

# TAVERNA

## Feasting Banquet \$75pp

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Byron Bay haloumi, bush honey, rosemary *GF/V*

Pan seared scallops, avocado mousse, salmon pearls *GF*

Chicken souvlaki, htipti sauce, lime, rosemary *GF*

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Market fresh whitefish, baby pea fennel salad, lemon caper sauce *GF*

Lahanosalata. Shredded cabbage, shaved kefalograviera, kalamata olives *GF/V*

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Slow roasted lamb shoulder, red wine jus, rosemary *GF/DF*

Fried potatoes, fresh herbs, feta *GF*

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Greek Sweet *DF/V*

### Add

Mixed Olives 10.0

Daily Housemade Dip 8.0

Sourdough, garlic infused olive oil, dukkah, sea salt 8.0

Grilled flatbread, extra virgin olive oil 8.0

Whipped feta, confit tomatoes, grilled sough dough 18.0

***Tag us @tavernakingscliff***

*Please note a surcharge of 1.2% will be added to credit card payments*

*Public Holiday Surcharge of 15% will be added to the bill*