

Degustation Menu

ÇIÇEK DOLMA

crispy zucchini flower filled with goat's feta
& halloumi cheese; served with a light yoghurt sauce

KARÍDES

Queensland king prawns pan sautéed with shitake mushrooms
& baby spinach, served with lemon yogurt sauce

2019 Nick O'Leary Riesling – Canberra District, NSW

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ÖRDEK BÖREK

filo pastry rolls of shredded duck, onions, currants, pine-nuts & herbs
served with a pomegranate & yoghurt sauce

MANTAR

char-grilled spicy field mushroom with rocket salad

2017 Tarrawarra Estate Pinot Noir – Yarra Valley, VIC

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CLEANSING SORBET

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DANA KÜLBASTI

thin slices of veal seasoned with mild Aleppo chili, char-grilled
served with leek & potato skordalia & mustard sauce

FATUSH SALATA

baby cos lettuce, tomato & Lebanese cucumber with pomegranate dressing
topped with walnut & lavosh pieces

2016 Henschke Henry's Seven Shiraz Grenache Viognier – Barossa, SA

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KAZANDÍBÍ

baked custard with mastica, pomegranate ice-cream, sour cherry sauce

2018 Vietti Moscato d'asti & Cassis

\$95 per person- \$135 with wine