

MAINS Allow 20-minute cooking time.

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| 200 day grain fed Scotch fillet (300g), harissa kipfler potatoes, fried kale, Moroccan butter, jus (gf)(df*) | 37 |
| Duck breast, quince, celeriac mousse, falafel, green beans, parsnip crisps, port wine jus (gf) | 36 |
| Chicken kataifi stuffed with chakchouka, baby spinach, wild mushroom ragout | 32 |
| Crispy sumac salmon, fennel, freekeh, smashed avocado, orange, radish, walnut salad, citrus dressing (gf*)(df*) | 36 |

SIDES

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| Sumac chilli chips with aioli (v) (gf) (df) | 9 |
| Fried halloumi cheese (2) (v) (gf) | 5 |
| Tabouli | 7 |
| Fresh Lebanese bread | 2 |
| Gluten free bread / Turkish bread / Lebanese crisp bread | 3.5 |
| Seasonal green vegetables, Moroccan butter, toasted almonds, lemon (v) (gf) (df*) | 10 |

KIDS MENU ages 2-12 all served with chips, salad, small tap soft drink & gelato

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| Cornflake crumbed chicken (df) | 16 |
| Fried calamari (df)(gf) | 16 |
| Fresh Battered flathead (df) | 16 |
| Beef steak (df)(gf) | 16 |