

MENU

PITA POCKETS

GREEN FALAFEL 11.5

Falafel: Parsley, coriander, mint. Hummus, Israeli salad, pickled cabbage and tahini.

RED FALAFEL 11.5

Falafel: Mixed with chilli and red peppers. Hummus, Israeli salad, pickled cabbage and tahini.

YARAKOHT 12

Sautéed mushrooms, pumpkin, hummus, Israeli salad, pickled cabbage and tahini

SABICH 12

Sliced eggplant with a free range hard egg, potatoes, hummus, Israeli salad, pickled cabbage and tahini.

LUTSI 12

Fried cauliflower, leek, Israeli salad, pickled cabbage and tahini.

SHUIT 12

Warm white beans with sautéed spinach mixed in tahini and garlic with Israeli salad, pickled cabbage and tahini.

YELEDEEM (KIDS) 10

Hummus, boiled egg, avocado.

FEED ME

DATE NIGHT FOR 2 39

2 single green falafels, 2 single red falafels, hummus plate, 2 pita, pickled cabbage, Israeli salad, monkey salad, roasted potatoes, roasted cauliflower, roasted sweet potato wedges with coyo tzatziki, amba sauce (spicy mango chutney), zhoug sauce (mixed herbs hot sauce).

SALAD & VEGETABLES

FALAFEL SALAD 14.5

6 Falafels (3 green & 3 red) on a bed of hummus, Israeli salad, spicy green salad and pickled cabbage topped with tahini, parsley and zaatar spice. **(Add pita \$2)**

MONKEY SALAD 15.5

Quinoa, roasted sweet potato, corn, broccoli and avocado topped with spiced dukkah chickpeas and tahini dill dressing.

CAULIFLOWER PAPIOT 8.5

Slow roasted baby cauliflower with hummus, lemon and tahini.

ROASTED EGGPLANT 8.5

Hummus, half a roasted eggplant, zaatar kale chips and tahini. \$8

ROASTED POTATOES 8.5

Rosemary, thyme, oregano and chilli.

VEGAN "CARROT" HOT DOG 12.5

Black smoked bun with pickled cabbage, spiced cured carrot, tahini amba mustard and sweet tomato sauce sprinkled with sweet potato chips.

MAPLE ROASTED SWEET POTATO WEDGES 9

with coyo tzatziki and green onions

SUPERFOOD TABOULLEH 15.5

Quinoa, mint, parsley, tomato, cucumber, kale, hemp seeds, red onion, tahini.

(Add falafels - \$1 ea)

HUMMUS PLATE 7

Fresh hummus with pita bread.

TAHINI PLATE 8.5

Fresh tahini with pita bread.

SHAKSHUKA PLATTER

Your choice of Shakshuka (red, green or white) served with Israeli salad, spicy green salad, pickled cabbage, hummus, tahini and pita bread. Or you can make it Vegan! Swap the eggs for eggplant.

RED 15.5

Two free range eggs with traditional tomato base with mixed herbs.

GREEN 15.5

Two free range eggs, broccoli, avocado, zucchini, kalamata olives, chilli, fresh thyme and rosemary.

WHITE 15.5

Two free range eggs, wild mushrooms, turnips, chilli, fresh thyme, oregano and Meredith goats cheese.

EXTRAS

SINGLE FALAFEL 1

Your choice of Green or Red.

AMBA50

Spicy mango chutney.

FRESH ZHOUG 1.5

Middle Eastern hot sauce.

SINGLE PITA 2

SERVE OF GLUTEN FREE BREAD 3

DESSERT

VEGAN TAHINA ICE CREAM 5.5

Billy Van Creamy tahini ice cream with a caramel date swirl.

VEGAN MALABI 7

Coconut milk pudding infused with rose water and topped with pistachios and maple syrup.

VEGAN CHOCOLATE SOUFFLE 7

with chunks of vanilla halva and topped with halva fairy floss.

VEGAN TAHINI MAPLE BROWNIE 7

VEGAN BAKLAVA 4

FAMILY SPREAD (4-6 PEOPLE) 89

4 single green falafels, 4 single red falafels, hummus plate, pickled cabbage, Israeli salad, roasted eggplant, tabbouleh, roasted potatoes, roasted cauliflower, roasted sweet potato wedges with coyo tzatziki, monkey salad, amba sauce (spicy mango chutney), zhoug sauce (mixed herb hot sauce).