## **N**OUR

	APERITIF										
NV G. H. Mumm Grand C Reims, France			rdon' Champagne 28 Arak Orchard Highba Arak, Four Pillars 'Ra All Spice & Apple, Pe			re Dry', Cucumber, Malfy Gin Rosa, Grapefru				20 uit, Thyme, Strangelove Tonic	
MEZZE			FROM THE COAL C	GRILL & W	OODFIRE OVEN		BANQUET 89PP		MIN. 2P	SIGNATURE BANQUET 129PP	MIN. 2P
Sydney rock oysters, rose water mignonette + Iranian caviar 6		6.5ea	Charcoal snapper, h	indbeh, Cafe de Beirut butter		59	Chicken bits shawarı yoghurt bread	nawarma, tarator, pickled cabbage,		Sydney rock oysters, rose water mignonette	
		_	Glazed lamb shoulder, shaved beans,			53			Woodfired Abrolhos scallop, Aleppo burnt butter		
Cantabrian anchovy toast, walnut, muhammara		9ea	pepi-tarator, barberries				Raw bluefin tuna, caramelised kishk, bulgur			Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread	
Beef nayyeh, potato zamini, macadamia, Iranian caviar		18ea	Spiced beef short rib, leek and durra, black lime			61	Ricotta shish barak, lamb sujuk, marjoram				
Mussel "dolma"parfait, tomato, house pita		12ea	Dry aged steak of the day, cubeba sauce, whey			mp	Woodfired eggplant,	Noodfired eggplant, filfil chouma, za'atar crisp		—	
Woodfired Abrolhos scallop, Aleppo burnt butter		1102								Woodfired eggplant, filfil chouma, za'atar crisps	
Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread			FROM THE GARDEN Woodfired cabbage, shanklish custard, curry leaves				Glazed lamb shoulder, shaved beans, pepi-tarator, barberries			Fremantle octopus, chermoula, potato, whipped roe	
		14ea				22					
Wagyu beef skewer, tomato marqa, Saj bread, tuna emulsion		16ea	Durum orzo, salted mushroom, spring greens		29	Fried cauliflower, wood roasted grapes, labneh, smoked almond crumb			Charcoal snapper, hindbeh, Cafe de Beirut butter		
			Fattoush salad, tomato, fresh herbs, radish,			18			or		
Murray cod "Samke Harra molasses, chilli	Murray cod "Samke Harra" skewer, molasses, chilli		pomegranates			Terris and allow all sales as the last of the		Spiced beef short rib, leek and durra, black lime			
Beetroot, sheep's curd, pomegranate dressing, house pita		26	Fried cauliflower, wood roasted grapes, labneh, smoked almond crumb			24	Tamir and olive oil cake, coconut labneh, jazarieh			Fried cauliflower, wood roasted grapes, labneh, smoked almond crumb	
Ricotta shish barak, lamb	sujuk marjoram	27	Molokhia greens, fa	ava, mint, v	vhipped Persian feta	21				—	
Raw bluefin tuna, carame		29								Woodfired coconut basbousa, fenu Jersey milk ice-cream	greek custard,
Woodfired eggplant, filfil	chouma, za'atar crisp	29									
Fremantle octopus, chern whipped roe	noula, potato,	29									