

BANQUET MENU

\$95 PP

Manoosh Oven baked flatbread with Za'atar

Khabaz Fresh Lebanese pita

Hummus Chickpeas, tahini & lemon

Baba Ganoush Smoked glasshouse eggplant, tahini & pomegranate

Halloumi Grilled with honey & Za'atar

Sambousek Chicken, Dates & Goats Cheese

Cauliflower Fried with pomegranate, tahini & lemon

Batata Harra Twice fried potatoes with chilli, garlic & lemon

Fattoush Mixed vegetable salad, crispy bread & pomegranate molasses **Spring Chicken** Roast with harissa & toum

Lamb Shoulder Slow roast with garlic, yoghurt & oregano dressing

Chef's Curated Dessert Of The Week

\$125 PP

Manoosh Oven baked flatbread with Za'atar

Khabaz Fresh Lebanese pita

Hummus Chickpeas, tahini & lemon

Baba Ganoush Smoked glasshouse eggplant, tahini & pomegranate

Kingfish Hiramasa kingfish with pomegranate, tomato & chives

Sambousek Chicken, Dates & Goats Cheese

Burrata Paesanella burrata with hazelnut Dukkah

Fattoush Mixed vegetable salad, crispy bread & pomegranate molasses

Batata Harra Twice fried potatoes with chilli, garlic & lemon

Taboule Fresh herbs, tomatoes, cucumber, white onion & pomegranate

King Prawns Roasted with Aleppo pepper, lemon & garlic

Beef Sirloin Portoro 5+ grain fed 300g with Ezme

Seasonal Dessert Selection