

# DINNER



- house marinated olives *or* house made pickles 6.5  
seasonal leaf salad, tahini, labne, dukkah 12  
fattoush salad, crispy za`atar bread, zhough, yoghurt 12  
grilled haloumi, honey, za`atar 15  
beetroot, hummus, bulgur, feta, almonds 16  
imam bayildi eggplant, shakshuka, muhammara, flowers 19  
cauliflower, almond tarator, sour yoghurt 16  
katayifi prawn, muhammara, sumac tahini 18  
lamb kafta, shaved haloumi, carrot hummus, sour yoghurt 19  
israeli couscous, mougrabieh, truffle, porcini mushrooms 20  
slow cooked octopus, capsicum, preserved lemon 23  
taouk chicken, coriander potatoes, beet labneh, toum 24  
market fish, fennel, gremolata, radish 26  
onglet, capsicum, crispy sweet potato, anchovy baby cos 28  
slow cooked lamb, roasted pepper, house made 44

## Orient \$45 pp

(applies to the whole table)

Haloumi

Manoush	Beetroot
Fish	kafta
Onglet	Fattoush

## Carpet Ride \$65 pp

(applies to the whole table)

Olives	Haloumi
Cauliflower	Manoush
Fish	Prawns
Lamb	Fattoush
Dessert	