

## ENTREE

<b>Oysters</b> , natural GF DF	4 ea
<b>Kalamata Olives</b> GF DF	10
<b>Trio of dips</b> Tzatziki, hummus, baba ghanoush, grilled pita	32
<b>Lamb cutlet</b> Pistacchio-crumbed, lime mayo	13 ea
<b>Frittura Calamari</b> Finger lime, rocket salad, lime mayo DF	25
<b>Tataki Tuna</b> Marinated tuna with mango coulis, radish, ginger, lime & chili GF	27

## FROM THE GRILL

<b>Saganaki cheese</b> Lemon, oregano, red wine grape chutney, honey GF	19
<b>Grilled Octopus</b> Harissa, roasted potatoes, cherry tomato & olives GF DF	26

## CHEF SIGNATURES

<b>Chilli Crab Linguine</b> Blue swimmer crab linguine, house chilli crisp, cherry tomatoes.	30
<b>Tomato Stracciatella Spaghetti</b> Torn burrata, house Napoli sauce, fresh tomatoes, basil, spaghetti V	25
<b>Pasta Aglio e Olio</b> Spaghetti, garlic chilli & parsley VG	21
<b>GiGi Cheeseburger</b> Grassfed patty, provolone, smoked scamorza, onion marmalade, Sriracha mayo. Pinned with a whole dill pickle, served with rustic chips.	28

## SALAD

<b>Watermelon Salad</b> Feta, rocket, candied walnuts GF DFO	14
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