

## AUTUMN/WINTER

# SMALL PLATES

**Turkish or crisp bread – \$5.00**

Served hot with olive oil & za'atar.

**Olives – \$6.90**

A mix of Sicilian, Spanish, kalamata olives in a house marinade, served warm.

**Home-made dip & bread – \$9.90 each**

- Hummus (v,gf)
- Baba ganouj (v,gf)
- Muhammara (v)

Served with Turkish bread, hot crisp bread or fresh cut vegetables.

**Mezze plate (v,gf option) – \$17.90**

Our three house made dips served with hot crisp bread & olives (fresh cut vegetables gf option). Additional bread or veges \$5 extra.

**Haloumi chips (v,gf) – \$10.90**

Golden fried haloumi served with preserved lemon aoli.

**Merguez – \$10.90**

Spicy lamb sausages (2) served on flatbread with eggplant za'alouk, topped with minted yoghurt.

**Falafel (v) – \$10.90**

Egyptian-style house made falafel served with fresh mint yoghurt.

**Charred eggplant (v,gf) – \$17.90**

Served with cherry tomato & almond salad, green tahini dressing.

**Seared scallops (gf) – \$17.90**

With basturma (air dried beef) sweet tomato & tahini tartare.

**Salt & pepper squid – \$17.90**

Fried and tossed with shallots & chillies, served with harissa mayonnaise.

**Grilled haloumi (v,gf) – \$16.90**

With drizzled honey & walnuts.

**Please check our daily specials board or ask our friendly staff for more details.**

1.5% surcharge applies on all card payments.

Public Holiday surcharge – \$3pp.

Groups of 10 or more attract a \$3pp service charge.

We allow BYO (bottle wine only) Tuesday to Thursday. Corkage is \$9.90 per bottle.

Cakeage is \$15 per cake.

# LARGE PLATES

## **Seafood tagine (gf) – \$32.50**

Prawns, shellfish, squid & fish fillet with chermoula tomato sauce & saffron potatoes. Add sourdough toast (\$3 extra).

## **Lamb kefta tagine – \$25.50**

Lamb & pistachio meatballs with tomato & olives on couscous with yoghurt & herbs.

## **Steamed mussels (gf) – \$25.50**

Mussels steamed with harissa & ouzo. Add sourdough toast (\$3 extra).

## **Roasted chicken (gf) – \$26.50**

Marinated with Persian dried limes & harissa, served on mejadarra (saffron rice pilaf with lentils & currants).

## **Lamb loin – \$28.50**

Spice crusted & served with sautéed cauliflower, spinach & pearl cous cous, pomegranate reduction (gf option available).

## **Beef cheek (gf) – \$27.50**

Slow-cooked with tomato, preserved lemon & ras el hanout, served on cauliflower puree with fresh cucumber.

## **Moughrabia (v) – \$23.50**

Pearl size couscous sautéed with chickpeas, roast pumpkin, spinach, tomato & goats curd.

## **Whiting fillet (gf) – \$25.50**

Crumbed with ras el hanout & chickpea flour. Baked with chackchouka and feta. Add sourdough toast (\$3 extra).

## **Ravioli**

Filled with roast garlic & potato, topped with your choice of:

- **Spicy slow-cooked lamb mince – \$25.50**  
Pinenuts caramelised onions & mint yoghurt
- **Sautéed field mushrooms (v) – \$25.50**  
With sumac & thyme
- **Spicy slow-cooked lamb mince & sautéed field mushrooms – \$30.50**

## SALADS

### **Spinach salad (v,gf) – \$14.50**

Roasted pumpkin, chickpeas, dates, tomatoes, cucumber & herbs.

### **Fattoush salad (v) – \$14.50**

With tomato, cucumber, feta, olives, mixed leaves, herbs, sumac & pita crisps.

### **Beetroot salad (v,gf) – \$16.50**

Roasted beetroot, shaved fennel, spinach leaves & crumbled feta.

## DESSERTS

### **Dessert tasting plate**

Chefs selection of our specialty house-made desserts.

- Regular (2-4 persons) \$29.50
- Large (4-6 persons) \$44.50

### **Mastic ice-cream – \$9.50**

Weekly flavours served with kataifi wafers.

### **Chocolate halva filo cigar – \$12.50**

Served with chocolate mousse.

### **Chocolate brownie – \$12.50**

Served warm with mastic ice-cream.

### **Almond Pavlova – \$12.50**

Served with house made passionfruit ice-cream & mango coulis.

### **Sweets plate – \$12.50**

Turkish delight, baklava & other selected treats.

## COFFEE & TEA

### **Coffee by The Colombian Reserve**

\$4.00 small / \$4.50 large

### **Loose Leaf Teas**

\$4.50 small pot / \$6.50 large pot / \$2 top up

- Moroccan sweet tea  
(blend of green tea & fresh mint)
- Chai latte (house blend of spices & honey)
- Turkish apple & cinnamon
- English breakfast
- Earl Grey
- Green tea
- Peppermint
- Rose petal
- Jasmine bloom
- Sweet ginger
- Chamomile

# 7 COURSE

# TASTING MENU

Available for 2 or more people.  
Designed to share.

\$60 per person.

## **ON ARRIVAL**

Mezze plate of house made hummus, baba ganouj & muhammara with hot za'atar crisp bread, crudités & olives.

## **TO START**

Seared scallops with basturma, sweet tomato & tahini tartare.

Grilled haloumi with drizzled honey & walnuts.

Merguez (spicy lamb sausages) served on flatbread with eggplant za'alouk, topped with fresh mint yoghurt dip.

## **TO SHARE**

Salad of the day

**Plus, choose one dish per person from:**

A seafood tagine of prawns, shellfish, squid & fish fillet with chermoula tomato sauce & saffron potatoes, served with bread.

Slow-cooked beef cheek with tomato, preserved lemon & ras el hanout, served on cauliflower puree with fresh cucumber.

Roasted chicken, marinated with Persian dried limes & harissa, served on mejadarra (saffron rice pilaf with lentils & currants).

One of our board specials

## **TO FINISH**

**Dessert tasting platter**

Chef's selection of desserts to share.

# SET MENU #1

Available for 4 or more people.  
Designed to share.

\$40 per person.

## **ON ARRIVAL**

Mezze plate of house made hummus, baba ganouj & muhammara with hot za'atar crisp bread, crudités & olives.

## **TO START**

Egyptian-style house made falafel served with fresh mint yoghurt.

Merguez (spicy lamb sausages) served on flatbread with eggplant za'alouk, topped with fresh mint yoghurt dip.

## **TO SHARE**

A lamb kefta tagine of lamb & pistachio meatballs with tomato & olives on couscous with yoghurt & herbs.

Roasted chicken, marinated with Persian dried limes & harissa, served on mejadarra (saffron rice pilaf with lentils & currants).

Fattoush salad with tomato, cucumber, feta, olives, herbs, sumac & pita crisps.

## **TO FINISH**

A selection of Middle Eastern sweets to share.

Vegetarian & gluten free options available upon request.

## **BEVERAGE PACKAGES**

**\$20 – Standard Beverage Package**  
(approx. 3 standard drinks per person)  
Includes a selection of wines, sangria, soft drinks & juices.

**\$30 – Premium Beverage Package**  
(approx. 4 standard drinks per person)  
Includes a selection of wines, cocktails, sangria, beer, soft drinks & juices.

# SET MENU #2

Available for 4 or more people.  
Designed to share.

\$50 per person.

## **ON ARRIVAL**

Mezze plate of house made hummus, baba ganouj & muhammara with hot za'atar crisp bread, crudités & olives.

## **TO START**

Golden fried haloumi chips served with preserved lemon aoli.

Egyptian-style house made falafel served with fresh mint yoghurt.

Merguez (spicy lamb sausages) served on flatbread with eggplant za'alouk, topped with fresh mint yoghurt dip.

## **TO SHARE**

A seafood tagine of prawns, shellfish, squid & fish fillet with chermoula tomato sauce & saffron potatoes, served with bread.

Roasted chicken, marinated with Persian dried limes & harissa, served on mejadarra (saffron rice pilaf with lentils & currants).

A lamb kefta tagine of lamb & pistachio meatballs with tomato & olives on couscous with yoghurt & herbs.

Fattoush salad with tomato, cucumber, feta, olives, herbs, sumac & pita crisps.

## **TO FINISH**

A selection of Middle Eastern sweets to share.

Vegetarian & gluten free options available upon request.

## **BEVERAGE PACKAGES**

**\$20 – Standard Beverage Package**  
(approx. 3 standard drinks per person)  
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**\$30 – Premium Beverage Package**  
(approx. 4 standard drinks per person)  
Includes a selection of wines, cocktails, sangria, beer, soft drinks & juices.

# VEGAN

# SET MENU

Available for 2 or more people.  
Designed to share.

\$50 per person.

## **ON ARRIVAL**

Mezze plate of house made hummus, baba ganouj & muhammara with hot za'atar crisp bread, crudités & olives.

## **TO START**

Rice paper rolls with shredded raw vegetables, roasted pumpkin & harissa, served with a pomegranate dip.

Egyptian-style house made falafel served with coconut yoghurt dip.

Charred eggplant served with cherry tomato  
& almond salad, green tahini dressing.

## **TO SHARE**

Mougrabiah – pearl size couscous sautéed with chickpeas, roast pumpkin, spinach & tomato, served with coconut yoghurt.

Roasted sumac field mushrooms on saffron rice pilaf.

Salad of the day.

## **TO FINISH**

Your choice of:

Seasonal fresh fruit plate.

Almond milk rose custard topped with berry compote and toasted coconut.

Gluten free options available upon request.

# CANAPÉ & BUFFET MENU

Available for 30 or more people.

\$40 per person.

## **STARTERS**

Mezze plate of house made hummus, baba ganouj & muhammara with hot za'atar crisp bread, crudités & olives.

Egyptian-style house made falafel served with fresh mint yoghurt.

Ricotta & roasted field mushroom filo pasty.

Mediterranean braised baby octopus on crostini.

## **SUBSTANTIAL**

A lamb kefta tagine of lamb & pistachio meatballs with tomato & olives on couscous with yoghurt & herbs.

Za'atar chicken, marinated with Persian dried limes & harissa, served on mejadarra (saffron rice pilaf with lentils & currants).

Fattoush salad with tomato, cucumber, feta, olives, herbs, sumac & pita crisps.

## **SWEET**

A selection of Middle Eastern sweets to share.

**Add \$5pp for each additional canapé, salad or main:**

Seared scallops with basturma, sweet tomato & tahini tartare.

Merguez (spicy lamb sausages) served on flatbread with eggplant za'alouk, topped with minted yoghurt.

Golden fried cauliflower and haloumi chips.

Spinach salad with roasted pumpkin, chickpeas, dates, tomatoes, cucumber & herbs.

Moughrabia: pearl size couscous sautéed with chickpeas, roast pumpkin, spinach, tomato & goats curd.

Seafood, chicken and sucuk (spicy beef sausage) paella