



MEZZA

POLENTA & OX CHEEK CHIPS (GF)	4
Black eggplant puree, labne mouse	
SILAN GLAZED LAMB RIBS (GF)	4
Pistaccio	
OYSTERS (GF)	EA
Natural	4
Cucumber mint granita	4.5
LAMB KOFTA (GF)	15
Smoked eggplant, tzatziki, coriander pesto	
JERUSALEM BAGEL (DF)	15
Hummus, zahalok (eggplant dip)	
SMOKED EGGPLANT (GF)(VG)	15
Tahini, pomegranate, pistachio	
KEBBEH NAYYAH (LAMB TARTAR)	22
Burghal, yogurt, eggplant, radish, herbs	
ROASTED ZUCCHINI (GF)	15
Harissa yogurt, almonds, tomato, herbs	
BABY CAULIFLOWER (GF)(VG)	17
Tahini, harissa, parsley oil	

LARGE

DUKKHA ROASTED PUMPKIN (GF)(VGOA)	23
Labneh, pine nuts, coriander pesto, herbs	
MOROCCAN PAELLA	34
Moghrabieh cous cous, bisque, seafood, yogurt, radish, fennel	
DUKKAH CHICKEN (GFOA)	34
Freekeh risotto, Cauliflower puree, tagine sauce, raisins	
RICOTTA DUMPLING (VGOA)	29
Slow cooked lamb, labneh, pumpkin	
WHOLE BONED BARRAMUNDI (GF)	35
Raisin, salsa, pumpkin puree, herb salad	
LAMB SHOULDER FOR 2 (GFOA)	89
Bagel, dips, 2 sides, salad	

FEED ME **65pp**
Chefs tasting menu - For 2 or more people

ON THE SIDE

BATATA (GF) (V)	10
Yogurt, spicy tomato	
SALATA (VG)	10
Green leaves, radish, herbs, orange dressing	

SOMETHING SWEET

CHOCOLATE MARQUISE	15
Peanut mouse, pretzel, double cream	
SPICED PINEAPPLE (GFOA)	15
Orange sponge, coconut jelly, orange blossom cream, caramelised pine nuts, cinnamon ice cream	

