

STARTER

Garlic bread , butter, confit Garlic <i>(V)</i> <i>(GF bread available)</i>	6.5
Bread and seasonal Dips <i>(V)</i> <i>(GF bread available)</i>	12
Seasonal Soup <i>(V)</i> Served with homemade bread	9.5
Classic Greek Salad	14
Handmade Buffalo Mozzarella <i>(GF)</i> Basil, heirloom tomato, chili	16
House Falafel <i>(vegan)</i> <i>(GF)</i> Tahini dressing , fennel, radish	13
Cauliflower Pomegranate, tahini dressing	15
Charred eggplant <i>(vegan)</i> <i>(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

Pan fried Tarakihi 29
With chardonnay sauce, potatoes and vegetables

Market Fish

Pasta of the Day

Chicken Filo Parcel 24
Diced chicken, creamy lemon, fresh tarragon sauce with fries and salad

Veggie Pasta 21

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

Chicken Schnitzel 25
Served with fries

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

SIDES

Seasonal Vegetables (Market Price)

Fries 5

Green Salad 5

Quinoa salad 7

Bread 3

All Day Menu