

OUZO

BOTTOMLESS BRUNCH: \$99pp

FOOD

MEZZE

Pita Bread Greek Fennel Seeds | Extra Virgin Olive Oil | Cardamom

Taramasalata Tarama | Cured Red Mullet Roe | Lemon

Falafel Chickpeas | Beetroot Hummus

Eggplant Labneh Burnt Eggplant | Sumac | Harissa Oil

SMALL PLATES

Pasta of the Week

MAIN

Slow-Cooked Lamb Shoulder Dill | Greek Yoghurt | Lemon

Served w/ Crispy Potatoes & Greek Salad

DESSERT

Tiramisu Lady Fingers | Espresso | Cream

DRINKS

SPRITZES

Limoncello Spritz Limoncello | Prosecco | Soda | Lemon wheel

Aperol Spritz Aperol | Prosecco | Soda | Orange

Espresso Martini Vodka | Espresso | Mr. Black | Simple Syrup

Paloma Tequila | Lime | Grapefruit | Agave | Soda

BEER

Peroni Nastro Azzurro 5%

WINE

House Red Wine, House White Wine, House Sparkling Wine & House Rose

Please Note: All dietary requirements can be catered for, just leave a booking note and we will organise substitutions