Maha East

SOUFRA 75pp Beverage Match + 50pp

SNACKS UPGRADE +15pp

Turkish style chicken wing shish, black lime & sumac salt
Fried bun, taramasalata, salmon caviar, dill
Potato hash, slow cooked tomatoes, sumac, david blackmores wagyu braseola 9+

MEZE

Hummus, spiced chicken & mushrooms, thyme, toasted sesame

Cured & charred kingfish, saffron pickled onions & carrots, whipped cod roe, dill

Pickled beetroots, turnips, cabbage, dill, almond & sesame crumb

Grilled iraqi flat bread

MAIN

Garlic & ras el hanout roast chicken, smoked almonds, spiced jus ${\sf OR}$

North african lamb tagine, coriander & lemon +10pp

Aged rice pilaf, pumpkin & spring onions, toasted pumpkin seeds Roasted & glazed carrots, tahini yoghurt, pine nuts & dates

DESSERT

Turkish delight doughnuts, walnut ice cream, rosewater honey

VEGAN SOUFRA 75pp Beverage Match + 50pp

SNACKS UPGRADE +15pp

Roasted pumpkin, kale, harissa & chive cigar, Smoked eggplant borek buns, mushroom XO Potato hash, roasted parsnip & smoked pepper, macadamia

MEZE

Hummus, winter mushrooms, thyme & toasted sesame
Roasted bull horn peppers, garlic, verjuice, pine nuts
Pickled beetroots, turnips, cabbage, dill, almond & sesame crumb
Grilled iraqi flat bread

MAIN

Winter mushrooms, jerusalem artichokes, smoked pepper, parsley $\label{eq:order} \text{OR}$

Red lentil turkish dumplings, celeriac & pine nuts +10pp

Aged rice pilaf, pumpkin & spring onions, toasted pumpkin seeds Roasted & glazed carrots, tahini yoghurt, pine nuts & dates

DESSERT

Turkish delight doughnuts, almond sorbet, roasted walnuts, rosewater honey

À LA CARTE

SNACKS

Turkish style chicken wing shish, black lime & sumac salt \$9pp
Fried bun, taramasalata, salmon caviar, dill \$11pp (vo)

Potato hash, slow cooked tomatoes, sumac, david blackmores wagyu braseola 9+ \$7pp (vo)

WA scallops, garlic, preserved lemon & tahini, toasted sesame \$9pp
Braised wagyu croquette, smoked pepper mayo, salted ricotta \$9pp
Roasted pumpkin, kale, harissa & chive cigar \$8pp (v)

MEZE

Hummus, spiced chicken & mushrooms, thyme, toasted sesame \$16 (vo)

Grilled iraqi flatbread, za'atar, toum \$8 (v)

King prawn kataifi, fennel, aleppo pepper & honey dressing, toasted almonds \$14pp

Grilled sujuk, roasted capsicums, onions garlic & saffron \$19 (vo)

Pickled beetroots, turnips, cabbage, dill & sesame crumb \$18 (vo)

Cured & charred kingfish, saffron pickled onions & carrots, whipped cod roe, dill \$26

LARGE

North african lamb tagine, coriander & lemon \$46
Garlic & ras el hanout roast chicken, smoked almonds, spiced jus \$44
Roasted cod, victorian pipis, mussels, leek, carraway & kombu \$44
300g rump cap, parsnip & isot pepper, pine nuts, bone marrow jus \$46
Stuffed eggplant, winter mushrooms & turkish rice, tomatoes, onion & garlic \$28 (vo)
Turkish beef dumplings, sujuk, spinach, garlic yoghurt & fermented capsicum burnt butter \$32 (vo)

SIDES

Roasted & glazed carrots, tahini yoghurt, pine nuts & dates \$16 (vo) Winter mushrooms, jerusalem artichokes, smoked pepper, parsley \$18 (vo) Aged rice pilaf, pumpkin & spring onions, toasted pumpkin seeds \$14 (v) French fries \$9 (v)

DESSERT

Hazelnut & carob brownie, hazelnut cream, truffle ice cream \$18 Turkish delight doughnuts, walnut ice cream, rosewater honey \$18 (vo) Yoghurt & cardamom mousse, candied blood orange, mandarin granita \$18

WEEKEND LUNCH Saturday & Sunday

BYO NIGHTS Monday - Wednesday \$20 corkage

(v) vegan (vo) vegan option

All card payments incur a 1.5% bank surcharge
10% weekend surcharge & 15% public holiday surcharge applies to the total bill