

DINNER



marinated *olives* 5.5

seasonal *crudités* w sweet tahini & spiced labne 10

beetroot, bulgur, feta, almonds & hummus 15

pumpkin fatteh, sour yoghurt, pepitas 14

haloumi w bondi honey & za'atar 14

brussels sprouts, almond tarator & zhoug 15

chicken *livers*, molasses, sumac onions & manoush bread 17

basturma, tea soaked figs, smoked eggplant 19

bone marrow, preserved lemon gremolata & semolina chips 16

crispy *duck*, green lentils & tahini 24

tunisian *fish* fillet, burnt capsicum, tomato 25

citrus *chicken*, ancient grains, pear & cinnamon chutney 26

wagyu *brisket* w spiced peas, biber tarator 29

lamb el helou w house made pickles 38

Orient \$45pp

Basturma Beetroot ★

Sprouts Haloumi

Manoush Fish

Wagyu

Carpet Ride \$65 pp

(3 guests minimum)

Olives Pumpkin

Sprouts Haloumi

Marrow Fattoush

Duck Lamb

Dessert