

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

2 course meal 65pp

3 course meal 79pp

minimum 2 courses per person



### **SMALL**

Sugar, salt and seven spice cured wild kingfish  
Labneh, apple and chilli

Eggplant, chermoula, tahini, bulgar, green raisin and pine nut salatasi

Kreplach of chicken hawaij, chicken broth,  
Braised daikon, sesame

Yamba prawns, katafi, chopped muhamarra,  
Sheep yoghurt

### **LARGE**

Tajima beef cheek T'fina Pkaila, charred eggplant, sweet and sour magreb carrot,  
Urfa biber

North Queensland Mulloway baked in Vine leaf, freekeh, chersi, verjus

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

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

### **DESSERT**

Pistachio and olive oil cake, rhubarb, arak kogel mogel

Tetouan Sephardi steamed crème, caramel, meringue

### **ADDITIONAL SNACKS**

#### **NISH NUSH (snack)**

Marinated olives, spice, preserved lemon, chilli 6

Falafel, tahini, pickle 8

Hummus, tahini, tatbila, pita 15

Selection of dips - hummus, matbucha, babaganoush, labneh, muhammar, tahini  
served with pita and pickles 20

#### **AL HA'ESH (From the fire)**

Lamb kofta 2 skewers, Zaalouk, pickles 15

Swordfish 2 skewers, ras el hanout, molasses, chrain 16

Pargyot of chicken thigh 2 skewers, date and honey marinade, yoghurt tahini 15