

## Degustation Menu

PÍDE BREAD baked fresh in house

### TUNA TATARE

yellow fin tuna, tossed with capers & olive oil dressing,  
served on tomato glazed baked eggplant

### SALMON DOLMA

salmon rolls of prawn, mushrooms and herbs, wrapped in vine leaves  
served crispy with chef's signature piquant sauce

2024 Nick O'Leary Riesling – Canberra District

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### 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

2021 Dogpoint Sauvignon Blanc Marlborough, New Zealand

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### PÍLÍC

spatchcock, de-boned; marinated with biber salcasi & fresh thyme  
char-grilled, served with cracked wheat pilaf & wilted baby spinach

### FATUSH SALATA

baby cos lettuce, tomato & cucumber with pomegranate dressing  
topped with walnuts & lavosh

2017 Tarrawarra 'Estate' Pinot Noir – Yarra Valley, Victoria

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### KAZANDÍBÍ

baked custard with mastica, pomegranate ice-cream, & morello cherry sauce

2018 Vietti Moscato d'Asti & Cassis

**\$105 per person- \$150 with matching wine**

\*all guests must opt for the same food menu