

APPETIZERS

Marinated Mixed Olives	\$9
Warm Feta Stuffed Apricots	\$12
Grilled Eggplant Wrapped Halloumi Cheese	\$14
Duck Carpaccio – Smoked duck breast, arugula, and burnt cayenne, carob butter	\$18
Grilled Tiger Prawns – Feta stuffed mushrooms topped with grilled tiger prawns, and a tomato basil sauce	\$22
Sujuk Beef Sausage with Hummus – Served with toasted baguette	\$16
Stuffed Calamari – Filled with sujuk sausage, shrimp, green onions, garlic, parsley, and breadcrumbs	\$20
Tuna Tartar - On pita chips with spicy mayo, and sesame seed oil	\$18
Wagyu Meatballs – Grilled wagyu blend with breadcrumbs, and fresh herbs with eggplant puree	\$24
Zucchini Cakes – Served with fresh mint, and garlic yogurt (v)	\$16
Roasted Butternut Squash Soup – Saffron scented cream, seared scallop, served with a pistachio gremolata and chilli oil.	\$15

SALADS

Mediterranean Garden Salad with Halloumi Cheese – Mixed greens tossed in a honey mustard vinaigrette	\$16
White Bean Salad - White beans, fresh herbs, tomatoes, red onion, and crisp lettuce tossed in a tahini and pomegranate vinaigrette	\$14
Tabbouleh Salad – Mixed with couscous, parsley, mint, lemon, and olive oil	\$14
Caprese Salad with Garlic Prawn Arugula Pesto - Stacked prawns, tomatoes, mozzarella, fresh basil, and olive oil	\$18

MAINS

Grilled Rack of Lamb - New Zealand lamb grilled to perfection	\$45
Braised Short Rib – Glazed with pepper paste, carob molasses, and slow braised in red wine	\$40
Grilled Octopus – Grilled marinated octopus served with romesco, and charred lemon	\$42
Kebab Board – Chicken, lamb tenderloin, beef tenderloin shashlik. Enjoy individually or perfect for sharing. Chicken kebab \$35	\$69
Seafood Board - Grilled lobster tail, seared scallops, grilled tiger prawns, and marinated grilled octopus	\$90
Sablefish - Pan seared with an orange, date, and sumac butter with wilted spinach	\$42
Braised Lamb Shank - Glazed with an apricot pepper paste, and slow braised in red wine. Served with couscous, haydari, and fresh cucumber	\$40
Saffron Risotto - Vegetarian stock, tomato, and parmesan cheese	\$25
Feature Pasta – Ask server for details	MP

PRIME CUTS

Our prime cuts are topped with house-made compound butter. Cuts served fresh from Arpa Butcher

Brant Lake Wagyu Striploin 8oz	\$60
AAA Filet Mignon 8oz	\$50

ADD-ONS

Half Grilled Lobster Tail	\$10
Seared Scallop (1)	\$8
Grilled Tiger Prawn (1)	\$6

DESSERTS

Baklava - Served with vanilla ice cream,
mulberry molasses and honey **\$12**

Saffron Tiramisu - Saffron infused
mascarpone **\$12**

Chocolate Mousse - Topped with seasonal
compote. **\$12**