



The summer lunch menu

LONG GREEK LUNCH



\$65

Two courses & a glass of wine or beer
per person

ENTRÉE

Orektiká — choose one

Dips & Pita

Warm pita bread

Saganaki

Kefalograviera, fig compote & lemon

Pan-Seared Scallops

Beetroot, walnut, sour cherry & ouzo

Pickled Baby Octopus

Grape, capsicum & olive purée

Kingfish Ceviche

Ouzo & honey dressing, pickled radish

Lamb Neck Kroketes

Truffled lemon yoghurt & herb salad

MAIN

Kyríos — choose one

Seafood Pasta

Calamari, prawn, scallop & mussel, white wine

Chicken Breast

Truffle mash, creamy chicken sauce

Lamb Cutlets

Chargrilled, lemon potatoes & seasonal veg

Swordfish

Chargrilled over coals, lemon, capers & oil

Pork Cutlet

Ryukyu pork, skordalia & pickled fennel

DESSERT

add one · \$15

Loukoumades

Honey, pistachio or chocolate

Baklava

Walnut, pistachio & honey

Bougatsa

Semolina custard & cinnamon

YOUR GLASS

included

Wine

Chardonnay

Sauvignon Blanc

Pinot Grigio

Rosé

Prosecco

Shiraz

Pinot Noir

Cabernet Sauvignon

Beer

FIX

Peroni

Carlton Dry

Great Northern