

# EAT

## SMALL PLATES

Warm Marinated Olives	V GF	6
Wood Fired Turkish Bread	V	5.5
Beetroot Tzatziki	V GF	6.5
Carrot Tzatziki	V GF	6.5
Zucchini Chips w Lemon Aioli	V	13
Spinach, Silverbeet & Parmesan Arancini (2pc)	V	9
Filo Swirls w Feta & Ricotta, Pomegranate, Honey & Pistachio (2pc)	V	12

## SOMETHING MORE

Saganaki w Wild Fig	V GF	14
Crispy Chicken w Cabbage Slaw (2pc)	GF	13
Iranian Style Spiced Squid, Date Puree, Smoked Yoghurt, Rose Petals	GF	19
Prawns, Chilli, Garlic, Saffron Aioli (6pc)	GF	19
Potato Borek served w Beetroot Onion Jam (2pc)	V	18
Port Phillip Mussels, Tomato Garlic & Chilli Sauce, Garlic Bread	GFO	22

## SHARE PLATES

Slow Roast Lamb w Lemon, Oregano, Garlic (800g)	GF	36
Chicken Curry w Fragrant Basmati Rice, Mango Chutney, Chilli	GF	28
Braised Beef w Potato Mash, Caramelised Onion	GF	29
Thai Style Whole Baby Snapper, Lemongrass, Ginger, Chilli Served w Saffron Rice	GF	33
Eggplant Lasagna, Napoli Sauce, Fior Di Latte, Garlic Bread	V GFO	24

## SIDES

Bitter Leaf Salad	V GF	10
Roast Pumpkin & Sweet Potato, Honey Yogurt, Garlic, Thyme	V GF	12
Broccolini & Green Beans w Hazelnuts & Cranberries	V GF	10
Creamy Cauliflower Gratin w Sourdough Crumbs	V GF	12
Thick Handcut Chips, Herb Salt	V GF	10

## DESSERT

Chocolate Molton Cake, Vanilla Bean IceCream	V	14
Creme Brûlée w Orange Spice	V GFO	13
Vanilla Bean Panna Cotta, Saffron Syrup	V GF	12

