	9.5
Classic Greek Salad	14
Handmade Buffalo Mozzarella <i>(GF)</i> Basil, heirloom tomato, chili	16
House Falafel <i>(vegan) (GF)</i> Tahini dressing , fennel, radish	13
Charred eggplant <i>(vegan) (GF)</i> Tahini dressing, chickpea salad of allotment vegetables	19

MAIN

Shoulder of Lamb 30
Tzatziki, Fregola Sardinia, hazelnuts, capers, golden raisins

Eye Fillet of Beef (GF) 37
Pumpkin puree, broccolini, chimmi churri, potato

Thigh of Chicken 27
Fregola Sardinia, hazelnuts, capers, avocado cream

Market Fish

Pasta of the Day

Chicken Filo Parcel 24
Diced chicken, creamy lemon, fresh tarragon sauce with hand-cut potato and salad

Vege Pasta 21
Heirloom tomato, Basil, garden peas, pine nuts, pecorino cheese

House Falafel (vegan) 22
Tahini dressing, fennel, radish, green salad

Chicken Lebanese 30
Skewers of chargrilled chicken, muhammara (roasted *walnut with grilled capsicum puree*), salad and bread

Lamb Kofta 29
Salad, muhammara (Roasted *walnut with grilled capsicum puree*), served with bread

Truffle Risotto 25
Spinach, medley of mushrooms, thyme

SIDES

Seasonal Vegetables (Market Price)

Hand-cut Chips 5

Green Salad 5

Quinoa salad 7

Bread 3

All Day Menu