

## ENTREES

Chicken Liver Parfait - hazelnuts, apple jelly and crispy toasts.

15

Greek Dips with Pita - Taramosalata 14

Spiced Hommus 14

Tzatziki 14

Chris's Lamb Keftethes - with a trio of Greek Dips & Pita

22

Ocean Trout Gravavlax - cured with juniper, gin, citrus, and dill.  
served with onion, capers, mustard cress, saffron dressing  
and dukkah spiced poached egg.

24

Deep Fried Kalamari - Celeriac 'Remoulade'.

23

Swan Bay Mussels - Steamed open in white wine, spring onion  
& Ouzo, with fennel, olive, and tomato.

22

Saganaki - pan fried Kefalograviera, seared haloumi with  
pesto, tomato, onion, and pomegranate salad.

23

## MAIN COURSES

Fresh Fish of The Day – braised eggplant, tomato, zucchini and sweet red peppers, feta cheese and olive tapenade.

43

Pan Seared Local Scallops – 'Spanakorizo', ' Salsa Verde', pear, parmesan and rocket salad.

43

Confit Duck Leg with Pork & Leek Sausage, on braised Leeks Cannellini Beans and Brandy Jus

45

Braised Lamb Shoulder -slow cooked with cinnamon, spices, apricots and almonds served with saffron rice pilaf

44

Chargrilled Beef Sirloin – Field Mushrooms with Rosemary in Wed Wine, Potato Cream and Onion Gallette

46

Greek Salad 'Horiatiki' 15

Wilted spinach with tomato & feta 12

Chips 12