

DINNER



marinated olives <i>or</i> house made pickles	6.5 (V)
seasonal leaf salad, tahini, dukkah	12 (V)
fattoush salad, crispy za`atar bread, zhoug, yoghurt	12 (V)
grilled haloumi, honey, za`atar	15 (V)
beetroot, hummus, bulgur, feta, almonds	16 (V)
imam bayildi eggplant, shakshuka, muhammara, flowers	19 (V)
cauliflower, almond tarator, zhoug	16 (V)
katayifi prawn, muhammara, sumac tahini	9 each
lamb kafta, shaved haloumi, carrot hummus, sour yoghurt	19
israeli couscous moughrabieh, black truffle, porcini mushrooms	20 (V)
slow cooked octopus, muhammara, preserved lemon	23
taouk chicken, coriander potatoes, beet labneh, toum	24
market fish, fennel, gremolata, radish	26
onglet, muhammara, crispy sweet potato, anchovy baby cos	28
slow cooked lamb, roasted pepper, house made pickles	44

Christmas in the Middle East \$55 pp

(applies to the whole table)

Haloumi	Moughrabieh
Manoush	Fattoush
Prawn	Cauliflower
kafta	Turkey

