



À LA CARTE LUNCH

TO START

Bald rock beef carpaccio, local rocket, parmesan – GF	36
Heirloom beet medley, artisan burrata, candied walnuts – GF, V	32
Saganaki, toasted sesame, local honey – GF, V	33
Garlic prawns, chilli-infused olive oil, charred sourdough – GFO	36
Arancini with local tomato chutney – V	28

TO FOLLOW

Market fish of the day, pesto, potatoes, slow-roasted vine tomato – GF	64
Free-range chicken breast, pumpkin purée, crispy kale, chicken jus – GF	48
Traditional stifado, slow-braised beef, caramelized shallots – GF	46
Bald Rock beef, house romesco, zucchini salad – GF	60
Pappardelle with slow-braised local lamb shoulder, crumbled feta	45
Pappardelle Napoletana with kalamata olives, capers, parmesan – V	42

ON THE SIDE

Lemon potatoes, oregano, garlic, extra virgin olive oil – GF, V	18
Village salad, heirloom tomato, cucumber, olives, aged feta – GF, V	21
Seasonal vegetables, brown butter, toasted hazelnuts – GF, V	19

TO FINISH

Greek petit fours – V	12
Portokalópita, candied citrus and ice cream – V	18
Chocolate and olive oil ganache with pistachios – V	18

Our À La Carte Lunch is available from 11:30 am to 2:30 pm.

*Please note there is a 10% surcharge on Sundays, and 15% surcharge on public holidays.



DINNER TASTING

Artisan Perline

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Prawns and Tomato

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Chicken breast

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Bald Rock beef & Truffle

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Greek rice pudding & cinnamon

130 ^{PP}

A Meteora Vineyard wine pairing is available to complement each of our menu options.

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TO GRAZE

Bread & dips	29
Marinated olives, citrus, and herbs	18
Arancini with house-made tomato chutney	28
Cheese selection: soft, hard, and blue cheese with seasonal fruit and bread	46
Tasting board: two artisan meats, two cheeses, breads, dips, and house-made pickles	89

Our To Graze Menu is available from 11:30 am to 4:30 pm.

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ALFRESCO TERRACE

SHARED PLATES & VILLAGE BOARDS

Dips served with warm bread	29
Marinated olives, citrus, herbs	18
Grazing Plate: artisan meat, cheese, bread and pickles	45

PIZZAS

MARGHERITA: tomato, mozzarella, basil	29
PROSCIUTTO: prosciutto, mozzarella, arugula	35
ACROPOLIS: lamb, tomato, feta, pine nuts, mint yoghurt	36
SPECIAL OF THE DAY	34

Our Alfresco Terrace is available from 11:30 am to 4:30 pm.

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WINE

SPARKLING & ROSÉ

Pet Nat Chardonnay, Ellen, 2024 - 14
Pet Nat Merlot, Madeleine, 2024 - 15
Favati Spumante Extra Dry, Cabrí, NV - 20
Merlot/Barbera Rosé, Lucy, 2025 - 14

WHITE

Chardonnay, Zoe, 2024 - 16
Reserve Chardonnay, Holly Maree, 2024 - 26

RED

Shiraz, Sophia, 2024 - 17
Reserve Shiraz, Sophia, 2022 - 28
Merlot, Tobias, 2024 - 16
Merlot/Shiraz Blend, Charles, 2022 - 18

BOTTLED BEER & CIDER

Fix Hellas - 12
XXXX Gold - 10
Carlton Dry 3.5 - 11
Great Northern, Original - 12
Great Northern, Zero - 11
Peroni Azzurro - 13
Apple Cider - 13

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