## BANQUET MENU 89 PP

Chemen cured beef basturma, medjool date \& vine leaf salata

Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread

Yellowfin tuna nayyeh, caramelised kishk, bulgur

Woodfired eggplant, filfil chouma, Aleppo pepper, herbs, zaatar crisp
$\qquad$

Barberry glazed lamb shoulder, shaved beans, green zhug

Fried cauliflower, wood roasted grapes, ras el hanout, smoked almond crumb

Tamir and olive oil cake, coconut labneh, jazarieh

## SIGNATURE BANQUET MENU 119 PP

Freshly shucked Sydney rock oysters, rose mignonette

Grilled Mooloolaba scallops, Arabian xo

Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread

Wood fired eggplant, filfil chouma, Aleppo pepper, herbs, zaatar crisps

Fremantle octopus, chopped muhammara, fried potato, whipped roe

Market fish sayadieh, green tahini, saffron karim, maras nuts
or
Baharat spiced Cape Grim beef short rib 500 g , maghmour, crisp curry leaves

Fried cauliflower, wood roasted grapes, ras el hanout, almond crumb

Woodfired coconut basbousa, fenugreek custard, Jersey milk ice-cream

BOTTOMLESS (90 MINUTES WITH A SET MENU)

FRENCH ROSÉ AND ALMAZA BEER 39 PP

## COCKTAILS 54 PP

includes French Rose and Almaza Beer

Espresso Martini - Vodka, Tia maria, espresso, coffee

Persian Spritz - Persian lime, elderflower, cucumber, topped
with sparkling wine
Aperol Spritz - Aperol, sparkling wine, topped with soda

## PREMIUM SELECTION 79 PP

includes French Rose, Almaza Beer and cocktails

Negroni - Gin, Campari, Cinzano

Tommy's Margarita - Tequila, lime juice, agave

NV Prosecco Loggia Dry

All credit card payments will incur a $1.2 \%$ surcharge. A $10 \%$ surcharge applies on Sundays and a $15 \%$ surcharge applies on Public Holidays. $10 \%$ service charge will be added to groups of 7 and more. Bills may be split over no more than two cards. Guests with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we endeavour to

Our banquet style sharing menus have been curated by Executive Chef Paul Farag to encapsulate the flavours of the Middle East in ways that are creative, unique and ultimately delicious.

