

PREMIUM BANQUET MENU \$119 PP

Freshly shucked Sydney rock oysters, rose mignonette

Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread

Lamb "nos nayeh"; black sesame tarator, rocket, akawi cheese

—

Wood fired eggplant, filfil chouma, Aleppo pepper, herbs, zaatar crisps

Charcoal Moreton Bay bug, zhug butter, malawach

—

Rangers Valley black market sirloin MB5+, house chermoula

or

Carob glazed lamb shoulder, mujaddara, crispy onion

Fried cauliflower, wood roasted grapes, ras el hanout, smoked almond crumb

—

Fresh pomegranate sorbet

Pistachio mafroukeh, soured apricot amardine, ashta cream

