

LUNCH MENU

OYSTERS OYSTERS

Oyster - salmon roe, chives 4.5

KERASMA TO TREAT AND TO SHARE

65 per person

Tastes - mezethes

Entree - orektika

Main - kyria

Dessert - glyka

SMALL OREKTIKA

Carrot - toursi of heirloom carrot, amygdala soil, seeds 28.9

Scallop - kounipidi, loukaniko, gingerbread 31.9

Octopus - School prawn, whitebait, Krokos Kozani 30.9

Duck - 15 second smoked breast, spiced cake, malt, gizzards, cumquat 31.9

MAIN KYRIA

Zucchini - kefalograviera gnocchi, feta, horta, tomato 37.9

John Dory - summer vegetable soup, quinoa, courgette flower 46.9

Wild Barramundi - spanakorizo of venere rice, oxtail, miso melitzana 45.9

Lamb - "TPC old Favourite" neck, quinoa, nuts, feta, bizelia 43.

TO SHARE FOR TWO YIA DYIO

Chicken - Bannockburn free range

proto - avgolemono bubble tea, manitari

deuftero - roast breast, sweetcorn & barley, basil 85

SIDES SYNOTHEFTIKA

all 9

Patzari - beetroot, smoked feta, pomegranate, seeds

Epohis - baby leaves, aged Santorini vinegar, extra virgin olive oil

Beans - fasolakia, tomato, coriander, herb, melitzana

Patatas - kipfler, white anchovy, fennel, grilled lemon

SWEET SNACKS MIKRA EPIDORPIO

11 per person

Sokolota & karamela macaroon

Sokolata, orange & cognac truffle

Mantolato

Frouta jelly

DESSERT EPIDORPIO

Aphrodite - ouzo pannacotta, strawberry, rhubarb, sheeps milk, rose 22.9

Sokolata - "Stelios Parliaros", olive oil and chocolate, banana, peanut 21.9

Frouta - fraoules, karpouzi, vatmoura, sikoa, krema & pipperi 19.9

Tyri - Cheese of the day 17.9

MINI SYMPOSIUM DEGUSTATION MIKRO SYMBOSIO

85 per person

WINE MATCH OENO SYNTIASMOS

Ariston - wine match 55

Our team is happy to match your degustation with a unique procession of wines

George Calombaris & The Press Club Group proudly support

Bowel Cancer Australia by wearing the red apple pin



"Food is Family, Family is Life, Life is Everything"
- George Calombaris



RESTAURANT



CHEFS TABLE



PRIVATE DINING ROOM