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# BOTTOMLESS

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\$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

Smoked mussels (df,nf)

### SECOND COURSE

#### FREE RANGE CHICKEN

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

#### HORIATIKI

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 ½ 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



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## 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 · CUVEE BLANC

ZILZIE BTW · SAUVIGNON BLANC

ZILZIE BTW · CABERNET MERLOT

### BEERS

SELECTION OF TAP BEERS

### NON ALCOHOLIC

SOFT DRINK

JUICE

MINERAL WATER

SELECT MOCKTAILS



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