

alpha

Alpha Shared Menu

\$90 per person

Warm Pita | Olive Oil | Oregano V

Taramasalata | Bottarga DF

Hummus | Crispy Eshallots | Jalapeno Oil V .GF.DF

Flash Fried Calamari | Lime Aioli DF

Halloumi Saganaki | Thyme Honey | Rhubarb | Pomegranate | Black Olives |

Macadamia V.GF

Spiced Chicken Souvlaki | Green Olive Pistachio Pesto | Pomegranate GF

Slow Cooked Shoulder of Lamb | Tzatziki GF

Roasted Baby Potatoes | Rosemary Salt V .GF .DF

Greek Salad | Feta | Olives | Tomatoes | Cucumber | Capsicums | Pickled Onions V.GF

Walnut and Pistachio Baklava | Caramelized Mandarin Gold Ice Cream V

alpha

Deluxe Shared Menu **\$120 per person**

Warm Pita | Olive Oil | Oregano V

Taramasalata | Bottarga DF

Hummus | Crispy Eshallots | Jalapeno Oil V .GF.DF

Marinated Greek Olives | Oregano | EVOO V.GF.DF

Flash Fried Calamari | Lime Aoili DF

Wood Fired King Prawns | Seaweed Butter GF

Halloumi Saganaki | Thyme Honey | Rhubarb | Pomegranate | Black Olives |

Macadamia V.GF

Spiced Chicken Souvlaki | Green Olives Pistachio Pesto | Pomegranate GF

Wood Fired Butterflied Chicken | Greek Honey Sumac Glazed | Lemons GF

Slow Cooked Shoulder of Lamb | Tzatziki GF

Roasted Baby Potatoes | Rosemary Salt V.GF.DF

Maroulosalata | Iceberg Lettuce | White Cabbage | Dill | Spring Onion | Kefalotyri V.GF

Greek Salad | Feta | Olives | Tomatoes | Cucumbers | Capsicums | Pickled Onions V .GF

Walnut and Pistachio Baklava | Caramelized Mandarin Gold Ice Cream V