

BANQUET MENU \$89 PP

Crispy taro, Lebanese dandelion "hindbeh", harissa

Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread

Wood fired eggplant, filfil chouma, Aleppo pepper, herbs

Freemantle octopus, chopped muhammara, fried potato, whipped roe

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Carob glazed lamb shoulder, mujaddara, crispy onion, rose petals

or

Cape Grim beef short rib 500g, local heirloom carrots, toum bearnaise

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

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Chocolate parfait, burnt tahini, Iranian figs, whey caramel

