

# SEFA KITCHEN

## SEPTEMBER MENU

*north africa kisses southern europe*

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**burrata**, charcoaled mandarin, radicchio & spicy burnt butter

*Spritz Istanbul: rosemary aperol, homemade lemonade, prosecco*

**cauliflower**, almond tarator, sour yoghurt

*Lucetta Roux Pinot Gris 2018 Mildura, NSW*

**catch of the day** w raki & fennel tomato, preserved lemon

*Lycky's organic Syrah Pinot Noir 2019, Hunter Valley, NSW*

**pulled lamb shoulder**, sweet & sour capsicum, herbed yoghurt

*Sevilen parcel no:2 Merlot 2015 Izmir, Turkey*

**moroccan** quince bsteeya pastry, saffron custard, rum & cloves

*Samos Phyllas organic Muscat 2013, Greece*

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5 course set menu \$49 pp

5 course set menu with matching wine \$85 pp

\*vegetarian & vegan options available

dishes subject to change