

# DINNER

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house marinated <b>olives</b> <i>or</i> house made <b>pickles</b>	9
sefa's garden <b>fattoush</b> salad	16
grilled <b>halloumi</b> , burnt honey, za'atar	19
<b>beetroot</b> , hummus, bulgur, feta, almonds	19
raw <b>salmon</b> nageh, whipped tahini, chermoula, avocado	24
sefa <b>falafels</b> , hummus, garden herbs, moroccan yoghurt	22
puglia <b>burrata</b> , charred zucchini ribbons, spiced burnt butter	23
<b>cauliflower</b> , almond tarator, sour yoghurt	19
seared <b>scallops</b> , charred eggplant, tahini, pickles	25
<b>barramundi</b> papillote, harissa butter, cherry tomatoes, artichokes	34
citrus <b>chicken</b> , toum potatoes, tabouli salad, chermoula	31
slow cooked <b>lamb shoulder</b> , roasted peppers, pickles, preserved lemon	55

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## Magic Carpet Ride \$59 pp

(applies to entire table)

halloumi	cauliflower
manoush	scallops
chicken	fattoush

manoush bread	7
hummus	8
tahini	7
almond tarator	9
toum potatoes	12

# DESSERT

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<b>chocolate galette</b> , salted caramel, pistachio & vanilla ice cream	15
coconut <b>achoura</b> tapioca, halva, pomegranate, pistachio (vg)	15
deconstructed <b>baklava</b> , chocolate soil, lemon sorbet, sumac	15