

Monday 24 August 2015



Crispy Salt Bush, Kokoresti
DIY Tuna Tartare, Prawn Crackers
Chargrilled Radicchio, Tarama Butter, Cuttlefish
Beef, Horta, Hellenico-Asiano Vinegrette
Pickled and Fresh Cucumber Salad, Halva,
Coriander
Beef Fat Roasted Pumpkin, Smoked Yogurt, Bone
Marrow

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Beef Short Ribs, Onion Rings
Mac and Cheese Saganaki, Pepper Figs
Apple Greek Salad
Yogurt Tahini Sauce

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Gazi Magnomopoulos

Beverages

Veuve Fourny Grande Réserve Brut Vertus Premier Cru
Soumah 2015 Single Vineyard Savarro
Soumah 2012 Single Vineyard Shiraz
Posh Appletiser - 12 year old Canadian Club, Appletiser
and lime
Asahi
Coke Life & Coke Zero
Mount Franklin Lightly Sparkling & Still
Lavazza Coffee

**This menu has been created by
George Calombaris and Head Chef - Guillaume Montes
in conjunction with Shared Tables**



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