



CHEF'S TASTING MENU

MEZZE

Soup of the Day (V)

Dolmades – rice stuffed vine leaves with endive, parsley and pomegranate dressing (V)

Roasted Beetroot Salad – with baby spinach, walnuts, dates,
cherry tomatoes and lemon dressing (V)

Spiced & Skewered Lamb Kifte – with tabbouleh on lettuce & tzatziki



MAINS

Classic Seven Vegetable Tagine – with raisin cous cous & mint labneh (V)

Pan Fried Barramundi – with fennel feta salad & homemade harissa

Chargrilled Rib-eye – with mix green salad, cumin fries and harissa BBQ sauce (Add \$58)

Traditional Souvlaki – Choice of Falafel / Chicken / Lamb / Beef (Add \$28)

Choice of dressing Tahini / Tzatziki / Harissa

Choice of a side Cumin Fries / Greek Salad



DESSERTS

Traditional Handmade Baklava (V)

Homemade Vanilla Ice-cream served with Raspberry Sauce (V)

Add \$30 for Soft Drinks / Juices / Tea / Coffee

Add \$60 for House Beer / Glass of Sparkling Wine / White Wine / Red Wine

Simple Mixes of House Rum / Vodka / Gin

Choice of a MEZZE + MAIN + DESSERT

\$348 *per person*