

# DINNER

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house marinated **olives** or house made **pickles** 8  
seasonal **crudité**, harissa, zough, lemon zest 14  
sefa garden **fattoush** salad 14  
grilled **halloumi**, pomegranate molasses, spiced walnuts 16  
**beetroot**, hummus, bulgur, feta, almonds 16  
sefa **falafels**, bittergreens, tahini & muhammara 16  
**burrata**, charcoaled mandarin, radicchio, chili burnt butter 17  
**cauliflower**, almond tarator, sour yoghurt 17  
scallops **ceviche**, whipped tahini & preserved lemon salsa 24  
seared **tuna**, taramasalata, macadamia dukkah 24  
**ox tongue** skewers, charred cos, isot pepper butter 22  
citrus **chicken**, crispy toum potatoes, moroccan chermoula 25  
**ossobuco** güveç, barley pilaf, dried apricots & pecan nuts 29  
slow cooked **lamb shoulder**, smoky capsicum, herbed yoghurt 49

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## Orient \$55 pp

(applies to entire table)

halloumi beetroot  
cauliflower manoush  
swordfish fattoush  
ossobuco

manoush bread 5  
hummus 6.5  
tahini 6.5  
muhammara 8  
taramasalata 8  
almond tarator 8