

*These are single use menus, designed to ensure our safety.*

2 course meal 60pp

3 course meal 75pp

minimum 2 courses per person

### **SNACKS**

Sydney rock oysters, harra dressing (min 3) +4.50 per piece

Marinated assorted olives, extra virgin olive oil, spices, lemon, chili +6

Fresh falafel with house made tahini +8

Tayim hummus, tahini, tatbila, house made pita bread +15

### **SMALL (choose from)**

Charred eggplant, tahini, pine nuts, puffed rice

Grilled Coffs Harbour bonito, haraime, chickpea

Mooloolaba yellow fin tuna, harissa labne, seeded cracker

Stuffed zucchini, burghul, matbucha, sheep yogurt, urfa biber

### **LARGE (choose from)**

Cauliflower, almond tarator, roast almonds, green raisins, pomegranate, chili

Rainbow trout fillet, chermoula cream, hazelnut dukkah, millet

Tajima Wagyu beef cheek, zaalouk, confit zucchini, jus

18 hours lamb shoulder on the bone, white bean masabacha, tahini, tatbila, puffed freekeh

### **SIDE DISH (select one to share between two)**

Israeli salad, tomatoes, cucumber, baby gem, radish, pomegranate, feta

Baby potatoes, zaatar, chili, toum

### **DESSERT (choose from)**

Coconut - lime malabi, macerated strawberries, lemon sorbet

Baked goat and ricotta cheesecake, kataifi, poached rhubarb, saffron

House made baklava, pistachio ice cream