

BREAKFAST

till 2:30pm on weekends

- bulgur *porridge*, banana, grape molasses & candied coconut 13
house made *labne* w fruit compote, puffed grains 14
or w olives, cucumber & tomato salad 14
pancakes w strawberry jam, honey whipped cream & pistachios 17
egg & avocado *wrap* w hummus & za'atar 9
poached eggs, garlic yoghurt, burnt butter, mushrooms & avo 17
ouzo cured *salmon*, poached eggs, sprouted herb salad, beets 19
leek & corn *fritters*, bacon, halloumi & sour yoghurt 18
merguez sausages, fried eggs, spiced chickpeas & tomato relish 18
3 egg *omelette*, shanklish, zhoug & turkish salad 18
shakshuka w sucuk sausage & spiced tomato pot 18.5
or w roasted pumpkin, chickpeas, zucchini
fried *lamb mince*, hummus & pomegranate molasses 17.5
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|----------|-----|----------|---|----------|---|
| merguez | 5 | hummus | 3 | halloumi | 4 |
| bacon | 4 | olives | 4 | avocado | 4 |
| mushroom | 4.5 | gf bread | 2 | fattoush | 7 |
- we only use free range eggs
ask your waiter about the "*blind feast*"

LUNCH

12:30 till 4:30pm on weekends

- grilled *halloumi*, bondi honey & za'atar 14
pumpkin *fatteh* w chickpeas & sour yoghurt 14
brussels sprouts, almond tarator & zhoug 15
beetroot, bulgur, feta & almonds 15
cheese platter, bondi honey & dried fruits, crackers 18
tunisian *fish* fillet, burnt capsicum, tomato & zhoug 25
citrus *chicken*, ancient grains w pear & cinnamon chutney 26
adana *lamb* skewers w housemade pickles & hummus 28