

2 of 3 Course Set Menu Special \$33

STARTER

Seasonal Soup with homemade bread

Classic Greek Salad with olives and feta cheese

Bread and dips (V) (GF bread available)

Handmade Buffalo Mozzarella (GF) basil, heirloom tomato, chili sauce

House Falafel (vegan) (GF) tahini dressing, fennel, radish

Cauliflower (Vegan) pomegranate, tahini sauce

MAIN

Shoulder of Lamb tzatziki, Fregola Sardinia, hazelnuts, capers, golden raisins

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

Pan fried Tarakihi With chardonnay sauce, potatoes and vegetables

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 creamy lemon, fresh tarragon sauce with fries and salad

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

Chicken Schnitzel served with fries

DESSERT

Lemon Panna Cotta coconut shortbread

Knafeh ricotta cheese, thin noodle pastry, pistachio

Crème Brulè vanilla, blackberry

Cremeux of chocolate crème fraiche, cherries