



VALENTINES DAY

ADD OYSTERS TO START - ½ DOZEN \$36 - A DOZEN \$72
10G OSSETRA MALOSSOL GREEK CAVIAR, PITA CRISPS &
CRÈME FRAICHE \$49 - WINE MATCH \$85PP

\$120PP

TO START

"Welcome to Kefi" Amuse-bouche

FIRST COURSE

Tuna tartare finished with dill yoghurt dressing & burnt lemon /GF

Taramasalata, topped with salmon roe, served with Kefi pita bread / GF option

SECOND COURSE

Choice of 1 main between 2 guests to share

Black orzo, lobster, saffron & oregano / GF options

or

Slow roasted lamb shoulder served with tzatziki /GF

Mains served with potato gratin & Kefi Greek salad

THIRD COURSE - DESSERT

House made baklava & Greek chocolate cake /GF option available



VALENTINES DAY

WINE MATCH \$85PP

VEGETARIAN MENU - \$90PP

TO START

"Welcome to Kefi" Amuse-bouche

FIRST COURSE

Beetroot tartare finished with dill yoghurt dressing & burnt lemon /GF

Melitzanosalata, topped with pickled red onion, served with Kefi pita bread / GF option

SECOND COURSE

Roast pumpkin with tahini dressing, saltbush & chickpea jus /GF

Served with potato gratin & Kefi Greek salad

THIRD COURSE - DESSERT

House made baklava & Greek chocolate cake