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A celebration of Mediterranean living - fresh ingredients, simple elegance, and charcoal-cooked traditions. Designed for sharing.

## C O L D

<b>House Baked Bread &amp; Dips</b> (n,g,l,f,se) Bread, butter, white tarama, red bell pepper hummus, tahini	16.00
<b>Beef Carpaccio</b> (n,l) Rocket, hazelnuts, raspberry gel, parmesan	26.00
<b>Burrata Salad</b> (n,l) Cherry tomatoes, pine nuts & basil	22.00
<b>Greek Salad</b> (g,l) Cherry tomatoes, black olives, capers, feta cheese, dakos	18.00

## H O T

<b>Grilled Octopus</b> (m) Red pepper coulis, pickled fennel	32.00
<b>Halloumi Bites</b> (l,g,se) Honey & sesame	16.00
<b>Prawn Popcorn</b> (c,se,g,e) Lime, sesame, chili mayo	18.00
<b>Fried Baby Calamari</b> (g,m,e) Lime mayo, lime	16.00
<b>Mushroom Risotto</b> (l) Portobello & button mushrooms, parmesan foam, truffle essence	26.00
<b>Beef Cheek Orzo</b> (l,ce,g) Orzo, slow cooked beef cheek	29.00
<b>Calamarata Pasta</b> (l,e,g) Chicken fillet, estragon, cream sauce, red onions	28.00
<b>Seafood Linguini</b> (l,c,g,m) Rich tomato bisque, prawns & calamari	36.00
<b>Seabass Fillet</b> (f,l) Celeriac puree, black olive powder, lime gel	30.00

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## FROM THE GRILL

Lamb Chops with tomato ratatouille & wine sauce (4 pcs)	36.00
Corn-fed Baby Chicken on bone (400g)	28.00
Australian Ribeye (300g)	50.00
Australian Beef Fillet (250g)	52.00

## SIDES

Hand-cut crispy fries	6.00
🌿 Cauliflower & Broccoli	6.00
🌿 Asparagus	10.00

## SAUCES

Mushroom Sauce (l,mu,ce)	5.00
Pepper Sauce (l,ce)	5.00
Wine Sauce (l,ce)	5.00

Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff or scan the QR code to the right.

Peanuts (p), Nuts (n), Crustaceans (Shellfish) (c), Molluscs (Shellfish) (m), Fish (f), Eggs (e), Milk (l), Cereals containing Gluten (g), Soya (s), Sesame seeds (se), Celery (ce), Mustard (mu), Lupin (lu), Sulphur Dioxide (sd), Pork (pk)

All prices are in Euro (€) and include service charge plus VAT.