
BOTTOMLESS

\$90 PER PERSON

FOOD MENU

FIRST COURSE

FLATBREAD

Garlic, oregano,lemon (nf,df,v,ve)

BURRATA

Smokey eggplant, garlic,
red onion, parsley (nf,gf,v)

TARAMASALATA

Lemon oil (df,nf)

SECOND COURSE

FREE RANGE CHICKEN

Cinnamon,paprika,lemon (nf,gf,df)

GREEK SALAD

Fetta, tomato, olives, cucumber, eshallots (nf,gf,v,dfr,ver)

WARM POTATO SALAD

Soft herbs,lemon,eshallots (nf,gf,v,ve,df)

THIRD COURSE

LOUKOUMADES

Honey syrup,pistachio (v)

ADD ON

SYDNEY ROCK OYSTERS (\$7PP)

Nambucca, NSW

Champagne vinegar, pickled seaweed (ea)

(nf,gf,df)

BAKED ‡ SHELL SCALLOP (\$9PP)

Aleppo butter (ea) (nf,gf)

NF=Nut Free | GF = Gluten-free | DF = Dairy Free
V=Vegetarian | VE = Vegan | VR = Vegetarian on Request
GFR=Gluten-free on Request | DFR = Dairy Free on Request
VER=Vegan on Request | NFR = Nut Free on Request



BOTTOMLESS

DRINKS

COCKTAILS

APHRODITE

Lychee Liqueur, Parfait Amour, Gordon's Pink Gin,
Rose, Lemon, Rosemary & Petals

LA TENTACION

Baxter Vodka, Aperol, Coconut Syrup
& Passionfruit

VENITIAN SPRITZ

1920 Select Vermouth, Sparkling Wine, Soda,
Fresh Orange & Olives

ADD MARGARITAS FOR \$10PP

CLASSIC, TOMMY'S, SPICY, COCONUT

WINES

TATACHILLA · ROSÉ

ZILZIE BTW · CUVÉE BLANC

ZILZIEBTW · SAUVIGNON BLANC

ZILZIEBTW · CABERNET MERLOT

BEERS

SELECTION OF TAP BEERS

NON ALCOHOLIC

SOFT DRINK

JUICE

MINERAL WATER

SELECT MOCKTAILS

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