



SOUFRA

House-baked za'atar flatbread

Whipped Hummus, spiced autumn mushrooms, caraway & honey

Pekmez glazed Yin Barun pumpkins, muhammara & labneh, pickled grapes

Victorian Yellowfin tuna crudo, preserved stone fruits, lemon & aleppo pepper

Hokkaido scallop, pistachio, horseradish & pomegranate

Baked Turkish beef dumplings, harissa oil, yoghurt, fried onions

Slow roasted lamb shoulder, sweet & sour harissa, coriander seeds

Aged basmati rice, pine needle burnt butter, cashews & parsley

Charred cone cabbage, juniper berries, burnt orange

Spiced quince & rosewater tart, Tahitian vanilla bean,
mulled red wine & dark chocolate

135 per person

PAIRINGS

The Perfect Pour 75

Wines of Australia 75

Levant and Beyond 110

Old World v New World 275



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

SOMETHING EXTRA...?

Priced per serve

Manjimup truffle 15

SNACKS

Chemen cured kingfish & harissa tart, Persian lime 12

Hamsi & spanner crab, pickled onions, Turkish chilli 10

Moorish beef tagine bastilla, cinnamon & clove 12

WITH MAINS

Line-caught snapper, tahini, winter chestnuts, Jerusalem artichokes, baharat 33

Westholme wagyu 6+ shish, date & orange, burnt alliums, wild mushrooms 36

Spiced & roasted duck breast, grilled quince moghrabieh, cumin & duck fat jus 30

SWEET

Turkish delight filled doughnuts, rosewater honey, toasted walnuts 18

“Baklava ice-cream sandwich”:
kataifi & dark chocolate, cashew parfait 18





SIGNATURE EXPERIENCE

Chemen cured kingfish tart, harissa, Persian lime
Hamsi & spanner crab, pickled onions, Turkish chilli
Moorish beef tagine bastilla, cinnamon & clove

House-baked za'atar flatbread
Whipped hummus, spiced autumn mushrooms, carraway & honey
Pekmez glazed Yin Barun pumpkins, muhammara & labneh, pickled grapes
Victorian yellowfin tuna crudo, preserved stone fruits, lemon & aleppo pepper
Hokkaido scallop, pistachio, horseradish & pomegranate

Westholme wagyu 6+ shish, date & orange, burnt alliums, wild Victorian mushrooms

Your choice of main:

Slow roasted lamb shoulder, sweet & sour harissa, coriander seeds
Spiced & roasted duck breast, grilled quince moghrabieh, cumin & duck fat jus
Line-caught snapper, tahini, winter chestnuts, Jerusalem artichokes, baharat

Served with:

Aged basmati rice, pine needle burnt butter, cashews & parsley
Charred cone cabbage, juniper berries, burnt orange

Your choice of dessert:

Turkish delight filled doughnuts, rosewater honey, walnut ice-cream
Spiced quince & rosewater tart, Tahitian vanilla bean, mulled red wine & dark chocolate

190 per person

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SOUFRA

House-baked za'atar flatbread

Whipped hummus, spiced autumn mushrooms, caraway

Pekmez glazed Yin Barun pumpkins, muhamarra & pickled grapes

Baked beetroot, rhubarb, cardamom, coconut yoghurt & pepita oil

Charred broccoli glazed in pistachio, pomegranate

Chickpea & lentil dumplings, burnt pumpkin, horseradish & candied pepitas

Roasted eggplant, caramelised tahini, chestnut & baharat

Aged basmati rice, pine needle vegan burnt butter, cashews & parsley

Charred cone cabbage, juniper berries, burnt orange

Dark chocolate delice, Victorian blackberries,
tahini caramel, blackberry sorbet

135 per person

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SOMETHING EXTRA...?

Priced per person

SNACKS

Kohlrabi tart, cashew hummus, harissa, coriander 8

Carrot & cumin falafel, fermented black garlic, fried herbs 8

Roasted Jerusalem artichoke, Iranian fig, baharat & thyme bastila 10

WITH MAINS

Turmeric & fenugreek chickpea curry, butternut squash, coriander & cashews 15

Autumn mushroom shish, date & orange, slow roasted onions 20

SWEET

Turkish delight filled doughnuts, rosewater maple, toasted walnuts 18

"Baklava ice cream sandwich" coconut & strawberry parfait,
semolina sponge, kataifi & dark chocolate 18

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SIGNATURE EXPERIENCE

Kohlrabi tart, cashew hummus, harissa, coriander
Carrot & cumin falafel, fermented black garlic, fried herbs
Roasted Jerusalem artichoke, Iranian fig, baharat & thyme bastilla

House-baked za'atar flatbread
Whipped hummus, spiced autumn mushrooms, caraway
Pekmez glazed Yin Barun pumpkins, muhamarra & pickled grapes
Baked beetroot, rhubarb, cardamom, coconut yoghurt & pepita oil
Charred broccoli glazed in pistachio, pomegranate

Chickpea & lentil dumplings, burnt pumpkin, horseradish & candied pepitas

Your choice of main:

Turmeric & fenugreek chickpea curry, coriander & cashews
Roasted eggplant, caramelised tahini, chestnut & baharat
Autumn mushroom shish, date & orange, slow roasted onions

Served with:

Aged basmati rice, pine needle vegan burnt butter, cashews & parsley
Charred cone cabbage, juniper berries, burnt orange

Your choice of dessert:

Turkish delight filled doughnuts, rosewater maple, walnuts, almond sorbet
Dark chocolate delice, Victorian blackberries,
tahini caramel, blackberry sorbet

190 per person

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