



GREEK CHEFS ABROAD vol. III

by MAR-BELLA COLLECTION

A TASTE OF FIVE CONTINENTS

Alex Xinis, Melbourne

"This menu is a culmination of my 15 years not only working as a chef, but also my life experiences growing up in Australia and travelling abroad. I believe intrinsically in local and seasonal produce, and in preparing this produce as carefully and as simply as possible. The menu touches on traditional Corfiot recipes using local ingredients with the occasional touch of luxury by the way of Victoria, Australia. Please enjoy."

Apaggio, Nido

7th September 2023

Wine pairings by Katogi Averoff



@marbellacollectiongreece
@katogiaveroff

#greekchefsabroad

MENU

AMUSE-BOUCHE

Cod 'soutzoukaki'

puffed rice, pligouri, lightly cured cod,
wasabi leaf

Summer cracker

zucchini cream, ariani, local herbs

Dolce choux

chicken liver paté, crisp salado craquelin,
cured yolk, pickled cherry

Alba Di Munte
TRAMINER

Fish and chips

local seafood, warmed yoghurt tartare, potato
and truffle cream, Yarra valley caviar

INIMA Averoff
SAUVIGNON BLANC

Tuna kebab 'yiaourtlu'

smoked yoghurt, consommé, foie gras

INIMA Averoff Rose
NEGOSKA

Rooster ravioli 'pastitsada'

chewy carrots, metsovone sauce, cinnamon
pasta, Victorian truffle

Rossiu Di Munte
VLACHIKO

Submarine with ginger and kumquat

'Sikopita'

Fig pie, fig leaf oil, fig jam, buttercake,
fresh cream

Tsipouro Katogi Averoff
TRAMINER