

## APPETIZERS

- Marinated Olives**
- Warm Feta Stuffed Apricots**
- Grilled Eggplant Wrapped Halloumi Cheese**
- Grilled Tiger Prawns** - Feta stuffed mushrooms topped with grilled tiger prawns, and a tomato basil sauce
- Lamb Loin Bites** - Medallions of lamb on a white bean puree with cayenne butter
- Arancini** - Stuffed with sujuk sausage, halloumi, and breadcrumbs on a bed of tomato basil sauce
- Stuffed Calamari** - Filled with Sujuk sausage, shrimp, halloumi cheese, green onions, garlic, parsley, and breadcrumbs
- Wagyu Meatballs** - Grilled wagyu blend with breadcrumbs, fresh herbs with eggplant puree
- Zucchini Cakes** - Served with dressed greens and garlic yogurt
- Appetizer Platter** - Feta stuffed apricots, grilled halloumi, grilled tiger prawns on feta stuffed mushrooms, beef pastrami stuffed with feta and figs

## SALADS

- Mediterranean Garden Salad with Halloumi Cheese** - Mixed greens, pickled carrots, cucumber, and cherry tomatoes tossed in a honey mustard vinaigrette
- Chickpea Salad** - Chickpeas, fresh herbs, tomatoes, red onion, and crisp lettuce tossed in a tahini and pomegranate vinaigrette, topped with goat cheese
- Ahi Tuna Salad** - Mixed greens, and cherry tomatoes tossed in an apple cider vinaigrette. Topped with goat cheese, toasted walnuts, and seared ahi tuna
- Caprese Salad with Garlic Prawn Arugula Pesto** - Stacked prawns, tomatoes, mozzarella, fresh basil, and olive oil
- Tabbouleh Salad** - Mixed with bulgur, parsley, mint, lemon, and olive oil
- Beet Salad** - Roasted beets and oranges stacked on Labneh and feta with a lemon pistachio dressing

## ADD-ONS

- Grilled Half Lobster Tail**
- Grilled Tiger Prawns (2)**

## PASTAS

- Spaghetti Pescatore** - Prawns, calamari, scallops in a roasted red pepper tomato sauce with parmesan **\$36**
- Short Rib Ragu** - Slow cooked ragu tossed with tagliatelle pasta and topped with parmesan **\$34**
- Gnocchi** - Pan seared gnocchi in a mushroom cream sauce **\$28**
- Lobster Risotto** - Saffron infused vegetarian stock risotto with lobster meat and parmesan cheese **\$36**

## MAINS

- Braised Short Rib** - Glazed with pepper paste and slow braised in red wine, served with creamy polenta and grilled vegetables **\$42**
- Braised Lamb Shank** - Glazed with an apricot pepper paste and slow braised in red wine, served with creamy polenta and grilled vegetables **\$42**
- Proteins served with grilled seasonal vegetables and roasted potatoes*
- Lamb Rack** - New Zealand lamb rack, marinated and grilled to perfection **\$48**
- Grilled Octopus** - Grilled Marinated octopus served on a white bean puree with tomato basil sauce **\$43**
- Sablefish** - Oven roasted with a rosehip, orange, sumac glaze, served on a white bean puree **\$42**
- Seafood Board** - Grilled lobster tail, oven roasted sablefish, grilled tiger prawns, and marinated grilled octopus, great to share **\$99**
- Kebab Board** - Chicken breast, grilled lamb rack, beef tenderloin shashlik, perfect for sharing **\$75**
- Marinated Chicken Breast Kebab** **\$36**
- AAA Filet Mignon 8oz** - Grilled to your liking and topped with compound butter **\$50**
- AAA Ribeye 10oz** - Grilled to your liking and topped with compound butter **\$42**

## DESSERTS

- Baklava** - Served with clotted cream, honey **\$12**
- Saffron Tiramisu** - Saffron infused mascarpone **\$12**
- Dark Chocolate Mousse** - Dark chocolate with cream cheese, cayenne, vanilla, and cloves **\$14**
- \$10** \* 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 zero cross contamination with any allergen.
- \$12**