

COUNTDOWN
TO 2019, DELICIOUSLY

NEW YEAR'S EVE #GREEKSTYLE

4 COURSES - \$68PP

Reservations Required

MEZE FOR THE TABLE

Yam Skordalia with fried mint & sesame
Warm Cauliflower Fava with spiced lamb & herbs
Black Eyed Peas with herbs & feta
Beets with vermouth vinegar & herbs

2ND COURSE - CHOICE OF

Farm Chicories : Greek anchovy, preserved lemon & barley crumbs
Winter Vegetable : mastic oil, thyme honey & pink peppercorn
Marinated Octopus : winter radish, savory & aleppo chilli

3RD COURSE - CHOICE OF

Roast Leg of Goat : potatoes, herbs & lemon
Amberjack Fish: horta greens, roast grapes & tahini
Grilled Quail : chestnuts, dried plums & celeriac

4TH COURSE - CHOICE OF

Yogurt Mousse : spoon sweets, sesame brittle
Baklava : Mountain Tea Ice Cream