



BOWL OF GOODNESS

ASK OUR STAFF FOR THIS WEEK'S DISH

A LA CARTE

Chemen cured kingfish tart, harissa, Persian lime (vo) (1pieces) 12
Hamsi & spanner crab, pickled onions, Turkish chilli 10
Moorish beef tagine bastilla, cinnamon & clove (vo) 10
Spiced crispy potato, bbq corn, ras el hanout & coriander (v) (1 piece) 9
Roasted scallop, tahini, garlic & zatar burnt butter (1piece) 12

House-baked za'atar flatbread (v) (1 piece) 5
Whipped Hummus, spiced autumn mushrooms, carraway & honey (v) 18
Pekmez glazed Yin Barun pumpkins, muhammara & labneh, pickled grapes (vo) 16
Victorian Yellowfin tuna crudo, preserved stone fruits, lemon & aleppo pepper 26
Raw hokkaido scallops, pistachio, horseradish & pomegranate 25
"Munti" - Baked Turkish beef dumplings, harissa oil, yoghurt, fried onions (vo) 24

Westholme wagyu 6+ shish, date & orange, burnt alliums, wild Victorian mushrooms (vo) 52
Slow roasted lamb shoulder, sweet & sour harissa, coriander seeds 49
Spiced & roasted duck breast and leg, grilled quince moghrabieh, cumin & duck fat jus 75
Line-caught snapper, tahini, winter chestnuts, Jerusalem artichokes, baharat 46
Glazed baby parsnip, roasted celeriac, buckwheat, baharat & smoked hay (vo) 36
Roasted eggplant, caramelised tahini, roasted chestnuts, thyme & baharat (v) 38

Aged basmati rice, pine needle burnt butter, cashews & parsley (vo) 14
Charred cone cabbage, juniper berries, burnt orange (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
Spiced quince & rosewater tart, Tahitian vanilla bean, mulled red wine & dark chocolate 18

(v) Vegan (vo) Vegan option available



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

125 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 person

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, 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

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

175 per person

PAIRINGS

The Perfect Pour 75
Wines of Australia 75
Levant and Beyond 110
Old World v New World 275





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

125 per person

PAIRINGS

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Old World v New World 275

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

1.5% surcharge on all card transactions

12% surcharge applies on Sunday

18% surcharge applies on public holidays



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

175 per person

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The Perfect Pour 75
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