



private events



canapés (savoury)

lamb & beef kofta | harissa aioli, herb yogurt \$8

chicken souvlaki | pomegranate molasses \$6

duck spiedini | ras el hanout spiced \$8

croquetas de jamón | garlic aioli, paprika \$7

wagyu beef slider | bomba aioli, pickles, aged cheddar \$9

chicken nugget & caviar | creme fraiche \$9

black tiger shrimp cocktail | cocktail sauce \$6

oyster on the half shell | tomato mignonette, horseradish \$5

ahi tuna tartare | lemon, olive oil, crispy capers \$8

pincho of spanish octopus | garlic aioli, olive tapenade \$9

crispy shrimp | turkish pepper aioli, sumac \$7

snow crab tart | lemon aioli, chili, chervil \$9

hummus crostini | pomegranate, radish, date molasses, za'atar \$5

greek fries | tzatziki, barrel aged feta \$6

croquetas de mushroom | wild mushroom, truffle aioli \$7

gougères | smoked eggplant, halloumi, pomegranate molasses \$6

truffle grilled cheese | gruyere, mozzarella \$7

margherita pizza | san marzano tomato sauce, buffalo mozzarella, basil \$5

canapés (sweet)

lemon meringue tartlettes \$6

chocolate torte | turkish coffee ganache \$7

chocolate budino | feuilletine, chantilly cream \$6

cheesecake | graham cracker, mixed berry compote \$6

grazing stations (mezze)

salted marcona almonds \$5/pp

house marinante olives \$8/pp

artisanal bread | selection of bread and lavash, grass-fed butter \$4/pp

charcuterie | chef's selection of artisanal meat,
pickled vegetables, triple crunch mustard \$25/pp

cheese board | artisanal cheese from ontario and
around the world, house made preserves, seasonal fruit \$27/pp

beach club raw bar | oyster, shrimp cocktail, mussels escabeche, marinated little neck clams,
albacore tuna tataki, tomato mignonette, cocktail sauce,
house fermented serrano hot sauce, horseradish, lemon \$75/pp

crudité platter | selection of fresh vegetables, hummus \$18/pp

smoked eggplant | walnut and olive relish, pomegranate molasses,
mint, grilled pita \$10/pp (vegan)



food station (mains)

piri-piri chicken \$28/pp
wildflower honey, piri-piri sauce

dry aged ribeye \$42/pp
roasted garlic, red wine jus

ora king salmon \$36 /pp
mojo verde, lemon, olive oil

branzino \$34/pp
mojo verde, lemon, olive oil

roasted cauliflower \$28/pp
harissa marinated, sherry vinegar

lasagna pomodoro \$ 28/pp
stracciatella, parmigiano, basil



food stations (sides)

greek lemon potatoes \$12

oregano, chicken stock, olive oil & butter

(can be made vegetarian)

cyprus rice \$11

vermicelli, lemon, garlic pine nuts, chicken stock, butter

(can be made vegetarian)

charred broccolini \$14

roasted red pepper & sun dried tomato soffrito, pecorino romano, pangritata

mediterranean salad \$15

romaine & iceberg lettuce, oregano, kalamata olives, barred aged greek

feta, dill, lemon vinaigrette

(can be made dairy free)

wagyu caesar salad \$19

wagyu beef bacon, gem lettuce, croutons, parmigiano reggiano



lunch pre-set menu \$65

served family style

1st COURSE

SMOKED EGGPLANT

walnut & olive relish, pomegranate molasses, grilled pita

MAINS

PIRI PIRI CHICKEN

chili, wildflower honey, lemon , cilantro

PASTA POMODORO

tomato, basil, chili, parmigiano reggiano

SIDES

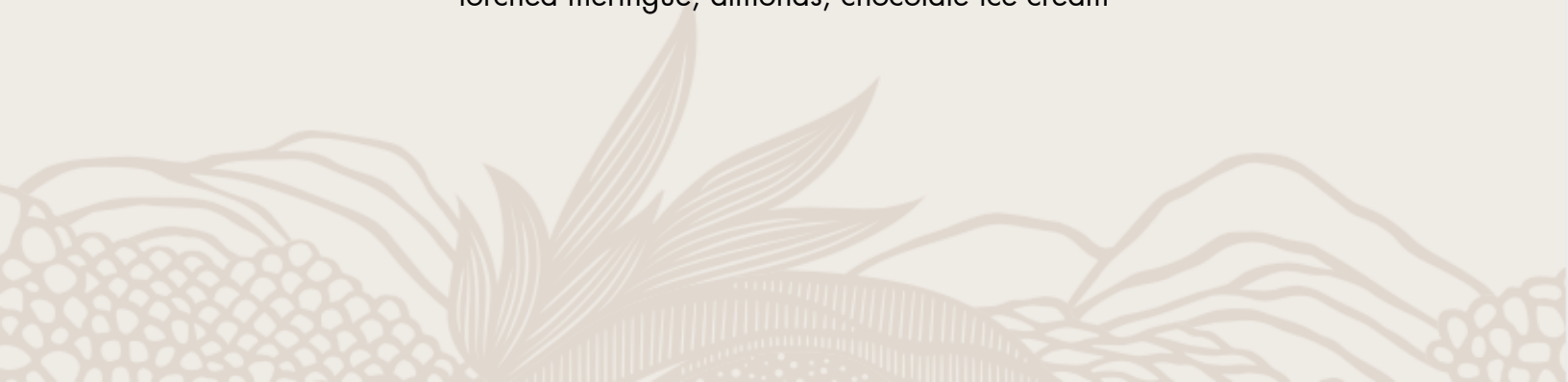
FRENCH FRIES

za'atar, truffle aioli

DESSERT

CHOCOLATE CAKE

torched meringue, almonds, chocolate ice cream



lunch pre-set menu \$85

served family style

1st COURSE

MEDITERRANEAN SALAD

romaine & iceberg lettuce, oregano, kalamata olives,
barrel aged greek feta, dill, lemon vinaigrette

MAINS

PIRI PIRI CHICKEN

chili, wildflower honey, lemon , cilantro

GRILLED SALMON

mojo verde, lemon, olive oil

SIDES

SAUTÉED GREENS

field spinach, seasonal vegetable, garlic pine nuts

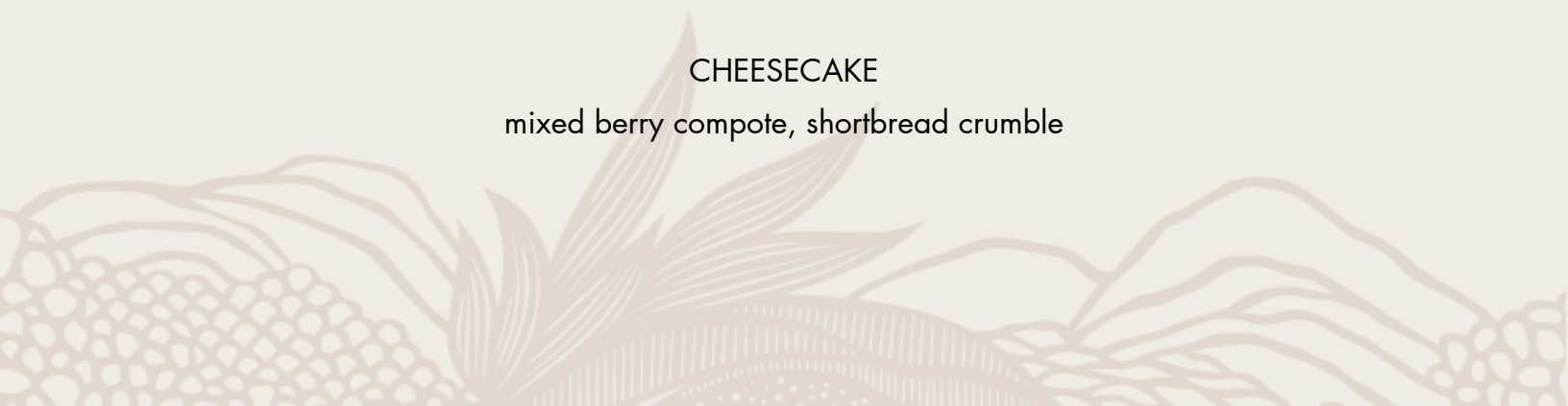
CYPRUS RICE

vermicelli, lemon, garlic pine nuts

DESSERT

CHEESECAKE

mixed berry compote, shortbread crumble



lunch pre-set menu \$110

served family style

1st COURSE

BEEF CARPACCIO

oyster crema, mustard cress, horseradish pangrattato

ZUCCHINI FRITTE

tzatziki, wildflower honey, lemon, mint

MAINS

GRASS-FED FLATIRON

roasted garlic, red wine jus

GRILLED BRANZINO

mojo verde, olive oil, lemon

SIDES

GREEK LEMON POTATOES

oregano, olive oil

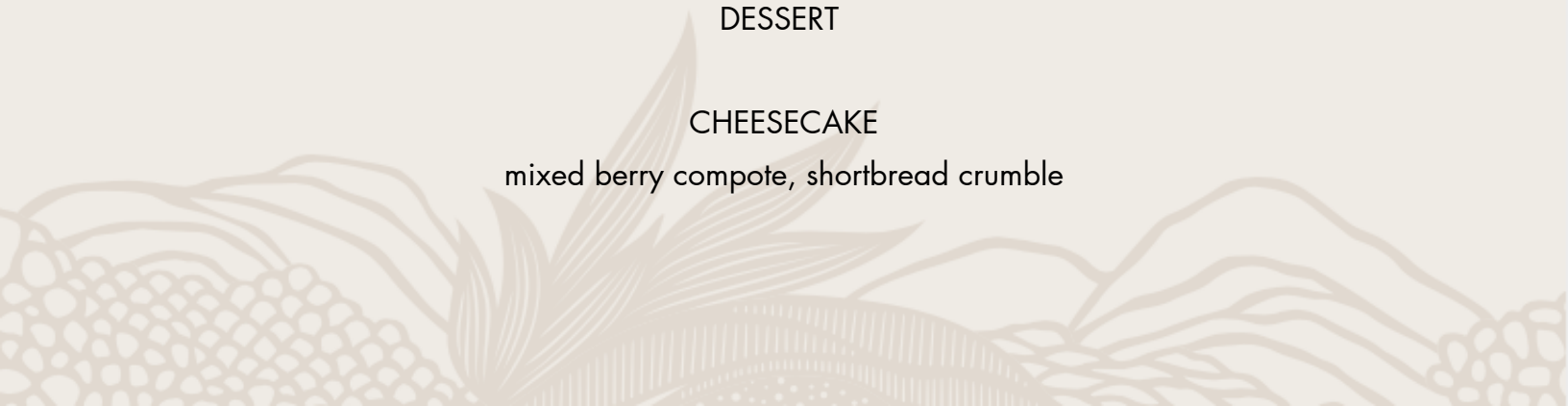
WAGYU CAESAR SALAD

wagyu beef bacon, gem lettuce, croutons, parmigiano reggiano

DESSERT

CHEESECAKE

mixed berry compote, shortbread crumble



dinner pre-set menu \$105

served family style

1st COURSE

SMOKED EGGPLANT

walnut & olive relish, pomegranate molasses, grilled pita

BEEF CARPACCIO

oyster crema, mustard cress, horseradish pangrattato

MAINS

PIRI-PIRI CHICKEN

chili, wildflower honey, lemon, cilantro

GRILLED SALMON

mojo verde, lemon, olive oil

SIDES

MEDITERRANEAN SALAD

romaine & iceberg lettuce, oregano, kalamata olives,
barrel aged greek feta, dill, lemon vinaigrette

FRENCH FRIES

za'atar, truffle aioli

DESSERT

CHOCOLATE CAKE

torched meringue, almonds, chocolate ice cream



dinner pre-set menu \$125

served family style

1st COURSE

MEDITERRANEAN SALAD

romaine & iceberg lettuce, oregano, kalamata olives,
barrel aged greek feta, dill, lemon vinaigrette

ZUCCHINI FRITTE

tzatziki, wildflower honey, lemon, mint

2nd COURSE

FUSILI ALLA BASIL PESTO

stracciatella, arugula, parmigiano reggiano, pistacchio pangrattato

MAINS

PIRI PIRI CHICKEN

chili, wildflower honey, lemon, cilantro

GRILLED BRANZINO

mojo verde, olive oil, lemon

SIDES

CYPRUS RICE

vermicelli, lemon, garlic pine nuts

GREEK LEMON POTATOES

oregano, olive oil

DESSERT

CHOCOLATE CAKE

torched meringue, almonds, chocolate ice cream



dinner pre-set menu \$150

served family style

1st COURSE

MEDITERRANEAN SALAD

romaine & iceberg lettuce, oregano, kalamata olives,
barrel aged greek feta, dill, lemon vinaigrette

SMOKED EGGPLANT

walnut & olive relish, pomegranate molasses, grilled pita

2nd COURSE

BRAISED LAMB PIZZA

lamb jus, buffalo mozzarella, toum, sumac red onion

PASTA POMODORO

tomato, garlic, chili, parmigiano reggiano, basil

MAINS

DRY AGED STRIPLOIN

roasted garlic, red wine jus

GRILLED BRANZINO

mojo verde, olive oil, lemon

SIDES

GREEK LEMON POTATOES

oregano, olive oil

WOOD FIRED MUSHROOMS

butter, lemon

DESSERT

CHEESECAKE

mixed berry compote, shortbread crumble



dinner pre-set menu \$165

served family style

1st COURSE

OYSTERS

tomato mignonette, fresh horseradish, fermented serrano hot sauce

ZUCCHINI FRITTE

tzatziki, wildflower honey, lemon, mint

2nd COURSE

WAGYU BOLOGNESE

rigatoni, wagyu & veal ragu, tomato, parmigiano reggiano

MAINS

DRY AGED STRIPLOIN

roasted garlic, red wine jus

PIRI PIRI CHICKEN

chili, wildflower honey, lemon, cilantro

GRILLED BRANZINO

mojo verde, olive oil, lemon

SIDES

WAGYU CAESAR SALAD

wagyu beef bacon, gem lettuce, croutons, parmigiano reggiano

GREEK LEMON POTATOES

oregano, olive oil

CYPRUS RICE

vermicelli, lemon, garlic, parsley

DESSERT

BAKLAVA

pistachio, phyllo, honey semifreddo

