

# FEAST SET MENU

TWO COURSES | 56    THREE COURSES | 66

1 plate to share per person | large groups choose 3 options | 1 plate serves 4 to share

Dips plate / hummus, babaganouj, beetroot, chermoula olives, mixed breads (v)(gf\*)

Middle Eastern spicy lamb mince, pine nuts, hummus, rocket, toasted Za'atar pita bread (gf\*)

Crispy pork belly, pickled quince, green apple, red cabbage salad, jus (20 minute cooking time) (gf)(df)

Moroccan chicken breast, basturma, roasted pumpkin, halloumi, cranberries, lemon rocket salad (gf)(v\*)(df\*)

North QLD chermoula king prawns, orange, shaved fennel, fried caper salad citrus dressing (gf)(df\*)

Fried cauliflower, eggplant jam, tahini sauce, pine nuts (v)(gf)(df)

Sticky slow braised lamb ribs, honey pomegranate sauce, fried shallots, coriander(gf)(df)

Almond crumbed chicken, honey pomegranate glaze, Middle Eastern noodle pilaf (df\*)

Falafel, chakchouka, garlic tahini sauce, Lebanese bread (v)(gf\*)(df)

Harissa spiced chicken wingettes, homemade toum (garlic sauce) (gf)

Salt and pepper squid, Hazelnut dukkah, smashed avocado, paprika aioli, rocket, lemon dressing (gf)(df)

Wagyu beef rump, beetroot, bulgarian feta, spinach salad, harissa mustard dressing (gf)(df\*)

Fattoush salad, cos lettuce, tomato, cucumber, capsicum, radish, sumac, mint, crisp bread (v)(df)(gf\*)

Grilled halloumi cheese, muhammara sauce, lemon parsley salad, Lebanese bread (v)(gf\*)

## MAINS

Scotch fillet 300g, 200 day grain fed, harissa kipfler potato, cavolo nero, Moroccan butter, jus (gf)(df\*)

Lamb rack tagine, ras el hanout, roast pumpkin, sujuk, feta, bell peppers, golden couscous (gf\*,df\*)

Chicken kataifi stuffed with chakchouka, baby spinach, wild mushroom ragout

Moroccan spiced vegetable tagine, lentils, preserved lemon, sultanas, tahini sauce, golden couscous (v)(gf\*)(df\*)

Crispy sumac salmon, braised fennel, freekeh, smashed avocado, orange walnut salad, citrus dressing (gf\*)(df\*)

## DESSERT / DESSERT MEZE PLATTER

Caramelised lemon tart, double cream, crushed pistachio, blood orange sorbet (v)

Chocolate brownie, Turkish delight gel, baklava, fairy floss, white chocolate gelato (v)(gf\*)

Yoghurt panna cotta, orange blossom, mango, macadamia, tuile biscuit, lemon balm (gf\*)

Chef selection of gelato, berry compote, pistachio, fairy floss (v)(gf)(df\*)

Vanilla crème brulee, rhubarb compote (v)(gf)

**KIDS MENU** age 2-12 (served with chips, salad, small soft drink and one scoop of gelato)

Cornflake chicken(df) | Fresh battered flathead (df) | Fried calamari(gf)(df) | beef minute steak (df)(gf) | 16

All menus and prices subject to change at any time / 10% surcharge public holidays / 12+ GUESTS MUST HAVE SET MENU  
ONE SET MENU MUST BE CHOSEN PER TABLE – NON NEGOTIABLE