



CELEBRATING 10 YEARS

To celebrate our 10th birthday, The Windsor has invited Shane Delia & Maha to take residence in their prestigious dining room to create a bespoke, celebratory experience.

10 YEARS OF MAHA DEGUSTATION \$155

with matched wine + \$110

- 2008 Ottoman candied pumpkin, almonds, house made wagyu basturma
'Midye dolma' sweet spiced baldo rice, dill, spring bay mussels, pine nuts
Chicken & cinnamon parfait, medjool dates, macadamia
- 2009 Chilled moorish almond & orange blossom soup, green apple, mint
- 2010 Chemen cured hiramasa kingfish, kewpie mayo, preserved lemon, urfa biber, sorrel
- 2011 Strawberry clams, chickpeas, basturma, fennel, saffron & arak yoghurt
Coriander seed turkish bread
- 2012 Last of the season asparagus, fava, poached hens egg, macadamia, smoked eel
- 2013 Cinnamon butter poached chicken breast, charred corn, smoked almonds, freekeh, urfa biber
- 2014 Baharat spiced rangers valley striploin, baba ganoush, radish, onion & cumin bastille
- 2015 Watermelon & rosewater ice, beetroot, white chocolate & peppermint crisp
- 2016 Peanut butter parfait, salted caramel, baklava crumb, orange blossom foam
- 2017 Turkish delight filled doughnuts, rosewater honey, roasted walnuts

SPICE JOURNEY SOUFRA \$100

with matched wine + \$70

- Mezze* Whipped white cod roe, pickled red pepper & dill
Olive oil poached local olives, fel fel
Ricotta, mint & haloumi borek
Arak pickled cucumber, st davids yoghurt, candied black olives
Victorian zucchini flowers, lamb, tomato & sumac, lemon yoghurt
Lavender dukkah, mount zero olive oil, baked coriander seed turkish bread
- Small* Strawberry clams, chickpeas, basturma, fennel, saffron & arak yoghurt
Salt roast pork cheek 'bastille', pumpkin hummus, peaches & pomegranate
- Large* Slow roasted lamb shoulder, garlic & cumin, green olive tabouleh
Grilled swordfish, charred asparagus, preserved lemon, toum, watercress
Maha fattoush, roast garlic, mint, heirloom tomatoes, sumac baked bread
Burgul pilaf, apricot, dill & carrot
- Sweet* Turkish delight filled doughnuts, rosewater honey, roasted walnuts
White chocolate, honey & goats milk panna cotta, broken baklava
Dark chocolate & pomegranate tart, peppermint crisp labneh, pine nuts

A SURCHARGE APPLIES TO ALL CREDIT CARD TRANSACTIONS
1% FOR VISA & MASTERCARD | 2.2% AMEX, DINERS & JCB

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