

FOOD

STARTERS

Manoosh \$12

Oven baked flatbread w/ Za'atar V

Khabaz \$7

Fresh Lebanese pita V

Fried Khabaz \$7

Deep fried Lebanese pita w/ Dukkah V

Kingfish \$26

Hiramasa kingfish with pomegranate, tomato & chives DF/GF

Scallops \$48

Abrolhos scallops, harissa & lemon DF/GF

Beef Nayee \$10 each

Raw beef with harissa, toum, bulgur & mini hash brown DF

Sambousek \$18

Chicken, dates & goats cheese

Hummus \$15

Chickpeas, tahini & lemon V/GF/DF

Babaganoush \$18

Smoked glasshouse eggplant, tahini & pomegranate V/GF/DF

Tuna Fatteh \$26

Raw yellowfin tuna, smoked eggplant, garlic chilli dressing & fried Jerusalem artichoke

Halloumi \$18

Grilled w/ honey & Za'atar GF

Lahm Bi Ajeen \$17

Baked lamb flat bread, pomegranate molasses DF

Burrata \$25

Paesanella burrata w/ hazelnut Dukkah GF

Cauliflower \$18

Fried w/ pomegranate, tahini & lemon V/GF

Tabbouleh \$19

Fresh herbs, tomatoes, onion and pomegranate DF/GF/V

Tomato Salad \$19

Meredith goats cheese, pickle onions & vine leaf salsa GF/V

Fattoush \$18

Mixed vegetable salad, crispy bread & pomegranate molasses DF/V

Batata Harra \$16

Twice fried potatoes with chilli, garlic & lemon DF/V

Chips \$11

W Harrisa DF/V

MAINS

Snapper \$48

Pan fried fillet w/ tahini, chilli & pine nuts GF/V

King Prawns \$62

Roasted w/ Aleppo pepper, lemon & garlic GF/DF/V

Spring Chicken \$38

Roast w/ harissa & toum

Lamb Shoulder H \$64/ F \$115

Slow roast w/ garlic, yoghurt & oregano dressing DF

Beef Sirloin \$76

Portoro 5+ grain fed 300g w/ Ezme DF/GF