

first course **for the table**

Za'atar

Smoked melanzana, tirokafteri and Greek olive oil

Mediterranean Beef Crudo

Diced beef tenderloin with cucumber, olive, baby gem, feta and sumac cracker

Calamari

Fried with crisp lemon slices and lemon aioli

Halloumi

Made in house with warm truffle honey, roasted grapes and toasted walnuts

second course **select 1 to share**

New Zealand Leg of Lamb

Braised in the wood burning oven with spices, garlic, mint gremolata and jus

or

Greek Branzino

1.5lbs, Grilled in our wood burning oven

Served with choice of one:

Olive Oil and Sea Salt

Roasted Tomato and Eggplant Vinaigrette

Peperoncini and Salsa Verde

Charmoula

sides **select 1 per guest**

Yukon Fries

Wild oregano and feta aioli

Wood Oven Potatoes

Lemon and salsa verde

Braised Cauliflower

Tomato and chili

Oven Roasted Peppers

Raisins, capers and sherry vinegar

third course **select 1 to share**

Chocolate Hazelnut Torta

Salted cream with hazelnut praline

Kaitafi Tart

Semolina custard, pistachio, almonds, walnuts and cardamom cream

estia sunday feast
\$90 for 2 guests