

Greek Wine Dinner

WEDNESDAY 16TH SEPT 2026

NV Douloufakis Sparkling Vidiano Brut, Crete

TO START

Taramasalata (df), Pita bread (v/gfo)

HTAPODI | rice vinegar, chili, garlic, lemon (A) (gf,df)

LAKERDA | Cured ocean trout , dill, capers, lemon (A) (gf,df)

TONOS | chili, tomato, tahini mayo (A) (gf,df)

2024 Papagiannakos Retsina Savatiano, Attica

ENTREE

KAVOUROSALATA | Fraser Isle spanner crab, radish, romain, yuzu mayo (A) gf/df

2024 Thymiopoulos 'Rosé de Xinomavro', Macedonia

MAIN

ARNAKI | Lamb shoulder, gremolata, lemon (gf,df)

PATATES | Lamb jus potatoes (gf,df)

2023 Gaia Agiorgitiko, Nemea

DESSERT

BAKLAVA | Traditional Almond, Honey & Filo Pastry (n)

2023 Samos 'Phyllas' Muscat, Samos

AKTI

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame

Menus are subject to change without notice. A 15% surcharge applies on all public holidays. A 10% surcharge applies on weekends.

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee