



OUZO LONG LUNCH \$100PP

SET MENU

MEZZE

Pita Bread Greek Fennel Seeds | Extra Virgin Olive Oil | Cardamom

Olives Sicilian & Kalamata Olives | Rosemary | Lemon Zest

Taramasalata Tarama | Cured Red Mullet Roe | Lemon

Hummus Chickpeas | Tahini | Zhoag | Fried Chickpeas

Eggplant Labneh Burnt Eggplant | Sumac | Harissa Oil

Saganaki Kefalograviera | Honey & Lemon Sauce | Oregano

MAIN

Slow-Cooked Lamb Shoulder Dill | Greek Yogurt | Lemon

SIDES

Brussel Sprouts Red Wine Reduction | Pecorino Cheese

Greek Salad Tomato | Cucumber | Onion | Kalamatas | Feta | house Dressing

DESSERT

Camomile Panacotta Greek Yoghurt | Milk | Camomile Tea

WINES

Sparkling & Champagne

2023 La Bulle 'Australian Fizz' *Prosecco* Tumbarumba, NSW

White

2023 Cantina Rocca *Pinot Grigio* Veneto, Italy

2024 Il Vino e Vivo 'Wykari + Stanley' *Riesling*, Clare Valley, SA

2022 Casa Copain *Sauvignon Blanc*, Marlborough, NZ

2022 Tenuta di Corte Giacobbe Soave *Garganega*, Veneto, Italy

2023 Zafeirakis *Malagousia*, Thessaly, Greece

Skin Contact

2023 Sherrah 'Skin Party' *Fiano* McLaren Vale, SA

Rose

2023 Barossa Wine Cartel 'Rose' *Old Vine Grenache*, McLaren Vale, SA

2022 Domaine De Grand Pre 'Favorite' *Grenache*, Provence, France

Red

2020 Burchino Chianti Superiore *Sangiovese*, Tuscany, Italy

2022 Haan Estate *Shiraz*, Barossa Valley, SA

2024 Mozza's PINO *Pinot Noir*, Yarra Valley, VIC