



Sephardim

Mezze

Dips & flat bread: pumpkin hummus, baba ganoush, beetroot & muhummara (V, REQ GF/ VV)	8/18
Eggplant, tomato and peppers in olive oil, lime & mint served with flat bread (VV, REQ GF)	14
Falafel (chickpea/fava beans) served with pumpkin hummus (GF, VV)	14
Spanish garlic mushroom and lima beans (GF, VV)	16
Sautéed mushroom & asparagus with turmeric & lemon butter sauce (GF, V, REQ VV)	18
Chargrilled marinated squid served with fennel salad (GF)	18
Egyptian spiced cauliflower topped with beetroot and mint yoghurt, dukkah spice (GF, V, REQ VV)	17
Mediterranean zucchini fritters (chickpea/fava beans) served with toum (garlic sauce) (GF, VV)	14

Main/share plates

Spicy prawns with vegetables tossed in chilli, lime, coriander, garlic and tamarind (GF)	23
Fried halloumi, potatoes, green beans with tomatoes and caramelised onion (GF, V)	24
Brown rice with lentils, sautéed carrots and cinnamon spiced sultanas (GF, VV)	18
Chargrilled marinated chicken thigh fillets served with pearl couscous salad	22
Lamb shank risotto (GF)	22
Slow cooked beef cheek served with sweet potato mash (GF)	28
Duck leg ragout in pomegranate molasses & crushed walnuts served with basmati rice (GF)	28
Mushroom and kale risotto (GF, V, REQ VV)	20
Seafood paella (share plate for 2) (GF)	44

Banquet (4 person min)

1) Mix dips, fritters, eggplant, cauliflower, brown rice with lentils (VV)	\$45	<u>Sides</u>	Steamed basmati rice	5
2) Mix dips, falafel, cauliflower, fried haloumi, Mush/kale risotto (V)	\$45		Flat bread	5
3) Mix dips, Patatas, cauliflower, spicy prawns, chargrilled chicken	\$50		Mix marinated olives	8
4) Mix dips, cauliflower, falafel, fried haloumi, Lamb shank risotto	\$50		Patatas bravas (GF, VV)	10
5) Mix dips, cauliflower, squid, spicy prawns, seafood paella	\$59		Pearl couscous salad (VV)	10

GF = Gluten Free, REQ = Request as gluten free, V = Vegetarian, VV = Vegan

