

DINNER



- house marinated **olives** *or* house made **pickles** 6.5
seasonal **leaf salad**, tahini, dukkah 12
fattoush salad, crispy za'atar bread, zhoug yoghurt, fennel 12
grilled **haloumi**, honey, za'atar 15
beetroot, hummus, bulgur, feta, almonds 16
iman bayildi **eggplant**, shakshuka, muhammara, flowers 19
cauliflower, almond tarator, sour yoghurt 16
kafayifi **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, olives 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 pickles 44

Orient \$45pp

(Applies to the whole table)

Halloumi	
Manoush	Beetroot
Fish	Kafta
Onglet	Fattoush

Carpet Ride \$65 pp

(Applies to the whole table)

Olives	Halloumi
Cauliflower	Manoush
Fish	Prawns
Lamb	Fattoush

Dessert