

Auckland Restaurant Month

*Sharing Menu – Minimum 2 guests
\$65 per person*

ENTREES

Pitta bread, taramasalata, lemon zest, chive

Baked saganaki, Greek kefalograviera cheese, honey, chilli

Spanakopita, spinach, feta, filo

Coastal lamb souvlaki, garlic toum

MAINS

Moussaka, Coastal Spring lamb shoulder, roasted Aubergine, potato, bechamel

Village salad, barrel aged feta, sun-dried olives, tomato, cucumber, wine vinegar

TO FINISH

Kataifi nest, rose water ice cream, pistachio

Sip across Greece

Please advise staff of any allergies

A handpicked selection of Greek-inspired drinks designed to transport you to the Aegean coast

Messara – Olive oil washed gin, Litter Blanc, lemon, cucumber syrup

Ionos Rose
\$16

Geometria Agiorgitiko
\$23

Mavrodafni Reserve Vintage 60ml
\$15

Spoilt for choice?

Choose our wine flight, with samples of all three
Greek wines

\$32

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