

Our menu is designed to be shared as per the Middle Eastern tradition.  
We suggest choosing four dishes to share between 2 guests.

## SOURDOUGH MANOUSHE COOKED TO ORDER IN THE WOOD OVEN

Basturma, confit onions, pine nuts and goat's curd	20
Spiced sujuk and stretched curds	19
Labnah and zaatar	16
Freshly shucked Sydney rock, rose mignonette	5ea
Beetroot, sheep's curd, pomegranate dressing, flatbread	21
Bekaa chicken wings, harissa emulsion, rose petals	18
Duck bits shawarma sandwich, potato bread, pickled cabbage	16
Falafel crumpet, tahini, pickled onion, soft boiled egg, parsley	14
Green ful medames, avocado, soft poached egg, malawach	20
Smoked eggplant & prawn menemen, tomato, breakfast peppers, saj	24
Baalbek fried eggs, lamb awarma, tahini yoghurt, smoked almond crumb	25
Eggplant fattah, chickpeas, nuts, burnt butter	25
Grilled lamp rump, freekah & currant salata, Lebanese olive	49
Line caught baby snapper "samke harra", chilli, tahini, succulents	48
Fried cauliflower, roasted grapes, smoked almond crumbs, ras el hanout, smoked labneh	22
Fattoush, tomatoes, summer purslane, watermelon radish, pomegranates	18
Pressed watermelon, pistachio cream, berries, mastic booz	18
Woodfired coconut basbousa, fenugreek custard	20
Jasmine rice mouhalabieh, kataifi, fresh berries	14
Chocolate parfait, burnt tahini, Iranian fig, whey caramel	16
Pistachio mafroukeh, soured apricot amardine, ashta cream	18

## BANQUET 1 45PP

Choice of manoush cooked to order in the wood oven  
Eggplant fattah, chickpeas, nuts, burnt butter  
Baalbek fried eggs, lamb awarma, tahini yoghurt, smoked almond crumb, flatbread  
Pressed watermelon, pistachio cream, berries, mastic booz

## BANQUET 2 69PP

Bekaa chicken wings, harissa emulsion, rose petals  
Falafel crumpet, tahini, pickled onion, soft boiled egg, parsley  
Eggplant fattah, chickpeas, nuts, burnt butter  
Grilled lamp rump, freekah & currant salata, Lebanese olive  
Fattoush, tomatoes, summer purslane, watermelon radish, pomegranates  
Pressed watermelon, pistachio cream, berries, mastic booz

## THE BOTTOMLESS 90 minutes with a set menu

ROSÉ OR ALMAZA BEER 39

BOTTOMLESS COCKTAILS 49

Espresso martini Vodka, Kahlua, espresso coffee	Persian spritz Persian lime, elderflower, cucumber, topped with sparkling wine
Aperol spritz Aperol, sparkling wine, topped with soda	

## BRUNCH COCKTAILS

Lichee Ketel One vodka, lychee and pama liqueur, pomegranate juice, rose water	21	House bloody mary Ketel One Vodka, spiced tomato juice, sumac, citrus	19
Blossom pipe Ketel One Citron, Aperol, cardamom pineapple, agave, blossom orange	20	Smoked mary Tanqueray gin, smoked tomato juice, citrus, pickles	20
Seasonal negroni Iranian berries infused Tanqueray gin, vermouth blend, Campari	20	Espresso martini Ketel One vodka, Kahlua, espresso, cinnamon dust	22
Saffran Aperol, Disaronno amaretto, Montenegro, fresh orange, saffron, citrus	20	Alfilfil Fennel & chilli infused Espolon tequila, Massenez apple, fresh lime, fennel, granny smith juice	20

## SHARING TEA POTS

Ketel One vodka Fresh watermelon juice, elderflower, jallab, cucumber, fresh mint, camellia sinensis, hibiscus and rose infuse.	39	Tanqueray gin Lemon myrtle, nettle leaf, peppermint, thyme, liquorice infuse	36
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