

BOUZOUKI BY THE BAY

FRIDAY 13 JUNE



Warm Olives

Lemon, garlic, herbs (vg, gf)

Grilled Pita

Extra virgin olive oil, oregano (vg)

Taramosalata

Traditional fish roe dip

Fava

Split yellow pea dip, caramelised onion, capers (vg, gf)

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Cured Kingfish

Tzatziki and ouzo cream, dill oil, capers, pickled red onion, trout roe (gf)

Saganaki

Fried cheese, honey walnuts (v, gf)

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8 Hour Slow Cooked Lamb Shoulder

Baked onion, herb salsa, tzatziki (gf)

Greek Salad

Tomato, cucumber, capsicum, onion, olives, feta, oregano (v, gf)

Lemon Potatoes

Duck fat, lemon, oregano (gf)

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Rizogalo Brûlée

Vanilla rice pudding, cinnamon, citrus, flowers (v, gf)

Atmos Shoal Bay

BOUZOUKI BY THE BAY

3 HOUR BEVERAGE PACKAGE



Sparkling

2024 Wicks Estate Sparkling
Adelaide Hills, SA

White

2023 Kir-Yianni 'Paranga' Malagousia Roditis
Naoussa, Greece

Red

2021 Thymiopoulos 'Atma' Xinomavro Mandilaria
Naoussa, Greece

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Beer

Mythos Lager, *Greece*
Alfa Lager, *Greece*
Fix Lager, *Greece*
Great Northern Super Crisp, *Queensland*
Stone & Wood Pacific Ale, *Byron Bay*
Corona, *Mexico*
Cascade Premium Light, *Tasmania*

Soft drinks and juices

Full bar menu available for purchase

Atmos Shoal Bay

BOUZOUKI BY THE BAY

COCKTAIL PACKAGE

\$49PP



Santorini Spritz

Prosecco, watermelon, lime

Baklava

Hazelnut, walnut, honey, almond, cream, filo disc, pistachio dust

Peartini

Bacardi Carta Blanca rum, pear, vanilla, lime

Adonis

Ouzo 12, pink grapefruit, raspberry, ginger, lime

Kafe Espresso

House-made Café Patron, fig, fresh espresso, vanilla

Strawberry & Mastiha Mojito

Bacardi Carta Blanca rum, Skinos mastiha, strawberry, lime, mint

Minoan Margarita

Patron Silver tequila, Skinos mastiha, thyme, lemon, honey

Aegean

Grey Goose vodka, elderflower, cucumber, lemon, agave

Atmos Shoal Bay