

Marinated olives	5.50
Warm pita bread & dips - taramasalata, hummus, tzatziki	16.50

To Start

Char-grilled octopus, citrus dressing, pickled chili	16.50
Saganaki cheese, sticky date & lime dressing	15.50
Slow cooked pork, fennel & apple croquettes, mustard mayonnaise	15.50
Spanakopita, spinach, feta, flaky pastry	16.50
Panned haloumi, pickled fig, lemon	13.50
Grilled marinated calamari, charred baby aubergines, baba-ganoush, black garlic aioli	17.50

The Huntered

Braised Greek style meat balls, baked hens egg, feta, tomato salsa, yoghurt	22.50
Fresh Barramundi prepared daily	32.50
Slow cooked goat, grilled duck sausage, hazelnut gremolata, truffled peas, crushed lemon potatoes	32.50
Char grilled Sirloin steak: with shaved bottaga, preserved lemon butter & polenta chips	38.50
300grm - aged / fed on grain 70+ days, Region - Darling Downs	

For two

Charcoaled chicken skewers, carrot tzatziki, spiced shrimp & parsley butter, spinach potato fritter, garlic pita	52.50
Slow cooked lamb leg, pumpkin hummus, pine nuts, lemon & sultana vinaigrette, lemon yoghurt	56.00
Double cooked pork belly, braised pearl barley, baby fennel, scorched shallots & apple white anchovies	54.50
Grilled seafood, fresh market fish, prawns, calamari, octopus, tomato braised mussels, saffron stained potatoes, broken olives	58.50

The Gathered

Tomato salad, cucumber, olives, feta, capers	12.50
Greek slaw, green apple, sweet cider vinegar, lemon yoghurt dressing	12.50
Roast cauliflower, skordalia, soft goats curd, broken walnuts	12.50
Salt baked beetroot, feta, smoked almonds, pomegranate syrup dressing	12.50
Goddess fries, crumbled feta, oregano salt, soft herbs	12.50