

## APPETIZERS

<b>Marinated Olives</b>	<b>\$10</b>
<b>Warm Feta Stuffed Apricots</b>	<b>\$14</b>
<b>Grilled Eggplant Wrapped Halloumi Cheese</b>	<b>\$16</b>
<b>Duck Carpaccio</b> – Smoked duck breast, arugula, and burnt cayenne, carob butter	<b>\$18</b>
<b>Grilled Tiger Prawns</b> – Feta stuffed mushrooms topped with grilled tiger prawns, and a tomato basil sauce	<b>\$24</b>
<b>Arancini</b> – Stuffed with sujuk sausage, halloumi, and breadcrumbs on a bed of tomato basil sauce	<b>\$15</b>
<b>Stuffed Calamari</b> – Filled with sujuk sausage, shrimp, green onions, garlic, parsley, and breadcrumbs	<b>\$20</b>
<b>Wagyu Meatballs</b> – Grilled wagyu blend with breadcrumbs, and fresh herbs with eggplant puree	<b>\$24</b>
<b>Zucchini Cakes</b> – Served with dressed greens and garlic yogurt	<b>\$16</b>
<b>Lentil soup</b> - Topped with chili butter	<b>\$10</b>
<b>Charcuterie Board</b> - Assorted meats and cheeses with fresh fruit and accompaniments	<b>for 2 \$28</b>

**for 4 \$48**

## SALADS

<b>Mediterranean Garden Salad with Halloumi Cheese</b> – Mixed greens, pickled carrots, cucumber, and cherry tomatoes tossed in a honey mustard vinaigrette	<b>\$16</b>
<b>Chickpea Salad</b> - Chickpeas, fresh herbs, tomatoes, red onion, and crisp lettuce tossed in a tahini and pomegranate vinaigrette	<b>\$15</b>
<b>Ahi Tuna Salad</b> – Mixed greens, and cherry tomatoes tossed in an apple cider vinaigrette. Topped with goat cheese, candied walnuts, and seared ahi tuna	<b>\$20</b>
<b>Caprese Salad with Garlic Prawn Arugula Pesto</b> - Stacked prawns, tomatoes, mozzarella, fresh basil, and olive oil	<b>\$20</b>
<b>Tabbouleh Salad</b> - Mixed with couscous, parsley, mint, lemon, and olive oil	<b>\$15</b>

## ADD-ONS

<b>Half Grilled Lobster tail</b>	<b>\$10</b>
<b>Grilled Tiger Prawn (2)</b>	<b>\$12</b>

\* Not all ingredients/allergens are listed, please consult your server for more information. As we do not have a separate prep kitchen we can not guarantee any zero cross contamination with any allergen.

## PASTAS

<b>Spaghetti Pescatore</b> - Prawns, calamari, octopus in a roasted red pepper tomato sauce with parmesan cheese	<b>\$36</b>
<b>Short Rib Ragu</b> - Slow cooked ragu tossed with tagliatelle pasta	<b>\$34</b>
<b>Gnocchi</b> - Pan seared gnocchi with a mushroom cream sauce	<b>\$28</b>
<b>Saffron Risotto</b> - Saffron infused vegetarian stock and parmesan cheese, finished with tomato basil sauce	<b>\$28</b>

## MAINS

<b>Braised Short Rib</b> – Glazed with pepper paste, carob molasses, and slow braised in red wine, served with creamy polenta and grilled vegetables	<b>\$40</b>
<b>Braised Lamb Shank</b> - Glazed with an apricot pepper paste, and slow braised in red wine. Served with creamy polenta, haydari, and grilled vegetables	<b>\$40</b>
<i>Proteins accompanied with grilled seasonal vegetables, and smashed baby potatoes</i>	

<b>Lamb Duo</b> - Both New Zealand lamb rack and lamb loin chops, grilled to perfection	<b>\$45</b>
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<b>Grilled Octopus</b> – Grilled marinated octopus served with tomato basil, and charred lemon	<b>\$42</b>
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<b>Sablefish</b> - Pan seared with orange, date, and sumac butter and wilted spinach	<b>\$42</b>
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<b>Seafood Board</b> - Grilled lobster tail, pan-fried arctic char, grilled tiger prawns, and marinated grilled octopus	<b>\$99</b>
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<b>Kebab Board</b> – Chicken, lamb loin chops, beef tenderloin shashlik, perfect for sharing	<b>\$72</b>
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### Individual Kebab

<b>Beef Tenderloin Shashlik</b>	<b>\$36</b>
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<b>Marinated Chicken Breast</b>	<b>\$36</b>
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<b>Marinated Prawns</b>	<b>\$34</b>
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<b>AAA Filet Mignon 8oz</b> - Served with apricot demi and topped with a compound butter	<b>\$50</b>
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<b>Grilled Veal Chop 12oz</b> - Grilled milk-fed bone-in chop topped with a mushroom rosemary demi glace	<b>\$45</b>
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## DESSERT

<b>Baklava</b> - Served with vanilla ice cream, mulberry molasses and honey	<b>\$12</b>
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<b>Saffron Tiramisu</b> - Saffron infused mascarpone	<b>\$12</b>
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<b>Mascarpone Cheesecake</b> - With a chocolate ganache	<b>\$14</b>
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<b>Lemon Sorbet</b> - With fresh mint	<b>\$10</b>
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