

MEZE SET MENU

TWO COURSES | 49 THREE COURSES | 59

DIPS PLATE

Hummus, Babaganouj, beetroot, chermoula olives, mixed breads (v)(gf*)

MEZE

2 plates to share per person | large groups choose 5 options | 1 plate serves 4 to share |

Middle Eastern spicy lamb mince, pine nuts, hummus, rocket, toasted Za'atar pita bread (gf*)

Crispy pork belly, pickled quince, green apple, red cabbage salad, jus (20 minute cooking time) (gf)(df)

Moroccan chicken breast, basturma, roasted pumpkin, halloumi, cranberries, lemon rocket salad (gf)(v*)(df*)

Chermoula prawns preserved lemon, roasted pumpkin, feta, tomato, moghrabieh, snowpeas (gf*)(df*)

Fried cauliflower, eggplant jam, tahini sauce, pine nuts (v)(gf)(df)

Lamb kofta tagine, chakchouka, green olive, labne, Lebanese bread (gf*)(df*)

Almond crumbed chicken, honey pomegranate glaze, Middle Eastern noodle pilaf (df*)

Falafel, chakchouka, garlic tahini sauce, fresh Lebanese bread (v)(gf*)(df)

Salt and pepper squid, hazelnut dukkah, smashed avocado, paprika aioli, rocket, lemon dressing (gf) (df)

Harissa spiced chicken wingettes, homemade toum (garlic sauce) (gf)

Wagyu beef kebabs, preserved lemon zhoug sauce, pita bread, rocket salad (gf*)(df)

Fattoush salad, cos lettuce, tomato, cucumber, capsicum, radish, sumac, mint, crisp bread (v)(df)(gf*)

Grilled halloumi cheese, muhammara sauce, lemon parsley salad, fresh Lebanese bread (v)(gf*)

DESSERT / DESSERT MEZE PLATTER

Caramelised lemon tart, double cream, crushed pistachio, blood orange sorbet (v)

Chocolate brownie, Turkish delight, baklava, fairy floss, white chocolate gelato (v)(gf*)

Sticky banana and date pudding, muscat toffee sauce, double cream, vanilla bean gelato (v)

Chef selection of gelato, berry compote, pistachio, fairy floss (v)(gf)(df*)

Vanilla crème brulee, rhubarb compote (v)(gf)

KIDS MENU \$16 age 2-12 (served with chips, salad, small soft drink and one scoop of gelato)
| Cornflake chicken(df) | Ham & cheese pita | Fried calamari(df)(gf) | Fish w/tartar (df) |

All menus and prices subject to change at any time / 10% surcharge public holidays / 12+ GUESTS MUST CHOOSE A SET MENU

ONE SET MENU MUST BE CHOSEN PER TABLE – NON NEGOTIABLE / 2 COURSE MUST BE DIPS AND MEZE

(df) dairy free | (v) vegetarian | (gf) gluten free | (*) indicates dish may be altered to suit dietary requirement + 2 per person for dietary amendment not including gluten free bread +2

FEAST SET MENU

TWO COURSES | 59 THREE COURSES | 69

MEZE

1 plate to share per person | large groups choose 3 options | 1 plate serves 4 to share

Dips plate / hummus, babaganouj, beetroot, chermoula olives, mixed breads (v)(gf*)

Middle Eastern spicy lamb mince, pine nuts, hummus, rocket, toasted Za'atar pita bread (gf*)

Crispy pork belly, pickled quince, green apple, red cabbage salad, jus (20 minute cooking time) (gf)(df)

Moroccan chicken breast, basturma, roasted pumpkin, halloumi, cranberries, lemon rocket salad (gf)(v*)(df*)

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Lamb kofta tagine, chakchouka, green olive, labne, Lebanese bread (gf*)(df*)

Almond crumbed chicken, honey pomegranate glaze, Middle Eastern noodle pilaf (df*)

Falafel, chakchouka, garlic tahini sauce, Lebanese bread (v)(gf*)(df)

Harissa spiced chicken wingettes, homemade toum (garlic sauce) (gf)

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Wagyu beef kebabs, preserved lemon zhoug sauce, pita bread, rocket salad (gf*)(df)

Fattoush salad, cos lettuce, tomato, cucumber, capsicum, radish, sumac, mint, crisp bread (v)(df)(gf*)

Grilled halloumi cheese, muhammara sauce, lemon parsley salad, Lebanese bread (v)(gf*)

MAINS

200 day grain fed Scotch fillet (320g), spiced royal blue potatoes, spinach, kumara, wild mushroom jus (gf)(df*)

Chicken kataifi stuffed with chakchouka, baby spinach, wild mushroom ragout

Lamb Rack tagine, Roast pumpkin, ras el hanout, sujuk, feta, bell peppers, golden couscous (gf*)(df*)

Moroccan spiced vegetable tagine, lentils, preserved lemon, sultanas, tahini sauce, golden couscous (v)(gf*)(df*)

Fish of the day pan fried w/freekeh, seasonal vegetables, Moroccan butter & toasted almonds (gf*)(df*)

DESSERT / DESSERT MEZE PLATTER

Caramelised lemon tart, double cream, crushed pistachio, blood orange sorbet (v)

Chocolate brownie, Turkish delight, baklava, fairy floss, white chocolate gelato (v)(gf*)

Sticky banana and date pudding, muscat toffee sauce, double cream, vanilla bean gelato (v)

Chef selection of gelato, berry compote, pistachio, fairy floss (v)(gf)(df*)

Vanilla crème brulee, rhubarb compote (v)(gf)

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ONE SET MENU MUST BE CHOSEN PER TABLE – NON NEGOTIABLE

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