

ICONIC SRG VENUES UP TO
50% OFF

3-COURSE MENU & SIDES

\$62.50pp

BEVERAGES

MAIN CHARACTER | EVOO Grey Goose, junmai sake, peach 23

SPASTA | Ouzeus 'Lime', Skinos Mastiha, dill + lemon cordial 23

SNACKS

OYSTERS | Seasonal oysters, served natural, ouzo mignonette (gf,df) 8ea

KALAMATA OLIVES (ve,gf) 10

HANDMADE PITA BREAD (v) 10

MOUSSAKA CROQUETTE | Eggplant, beef, béchamel (n) 12

FAVA | Split pea, EVOO (ve,gf) 12

TZATZIKI | Yoghurt, cucumber, dill (v, gf) 12

MELITZANOSALATA | Smoked eggplant, garlic (v, gf) 14

ENTREE

TONOS | Tuna, cucumber, dill (gf)

KEFTEDES | Beef meatballs, tomato, yoghurt, lemon

SPANAKORIZO | Wild black rice, burnt leek, spinach (ve,gf)

MAIN COURSE

PORK COLLAR | Slow-cooked pork neck, gigantes, romesco sauce (gf, df)

PSARI | Market fish of the day, avgolemono (gf, df)

PRASOPITA | Leek, zucchini, mizithra, dill (v)

[+] 15pp Upgrade ARNAKI | Lamb shoulder, chimichurri, lemon (gf, df)

Please note: The lamb shoulder has a limited availability and must be ordered for the whole table.

SIDES

LAHANO | Pickled savoy cabbage, preserved lemon, caperberries (ve, gf, df)

PATATES | Fried potatoes, thyme oil (ve, gf)

DESSERT

BAKLAVA | Pistachio, honey (n)

CHEESECAKE | Whipped feta, lemon

SORBET | Sorbet of the day (ve, gf)

AKTI

Menus are subject to change without notice.

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. A 10% surcharge applies on weekends.

All debit cards will incur a 0.55% processing fee. A 15% surcharge applies on all public holiday