



BRUNCH \$59 PP

Sourdough manoush, basturma, cavolo nero, stretched curd

Avocado ful medames, sumac cured trout, soft poached egg

Eggplant fattah, chickpeas, nuts, burnt butter

Baalbek fried eggs, lamb awarma, tahini yoghurt, smoked almond crumb, saj bread

White chocolate labneh, sumac, strawberry granita, pistachio praline

LUNCH \$79 PP

Sourdough manoush, basturma, cavolo nero, stretched curd

Green tomato ezme, ras el hanout crab, pine nuts

Sumac cured ocean trout, green ful medames, malawach

Fermented chickpea ataif, spiced sujuk, soft herbs, tarator

Charred lamb rib fattah, tahini yoghurt, mixed grains

Salanova lettuce, shanklish dressing, zaatar

White chocolate labneh, sumac, strawberry granita, pistachio praline

ADD ONS:

Freshly shucked Sydney rock oysters, rose mignonette 5ea

Grilled Mooloolaba scallop, Arabian xo 8ea

Wagyu intercostal skewer, biber salcasi, Armenian pickled cucumber 12ea

Cabbage skewer, harissa, macadamia tahini 12ea

BOTTOMLESS (90 MINUTES WITH A SET MENU)

FRENCH ROSÉ AND ALMAZA BEER \$39PP

COCKTAILS \$54pp

includes French Rose and Almaza Beer

Espresso Martini - Vodka, Tia maria, espresso, coffee

Persian Spritz - Persian lime, elderflower, cucumber, topped with sparkling wine

Aperol Spritz - Aperol, sparkling wine, topped with soda

PREMIUM SELECTION \$79pp

includes French Rose, Almaza Beer and cocktails

Negroni - Gin, Campari, Cinzano

Tommy's Margarita - Tequila, lime juice, agave

NV Prosecco Loggia Dry

TEA & COFFEE

Assam Tea Single origin black tea from Assam, India	6	Inhale Exhale Tea Thyme, peppermint, lemon myrtle, star anise and liquorice root	6
Egyptian Ice A pink concoction reminiscent in flavour and aroma of Turkish delight sweets, balanced by silver jasmine	6	Peace 'n' Quiet Tea Chamomile, rose buds, rose petal and lavender	6
Karavan A blend of black tea, green tea, rose petals, peppermint and bergamot	6	Earl Grey, Fresh Mint Tea Coffee	6 6 6
Silver Jasmine Infused with jasmine blossoms three times to ensure the fragrance does not dissipate	6		

*Brunch or lunch?
Our banquet style sharing menus have been curated by Executive Chef Paul Farag to encapsulate the flavours of the Middle East in ways that are creative, unique and ultimately delicious.*

NOUR