



Private Dining 1

Pita Bread

Marinated Greek and Local Olives

Three Roe Taramosalata, White Cod's Roe, Salmon Roe, Avruga

Melitzanosalata, Smoked Eggplant Dip, Caramelised Tomatoes

Manti, Spinach, Feta, Spanner Crab, Dill, Burnt Butter

Halloumi Saganaki, Fig, Lemon, Thyme Honey and Pistachio

Spanakopita, Spinach Pie, Leeks, Feta, Dill

Greek Spiced Slow Roasted Lamb Shoulder, Roasted Potatoes, Oregano,
Lemon Yoghurt

Horiatiki Salad, Tomatoes, Cucumbers, Peppers, Olives, Feta

Greek Slaw, Kohlrabi, Artichoke, Kefalotyri, Verjuice

Coconut Bougatsa Hot Chocolate, Poached Cherries, Coconut Ice cream

Diples, Poached Peach, Kaimaki Ice Cream, Ouzo Jelly

**Seasonal Menu- Subject to change*