

SMALL PLATES

TAPAS • MEZE • SHARE

EAT

TAPA - MEZE

Warm Marinated & Selected Olives	V GF	9
Carrot Tzatziki & Baba Ghanoush Dips, Flat Bread	V	13
Grilled Halloumi, Roasted Capsicum, Strawberry & Rocket Salsa	V GF	14
Three Cheese, Spinach & Silverbeet Arancini, Fresh Lemon (2pce)	V	9
Delicate Corn Fritters, Limed Crème Frîache (4pce)	V GF	10
Whole Grilled Quail, Tomato & Cucumber Salsa, Hung Saffron Yoghurt	GF	19
Filled Zucchini Flowers, Braised Leek & Ricotta Cheese Cauliflower Purée (2pce)	V	15
Crunchy Ocean Prawns, Garlic, Chilli & Parsley, Tahini Remoulade	GF	22
Iranian Style Spiced Squid, Date Puree, Smoked Yoghurt Coriander & Rose Petals	GF	20
Grilled Sardines, Parsley, Chive & Preserved Lemon Salsa, Baguette (3pce)	*	11
Braised Lamb Shoulder Wrapped In Kataifi Pastry, Lemon Yoghurt (2pce)		14
Filo Swirls, Feta & Ricotta, Pomegranate, Honey & Pistachio (2pce)	V	14
White Zucchini Stuffed With Angus Beef Mince, Melted Fontina (2pce)	GF	15
Mediterranean Chevaps, Zesty Cabbage, Sumak, Yoghurt (4pce)	GF	12
Crumbed Jalapénos Stuffed With Cream Cheese, Chipotle Aioli (2pce)	V	10
Southern Style Crispy Chicken With Asian Slaw (2pce)	GF	13

SHARE PLATES

Baby Barramundi in Banana Leaf, Ginger & Shallots, Steamed Rice	GF	38
Port Phillip Mussels, Tomato Garlic & Chilli Jus, Garlic Bread	*	25
Slow Cooked Lamb 800gr, Tomatillo, Smoked Yoghurt, Jalapénos, Sweet Harissa, Shredded Iceberg Lettuce & Soft Tortillia	GF	41
Whole Roasted Chermoula Chicken, Green Olive Salsa	GF	32
House Spaetzli, Spinach, King Brown & Enoki Mushroom Parmesan, Truffle Oil & Soft Poached Egg	V	28
Layered Eggplant Lasagne, Buffalo Cheese, Rocket & Heirloom Tomatoes	V GF	26

SOMETHING MORE

Thick Handcut Chips, Herb Salted & Spicy Aioli	V GF	9
Charred Corn, Chipotle Mayo, Crumbed Feta	V GF	9
Baby Cos & Bitter Leaf Salad, Vinaigrette Dressing	V GF	10
Green Beens, Broccolini, Garlic & Butter, Almond Flakes	V GF	12
Ancient Grains & Chickpea Salad, Papitas & Walnuts, Labneh	V GF	14

DESSERT

Chocolate Mouse 80%, Chocolate Shards, Dusted Madarin Sherbet	V GF	14
Vanilla Bean Panna Cotta, Fresh Berries, Saffron Fairy Floss	V GF	13
Creme Brulee, Orange & Spiced Vanilla	V GF	15

PLATTERS

Meze Platter - Chef's Daily Selections	*	30
3 Cheese Selection, Quince, Lavosh, Dried Fruits & Nuts	*	28

PLEASE SEE OUR WAIT STAFF FOR DAILY SPECIALS

*Gluten Free option is available on this item. Please advise your wait staff of any allergens at time of ordering. While every effort will be made to cater for allergies please note cross contamination may occur and we cannot guarantee that any item be free from allergens. 10% Surcharge on Public Holidays