

DINNER



house marinated olives <i>or</i> house made pickles	9
sefa's garden fattoush salad	16
grilled halloumi , burnt honey, za'atar	17
beetroot , hummus, bulgur, feta, almonds	17
raw salmon nayah, whipped tahini, chermoula, avocado	22
sefa falafels , hummus, garden herbs, moroccan yoghurt	19
puglia burrata , charred zucchini ribbons, spiced burnt butter	21
cauliflower , almond tarator, sour yoghurt	17
seared scallops , charred eggplant, tahini, pickles	22
barramundi papillote, harissa butter, cherry tomatoes, artichokes	32
citrus chicken , toum potatoes, tabouli salad, chermoula	28
slow cooked lamb shoulder , roasted peppers, pickles, preserved lemon	52



Magic Carpet Ride \$55 pp

(applies to entire table)

halloumi	cauliflower
manoush	scallops
chicken	fattoush

manoush bread	6
hummus	7
tahini	6
almond tarator	8
toum potatoes	11

DESSERT



cardamom & tahini crème brûlée	14
deconstructed baklava , chocolate soil, lemon sorbet, sumac	14