

MID WEEK SOUFRA

MEZE

House baked- flatbread, Mount Zero olive oil, za'atar Whipped hummus, slow-roasted garlic, preserved lemon, thyme & aleppo Victorian yellowfin tuna, eggplant "makdous", almonds, pomegranate Mount Zero chickpeas, roasted carrot, cumin & mustard seeds

SHARED MAIN

Braised chicken in saffron, chickpeas & fennel, orange blossom & harissa sauce Barley, buckwheat & lentil pilaf, golden raisins & almonds Grilled green asparagus, green olive chermoula

Upgrade to our signature slow-roasted lamb shoulder +15pp

85 per person

WINE PAIRING 40







VEGAN MID WEEK SOUFRA

MEZE

House baked- flatbread, Mount Zero olive oil, za'atar Whipped hummus, slow-roasted garlic, preserved lemon, thyme & aleppo Victorian yellowfin tuna, eggplant "makdous", almonds, pomegranate Mount Zero chickpeas, roasted carrot, cumin & mustard seeds

SHARED MAIN

Roasted spring vegetables, wild garlic, preserved lemon & za'atar Barley, buckwheat & lentil pilaf, golden raisins & almonds Grilled green asparagus, green olive chermoula

85 per person

WINE PAIRING 40



