

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

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(approx. 3 standard drinks per person)
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(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