# THE STANDARD

**CHEF'S CHOICE** *... a selection of favourites, whole table participation required minimum 2 pax* 70PP

FRIED CHICKPEAS, SALT & ALEPPO *gf, df, nf, v, vg* 6

MARINATED KALAMATA OLIVES *gf, df, nf, v, vg* 11

SMOKED ALMONDS *gf, df, v, vg* 12

FOCACCIA & PARMESAN BUTTER *dfo, nf, v, vgo* 7PP

WARM LAFFA FLATBREAD *df, nf, v, vg* 12

HUMMUS, HOT HONEY, CHICKPEAS *gf, df, nf, v, vgo* 14

LABNEH, SPICY OLIVE TAPENADE, OREGANO *gf. nf, vo* 14

ANTIPASTI: COPPA, MORTADELLA, SOPRESSA, PECORINO, OLIVES, *gf, dfo, nf* 38
HOUSE PICKLES, MUSTARD, CHOW CHOW RELISH

STRACCIATELLA, STICKY CARROTS, 'NDUJA, TOASTED FENNEL SEEDS *gf, nf, vo* 24

SARDINE ESCABECHE, PICKLED GARLIC, SMOKED PAPRIKA, OLIVE OIL *gf, df, nf* 26

SOUVLAKI CHICKEN SKEWER, TZATZIKI *gf, dfo, nf* 20

OCTOPUS & CHORIZO SKEWER, GREMOLATA *gf, df, nf* 25

LAMB RUMP SKEWER, GREEN CHILLI ZHOUG *gf, df, nf* 24

BAKED FETA, FENNEL ORANGE JAM, CRISPY ROSEMARY *gf, nf, v* 19

FRIED POTATOES, SALSA BRAVA, ALEPPO *gf, dfo, nf, v, vgo* 15

ORZO, CHERRY TOMATOES, FETA, KALAMATA OLIVES, CUCUMBER, *gfo, dfo, nf, v, vgo* 19
OREGANO, GREEK DRESSING

BROCCOLINI, TRAPANESE PESTO, SMOKED ALMONDS, CHILLI OIL *gf, dfo, nfo, v, vgo* 22

WARM BEETROOT, TAHINI, POMEGRANATE VINAIGRETTE, *gf, nfo, vgo* 24
PISTACHIO, HERBS

RIGATONI ALLA VODKA, STRACCIATELLA *gfo, nf, v* *... add nduja, +7* 28

POTATO GNOCCHI, BASIL & ALMOND PESTO, BROCCOLINI, PANGRATTATO *gfo, v* 29

MAFALDINE, SLOW COOKED LAMB, SPINACH, PEAS, PARMESAN *gfo, nf* 32

ROAST HALF CHICKEN, LEMON, OREGANO, GREEN OLIVE TABBOULEH *gfo, nf, df* 36

BLUE PEA MOUSSAKA, BÉCHAMEL, PECORINO *gf, dfo, nf, v, vgo* 34

400G DRY AGED PORK CHOP, FENNEL & RADICCHIO SALAD, GRAPEFRUIT *gf, df, nf* 50
VINAIGRETTE **Please allow up to 25-30 minutes**

VENETIAN STYLE DUCK LASAGNE FOR 2, TOMATO SUGO, BÉCHAMEL, PECORINO *nf* 40
**Please allow up to 25-30 minutes**

WHITE CHOCOLATE PANNACOTTA, BAKLAVA CRUMB, HONEY CARAMEL 14

BASQUE STYLE CHEESECAKE, WHEY CARAMEL *gf, nf* 15

**Please advise our team if you have any food allergies. 15% public holiday surcharge applies.*
*gf - gluten free | df - dairy free | v - vegetarian | vg - vegan | nf - nut free | o - option*