



Private Dining Menu 1

Pita Bread

Marinated Greek and Local Olives

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

Melitzanosalata, Smoked Eggplant Dip, Caramelised Tomatoes

Halloumi Saganaki, Fig, Thyme Honey, Pistachio

Spanakopita, Spinach Pie, Leeks, Feta, Dill

King Prawns Saganaki, Clams, Barrel Aged Feta, Tomato Cream

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

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

Fire Roasted Asparagus & Broccolini, Sesame, Green Onion Saltsa

Coconut Bougatsa Hot Chocolate, Poached Cherries, Coconut Ice cream

Chocolate Hazelnut Fig Baklava, Roast Fig Ice Cream, Poached Fig

**Seasonal Menu Subject To Change*