



SOUFRA

House baked- flatbread, Mount Zero olive oil, za'atar
Whipped hummus, slow-roasted garlic, preserved lemon, thyme & aleppo
"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

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

Slow roasted lamb shoulder, figs, lemon & parsley
Barley, buckwheat & lentil pilaf, golden raisins, summer herbs
Grilled green asparagus, green olive chermoula

Milk chocolate mousse, navel orange, burnt honey marshmallow,
lavender ice cream

135 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
"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

190 per person

PAIRINGS

*Zero Alc 65
The Perfect Pour 75
Focus on Australia 75
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Great Regions of the World 175*





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

Chocolate & coconut delice, charred orange, verjus sorbet

135 per person

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SOMETHING EXTRA...?

Priced per serve

SNACKS

Spring peas, roasted tomato, sweet yoghurt & saffron 8
Fiery eggplant, coriander & mint tart 9
Charred bull horn peppers, burnt cabbage, green tomato zhoug 9

WITH MAINS

Braised Victorian morels & shiitakes, medjool date, thyme & baharat 20

SWEET

Turkish delight filled doughnuts, rosewater maple, toasted walnuts 10





SIGNATURE EXPERIENCE

Spring peas, roasted tomato, sweet yoghurt & saffron
Fiery eggplant, coriander & mint tart
Charred bull horn peppers, burnt cabbage, green tomato zhoug

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

Your choice of main:

Roasted spring vegetables, wild garlic, preserved lemon & za'atar,
Braised Victorian morels & shiitakes, medjool date, thyme & baharat

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 maple, walnuts, almond sorbet
Dark chocolate & coconut delicie, charred orange, verjus sorbet

190 per person

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