**SMALL PLATES**

**WHITE TARAMA £8**crispy potato skins ∙ australian forest anise ∙ zhoug

**SLOW COOKED BEEF CROQUETTES £8.5**avocado feta dip ∙ pickled onion

**SAGANAKI CHEESE TOASTIE £12.5**kasseri cheese ∙ australian rainforest lime ∙ ghee ∙ sourdough ∙ thyme

**GOAT (2 pcs) £10**rose harissa ∙ pickled cucumbers ∙ smoked greek yogurt ∙ handmade essi pita

**CHARRED KALE SALAD £7.5**mizithra ∙ pine nuts ∙ dried raspberry

**PATATES £5.5**murray river salt ∙ oregano

**LOADED PATATES £7.5**manouri ∙ aleppo ∙ ladolemono ∙ oregano salt

**BIG PLATES**

**SMOKED AUBERGINE £14.5**tahini ∙ pan fried peanuts ∙ pomegranate molasses ∙ curry leaves ∙ fresh pomegranate

**FISH £15.5**whole mackerel ∙ burnt butter ∙ macadamia skordalia

**LAMB CHOP £16**ladolemono ∙ chives ∙ athens mash

**OCTOPUS BOLOGNESE £16**afeltra pasta ∙ smoked paperbark oil ∙ australian bush tomato ∙ graviera cream ∙
austalian red dessert dust

 **£14**cypriot butter beans ∙ white onions ∙ sumac

**BURGER X ESSI £12**soutzoukaki caul fat beef patty ∙ yogurt tartare ∙ tomato jam ∙ potato bun

**DESSERT**

**GALAKTOBOURIKO £8**vanilla & semolina hot custard ∙ crispy filo pastry ∙ sugar syrup ∙ pashmak

Scan to order, make note of table number