

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
pumpkin fatteh, marinated chevre, apricots 16
brussel sprouts, almond tarator, sour yoghurt 16
kataifi prawns, muhammara, sumac tahini 6 ea
lamb kafta, shaved haloumi, carrot hummus, sour yoghurt 19
slow cooked octopus, burnt cumin, spicy tomato sauce, sumac onions 23
taouk chicken, coriander potatoes, beet labneh, toum 24
market fish, jerusalem artichokes pure, fennel and spiced buckwheat salad 26
onglet, capsicum, crispy sweet potato, anchovy baby cos 28
slow cooked lamb, roasted pepper, house made pickles 49



Orient \$45 pp

(applies to the whole table)

Haloumi

B. sprouts Beetroot
Octopus kafta
Onglet Fattoush

Carpet Ride \$65 pp

(applies to the whole table)

Olives Haloumi
B. sprouts Manoush
Fish Prawns
Lamb Fattoush

Dessert