

MEZE SET MENU

TWO COURSES | 44 THREE COURSES | 54

MIXED MEZE PLATE OF THE DAY

Tabouli, hummus, babaghanouj and beetroot dips with 4 chef's choice meze of the day with mixed Lebanese bread

MEZE

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

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, fresh Lebanese bread (v)(gf*)(df)

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

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

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, fresh Lebanese bread (v)(gf*)

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(df)(gf) | beef minute steak (df)(gf) | 16

All menus and prices subject to change at any time / 10% surcharge public holidays / 12+ GUESTS MUST CHOOSE A SET MENU

ONE SET MENU MUST BE CHOSEN PER TABLE - NON NEGOTIABLE

(df) dairy free | (v) vegetarian | (gf) gluten free | (*) indicates dish may be altered to suit (stated*) dietary requirement