

# DINNER



marinated *olives* or house made *pickles* 6  
*leaf salad*, sweet tahini, spiced labne 15  
*beetroot*, bulgur, feta, almonds, hummus 16  
*butternut*, olive petals, quinoa, gremolata 16  
*haloumi*, bondi honey, za'atar 14  
*cauliflower*, chickpeas, almond tarator, zhoug 16  
chicken *livers*, molasses, sumac onions, manoush bread 17  
*basturma*, tea soaked figs, smoked eggplant 19  
slow cooked *octopus*, celeriac slaw, orange confit 23  
seared *albacore tuna*, chermoula, puffed buckwheat 26  
crispy *duck*, green lentils, tahini 24  
citrus *chicken*, ancient grains, pear & cinnamon chutney 26  
wagyu *brisket*, spiced peas, biber tarator 31  
*lamb* el helou, house made pickles 38

## *Orient \$49pp*

Beetroot      Basturma  
Manoush      Haloumi  
Albacore      Cauliflower  
Wagyu

## *Carpet Ride \$69 pp*

*(3 guests minimum)*

Olives              Butternut  
Cauliflower      Haloumi  
Octopus            Fattoush  
Albacore           Lamb

Dessert