

DINE AROUND VICTORIA ITHAKA'S 3 COURSE MENU \$45

Please Select 1 of the following Starters

Saganaki Flambé	<i>Kefalograviera, Metaxa Brandy & Pita</i>	Suggested pairing	<i>Skouras Moschofilero</i> 6oz \$14.75 & 9oz \$22
Fried Kalamari	<i>Humboldt Squid, Tzatziki, Onion, Lemon</i>	Suggested pairing	<i>White Bark Wheat Ale</i> 18oz \$11.25
Melitzano Dip	<i>Grilled Eggplant Puree, Oregano, Garlic, Pickled Peppers, Green Onion</i>	Suggested pairing	<i>Alpha Estate Malagouzia</i> 6oz \$15.25 & 9oz \$23

For Mains select one of the following

Youvetsi

Braised Lamb, Hilopites Pasta, Tomato, Granada Padano, Saganaki Cheese

Saint George Agiorgitiko 6oz \$15 & 9oz \$22.50

or

BC Roast Chicken

Red pepper Butter, Oregano, Lemon Roast Potatoes, Grilled Broccolini

Dirty Laundry Pinot Gris 6oz \$14 & 9oz \$21

or

Vegetarian Moussaka

Halloumi, Mushroom Ragout, Squash, Eggplant, Potato

Alpha Estate AXIA Syrah-Xinomavro Red 6oz \$15.25 & 9oz \$23

Select one of the following Desserts

Warm Walnut Cake

Mastiha Ice Cream, Cinnamon, Orange Syrup

OR

Loukoumades

Honey Syrup, Toasted Walnuts

Samos Muscat Dessert Wine 1oz \$5

