

SOUFRA MENU 95pp

Australian wine pairing 75pp
World journey wine pairing 95pp

ADD SNACKS +15PP

· Wagyu neya, puffed rice, shaved basturma
Salt roasted beetroot, iranian pistachio & cherry tart
Goats cheese olive

MEZA

Smoked hummus, kombu & isot pepper dressing
House flat bread, za'atar
Spanner crab cigara bourek, summer peas
Whipped fetta, charred bullhorn peppers, citrus dressing
Charred pineapple tabouleh, kingfish crudo, harrisa & tomato
Ox heart tomatoes, sumac & toum

MAIN

Twice cooked chicken breast, red chermoula, BBQ corn & smoked almond jus
Somerset farms heritage lettuce salad, pickled cucumber & mint, tahini & lemon dressing
Aged basmati rice pilaf, fragrant summer herb chermoula & candied pepitas


OPTIONAL MAIN UPGRADES

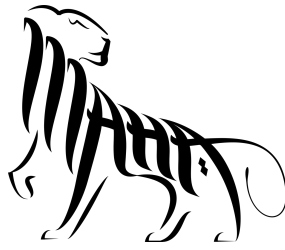
'Antep' Slow roasted lamb shoulder, smoked chilli, coriander & fermented capsicum sauce +20PP
OR **Market fish of the day+ MP**

SWEET

Turkish delight filled doughnuts, rosewater scented honey & roasted walnuts
"Baklava ice cream sandwich" pistachio parfait, semolina sponge, kataifi & dark chocolate

1.5% surcharge on all card transactions
12% surcharge applies on Sunday
18% surcharge applies on public holidays

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TASTING MENU 125pp

Australian wine pairing 115pp
World journey wine pairing 145pp

SNACKS

Wagyu neya, puffed rice, shaved basturma
Salt roasted beetroot, iranian pistachio & sour cherries
The goats cheese olive
Smoked hummus, kombu & isot pepper dressing
House flat bread & za'atar

Charred pineapple tabouleh, kingfish crudo, harrisa & tomato

'Macroun bil toum' Lebanese dumplings garlic served with roasted scallops, prawns

Flavours of samke harra – semolina fried snapper, fiery charred peppers, tahini & burnt onion oil

ADDITIONAL COURSE +20pp

Mount macedon duck bastille, sour cherries & sweet cabbage

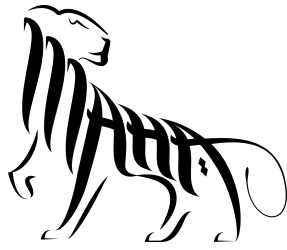
Satsuma wagyu 6+, caramelised butternut pumpkin with ras el hanout,
otway shiitake mushroom kibbeh, toasted pine nuts

“Close your eyes” Saffron poached grapes, walnuts, orange blossom granita, spiced maple cloud

Turkish coffee & cinnamon mousse, chocolate & olive oil, salted caramel

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VEGAN SOUFRA MENU 95pp

Australian wine pairing 75pp
World journey wine pairing 95pp

ADD SNACKS +15PP

Slow roasted tomato, sumac & thyme, whipped macadamia
Salt roasted beetroot, Iranian pistachio & cherry tart
Vegan Goats cheese olive

MEZA

Smoked hummus, kombu & isot pepper dressing
House flat bread, za'atar
Sweet pea & broad bean cigara bourek
Whipped vegan fetta, charred bullhorn peppers, citrus dressing
Fried white zucchini, tahini, lemon, garlic
Ox heart tomatoes, sumac & toum

MAIN

Moghrabieh, summer vegetables, red chermoula
Somerset heritage lettuce, pickled cucumber, mint, tahini & lemon
Aged basmati rice, summer herb chermoula & candied pepitas

SWEET

Turkish delight filled doughnuts, rosewater maple, roasted walnuts
“Baklava ice cream sandwich“ coconut, strawberry & sumac, vanilla sponge,
candied kataifi, dark chocolate

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VEGAN TASTING MENU 125pp

Australian wine pairing 115pp
World journey wine pairing 145pp

SNACKS

Slow roasted tomato, sumac & thyme, whipped macadamia

Salt roasted beetroot, iranian pistachio & cherry tart

Vegan goats cheese olive

Smoked hummus, kombu & isot pepper dressing

House flat bread, za'atar

Stuffed zucchini flowers, slow roasted tomatoes, sumac, dill & nasturtiums

Lebanese garlic dumplings, vegan burnt butter & pine nuts

Summer malfouf, roasted marrows, baldor rice, sweet onions & aniseed

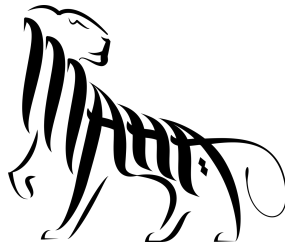
Ras el hanout glazed butternut pumpkin & otway shiitakes, almond & saltbush

“Close your eyes” Saffron poached grapes, toasted walnuts, orange blossom granita, spiced maple cloud

Turkish coffee & cinnamon mousse, chocolate & olive oil, salted caramel

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LUNCH A LA CARTE

SNACKS SUPPLEMENT COURSE + 15pp

***Wagyu neya, puffed rice, shaved basturma
Salt roasted beetroot, Iranian pistachio & sour cherries
The Goats cheese olive***

Smoked hummus, kombu & isot pepper dressing 18
House flat bread, za'atar (1 piece) 5
Spanner crab cigara bourek, summer peas (2 pieces) 16
Whipped fetta, charred bullhorn peppers, citrus dressing 18
Charred pineapple tabouleh, kingfish crudo, harrisa & tomato 25
Muhammarra, roasted walnuts, pomegranate, summer herbs 16
Abrolhos island scallop, basturma jam, coriander (1 piece) 9.5
Stuffed zucchini flowers, tomato & saffron, whipped macadamia hummus (2pcs) 14

“Antep” Slow roasted lamb shoulder, smoked chilli, coriander &
fermented capsicum sauce 49

Twice cooked chicken breast, red chermoula, BBQ corn & smoked almond jus 42

Market fish, tomatoes, saffron & preserved lemon, toasted almonds MP

“Makroon bil toum” Lebanese boiled dumplings, garlic served with roasted scallops, prawns 36

Dry aged aylesbury duck breast, persian cherries, iranian pistachios, duck leg & foie gras bastilla 65

Satsuma wagyu 6+, caramelised butternut pumpkin with ras el hanout, otway shiitake
mushroom kibbeh, toasted pine nuts 80

Somerset farms heritage lettuce, pickled cucumber & mint, tahini & lemon dressing 14

Aged basmati rice pilaf, fragrant summer herb chermoula & candied pepitas 14

Shoestring fries, harissa mayo 12

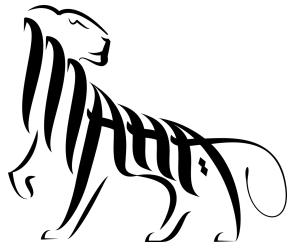
Turkish delight filled doughnuts, rose honey, walnut ice cream 17

Turkish coffee & cinnamon mousse, chocolate & olive oil, salted caramel 17

“Baklava ice cream sandwich” Honey & pistachio, semolina sponge, dark chocolate 17

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VEGAN LUNCH A LA CARTE

SNACKS SUPPLEMENT COURSE + 15pp

***Slow roasted heirloom tomatoes, sumac & thyme, whipped macadamia
Salt roasted beetroot, iranian pistachio & cherry tart
Vegan Goats cheese olive***

Smoked hummus, kombu & isot pepper dressing 18

House flat bread, za'atar (1 piece) 5

Summer peas & broad bean cigara bourek 16 (2 pcs)

Whipped vegan fetta, charred bullhorn peppers, citrus dressing 18

Fried white zucchini, tahini, lemon, garlic 14 (2pcs)

Ox heart tomatoes, sumac & toum 18

Stuffed zucchini flowers, slow roasted tomatoes, sumac, dill & nasturtiums 38

Lebanese garlic dumplings, vegan burnt butter & pine nuts 36

Ras el hanout glazed butternut pumpkin & otway shiitakes, almond & saltbush 32

Moghrabieh, summer vegetables, red chermoula 34

Somerset farms heritage lettuce, pickled cucumber & mint, tahini & lemon dressing 14

Aged basmati rice pilaf, fragrant summer herb chermoula & candied pepitas 14

Shoestring fries, harissa mayo 12

Turkish delight filled doughnuts, rosewater maple, roasted walnuts 17

Turkish coffee & cinnamon mousse, chocolate & olive oil, salted caramel 17

“Baklava ice cream sandwich“ coconut, strawberry, sumac, vanilla sponge, dark chocolate 17

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