

\$55

first course **for the table**

Za'atar Flatbread

Smoked melanzana and Greek olive oil

Feta and Eggplant

Oven roasted baby eggplant, mint gremolata, date syrup and pine nut pangritata

Baby Gem Salad

Goat cheese, crisp pita, olives, fresh basil and roast garlic vinaigrette

second course **for the table**

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Wild oregano and charred lemon

sides **for the table**

Yukon Fries

Wild oregano and feta aioli

Spiced Squash

Sesame yogurt, lime, guindilla pepper and cilantro

dessert **for the table**

Sokolata

Chocolate mousse, crispy phyllo, raspberry sorbet

\$65

first course for the table

Halloumi

Warm truffle honey, roasted grapes and toasted walnuts

King Crab and Corn Pide

Ontario corn, pulled crab, mozzarella and black truffle

Baby Gem Salad

Goat cheese, crisp pita, olives, fresh basil and roast garlic vinaigrette

second course for the table

Please choose Two out of the Three 2nd course options

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Wild oregano and charred lemon

Beef Short Rib

Smoked and rubbed with crushed coriander seed, mustard and horseradish labneh

sides for the table

Wood Oven Potatoes

Lemon and salsa verde

Spinach

Preserved lemon beurre blanc and roasted pine nut

dessert for the table

Kataifi Tart

Semolina custard, cinnamon krema, Greek honey

\$75

Date

first course for the table

King Crab and Corn Pide

Ontario corn, pulled crab, mozzarella and black truffle

Za'atar Cig Wagyu

Raw beef, charred eggplant, pomegranate, sliced almond

Tomato & Feta

Cucumber, olive, red onion, and oregano vinaigrette

second course for the table

Please choose Two out of the Three 2nd course options

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Wild oregano, charred lemon

Beef Short Rib

Smoked and rubbed with crushed coriander seed, mustard and horseradish labneh

sides for the table

Yukon Fries

Wild oregano and feta aioli

Spinach

Preserved lemon beurre blanc and roasted pine nut

Spiced Squash

Sesame yogurt, lime, guindilla pepper and cilantro

dessert for the table

Kataifi Tart

Semolina custard, cinnamon krema, Greek honey

Sokolata

Chocolate mousse, crispy phyllo, Sicilian pistachios

\$85

first course **for the table**

King Crab and Corn Pide

Ontario corn, pulled crab, mozzarella and black truffle

Halloumi

Warm truffle honey, roasted grapes and toasted walnuts

Baby Gem Salad

Goat cheese, crisp pita, olives, fresh basil and roast garlic vinaigrette

second course **for the table**

Please choose Two out of the Three 2nd course options

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Wild oregano, charred lemon

Beef Short Rib

Smoked and rubbed with crushed coriander seed, mustard and horseradish labneh

sides **for the table**

Wood Oven Potatoes

Lemon and verde

Green Lentils

Celeriac, roasted hazelnuts, mint and red wine vinaigrette

Spinach

Preserved lemon beurre blanc and roasted pine nut

dessert **for the table**

Sokolata

Chocolate mousse, crispy phyllo, Sicilian pistachios

Turkish Crisp

Rosewater Chantilly, puff pastry, Sicilian pistachios