



BOWL OF GOODNESS

ASK OUR STAFF FOR THIS WEEK'S DISH

A LA CARTE

Smoked potato & black garlic kibbeh (v) 9
Spanner crab, sweet yoghurt & saffron, spring peas (vo) 12
Tuna awarma, burnt cabbage, green tomato zhoug (vo) 12

House baked- flatbread, Mount Zero olive oil, za'atar (v) (1 piece) 5
Whipped hummus, slow-roasted garlic, preserved lemon, thyme & aleppo (v) 18
"Jawaneh" grilled chicken wings, roasted garlic & charred lemon, isot pepper 22
Victorian yellowfin tuna, eggplant "makdous", almonds, pomegranate (vo) 26
Mount Zero chickpeas, roasted carrot, cumin & mustard seeds (v) 16
Lebanese garlic dumplings, smokey eggplants, pine nut & red pepper (vo) 24

"Ali nazik", charred kagoshima wagyu 6+, smoked eggplant, fermented capsicum & spiced filo 65
Slow roasted lamb shoulder, figs, lemon & parsley 49
Roasted dry aged duck, cinnamon parfait, Tunisian brick pastry, wild garlic, ras el hanout jus 75
Poached john dory, tomato & fennel, harissa oil, dill 46
Roasted spring vegetables, wild garlic, preserved lemon & za'atar (v) 36
Braised Victorian morels & shiitakes, medjool date, thyme & baharat (v) 38

Barley, buckwheat & lentil pilaf, golden raisins & almonds (vo) 14
Grilled green asparagus, green olive chermoula (v) 14
Shoestring fries, harissa mayo 12

Turkish delight filled doughnuts, rose honey, walnut ice cream (vo) 18
"Baklava ice cream sandwich" candied filo & cashew parfait, semolina sponge, kataifi & dark chocolate 18
Milk chocolate mousse, navel orange, burnt honey marshmallow, lavender ice cream 18

(v) Vegan (vo) Vegan option available



SOUFRA

House baked- flatbread, mount zero olive oil, zaatar
Whipped hummus, slow roasted garlic, preserved lemon, thyme & aleppo
Poached sweet potatoes, green olive & lemon
Crispy eggplant "makdous", almonds, pomegranate
Mount Zero chickpeas, roasted carrot, cumin & mustard seeds

Lebanese garlic dumplings, smokey eggplants, pine nut & red pepper

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

Dark chocolate & coconut delice, charred orange, verjus sorbet

125 per person

PAIRINGS

Zero Alc 65
The Perfect Pour 75
Focus on Australia 75
A Journey Through Wine 110
Great Regions of the World 175



1.5% surcharge on all card transactions
12% surcharge applies on Sunday
18% surcharge applies on public holidays

SOMETHING EXTRA...?

Priced per serve

SNACKS

Spanner crab, sweet yoghurt & saffron, spring peas 9
Charred king prawns, fiery eggplant, coriander & mint tart 12
Tuna "awarma", green tomato zhough, nasturtium 10

WITH MAINS

Poached john dory, tomato & fennel, harissa oil, dill 33
"Ali nazik", charred kagoshima wagyu 6+, smoked eggplant, fermented capsicum 36
Roasted dry aged duck, cinnamon parfait brick pastry, wild garlic, ras el hanout jus 30

SWEET

Turkish delight filled doughnuts, rosewater honey, toasted walnuts 10
"Baklava ice-cream sandwich":
kataifi & dark chocolate, cashew parfait 18





SIGNATURE EXPERIENCE

Spanner crab, sweet yoghurt & saffron, spring peas
Charred king prawns, fiery eggplant, coriander & mint tart
Tuna "awarma", green tomato zhough, nasturtium

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

"Ali nazik", charred kagoshima wagyu 6+, smoked eggplant, fermented capsicum & spiced filo

Your choice of main:

Slow roasted lamb shoulder, figs, lemon & parsley
Roasted dry aged duck, cinnamon parfait, Tunisian brick pastry, wild garlic, ras el hanout jus
Poached john dory, tomato & fennel, harissa oil, dill

Served with:

Barley, buckwheat & lentil pilaf, golden raisins, summer herbs
Grilled green asparagus, green olive chermoula

Your choice of dessert:

Turkish delight filled doughnuts, rosewater honey, walnut ice-cream
Milk chocolate mousse, navel orange, burnt honey marshmallow, lavender ice cream

175 per person

PAIRINGS

Zero Alc 65
The Perfect Pour 75
Focus on Australia 75
A Journey through Wine 110
Great Regions of the World 175





EXPRESS LUNCH

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
Charred green asparagus, harissa, lemon & coriander

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

65 per person

WINE PAIRING 40

VEGAN EXPRESS LUNCH

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
Charred green asparagus, harissa, lemon & coriander

65 per person

WINE PAIRING 40



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Mercedes-Benz Melbourne
LSH Auto Australia

