

ENJOY YOUR TREAT. *greek & arab feast*
YOUR DINNER AWAITS



SOMETHING TO SHARE

HUMMUS [V DF GFO] housemade hummus, marinated olives, Israeli salad, crispy chickpeas, za'atar flatbread <i>choice of carrot falafel, lamb sausage, braised beef</i> <i>+ extra falafel \$2ea</i>	24	MUHAMMARA & CUMIN GOUDA [V DFO GFO] walnut & pomegranate molasses spread, turmeric & cashew cheese, marinated black tahini, candied pepitas, toasted za'atar flatbread	25
BAKED RICOTTA & ARTICHOKE DIP [V GFO DFO] a creamy, ooey goey, baked garlic & dill ricotta, wilted spinach, marinated artichoke, grilled focaccia	26	MEZZE PLATTER [V GFO DF] turmeric cashew cheese, smokey baba ghanouj, olive tapenade, tahini yoghurt slaw, za'atar flatbread <i>+ halloumi \$5</i>	26



MAINS

MUSHROOM BASTILLA [V DF] a warm fillo pie filled with roasted seasonal mushrooms, creamy garlic & almond filling, pickled currants Jerusalem artichoke skordalia sauce, herb salad	26	ATHENIAN FISH STEW [GFO DF] local market fish, prawns & green mussels, orzo pasta, hearty tomato & saffron broth, fennel salad, caper berries, zaatar olive oil, grilled focaccia <i>+ harissa sauce (cayenne pepper sauce) \$2</i>	34
TURKISH BAKED EGGPLANT [V GF DF] flavours of imam biyaldi, stewed tomato and leek sauce, cinnamon scented rice pilaf, parsley, pine nut dukkah <i>+ slow braised beef \$7</i>	26	HARISSA BRISKET [GF DF] slow braised Jewish style brisket, caramelised onions, creamy cauliflower & jerusalem artichoke bake, sesame seed dukkah, charmoula jus	32
SOUVLAKI CHICKEN [GF DF] souvlaki spiced crispy chicken maryland, roasted mushroom, a rich & wintery Greek rice, black eyed pea & kale stew, preserved lemon salsa verde sauce	28	LAMB RUMP [GF, DFO] spice crusted lamb rump, harissa lemon potatoes warm quinoa & artichoke tabbouleh, creamy lamb jus <i>+ zhug (herby green chilli paste) \$2</i>	35



ADDITIONS

ADDITIONAL BREADS [GFO]	4	HARISSA LEMON POTATOES	9
EXTRA HUMMUS EXTRA SPREADS	6	BAHARAT JERUSALEM ARTICHOKEs	11
SPICED BRUSSEL SPROUTS	9	CARROT FALAFELS	\$2ea \$6- 3pcs \$22- dozen



Winter
BANQUET

LAMB SHOULDER FEAST

2 COURSE | \$55PP — ENTREE, MAIN
 3 COURSE | \$65PP — ENTREE, MAIN, DESSERT
**plant based & gluten free options available*

hummus board & muhammara platter served
with housemade challah bread

slow braised, bone in, lamb shoulder,
oregano jus, served with cinnamon scented
rice pilaf and tahini yoghurt slaw

dessert platter: sticky Iranian date pudding,
turkish delight puffs, honey walnut ice cream



**PLEASE INFORM OUR FRIENDLY STAFF OF ANY ALLERGIES OR DIETARY RESTRICTIONS.*

ENJOY YOUR TREAT. *greek & arabic feast*
PLANT-BASED DINNER



SOMETHING TO SHARE

HUMMUS [GFO] housemade hummus, marinated olives, Israeli salad, crispy chickpeas, za'atar flatbread <i>choice of carrot falafels, herbed "sausage"; FABLE mushroom meat + extra falafel \$2ea</i>	24	MUHAMMARA & CUMIN GOUDA [GFO] walnut & pomegranate molasses spread, turmeric & cashew cheese, marinated black tahini, candied pepitas, toasted za'atar flatbread	25
BAKED RICOTTA & ARTICHOKE SPREAD [GFO] a creamy, ooey goey, baked garlic & dill almond ricotta, wilted spinach, marinated artichoke, grilled focaccia	26	MEZZE PLATTER [GFO] turmeric cashew cheese, smokey baba ghanouj, olive tapenade, tahini yoghurt slaw, za'atar flatbread + "halloumi" \$5	26



MAINS

MUSHROOM BASTILLA a warm fillo pie filled with roasted seasonal mushrooms, creamy garlic & almond filling, pickled currants Jerusalem artichoke skordalia sauce, herb salad	26	ATHENIAN ARTICHOKE STEW [GFO] crispy Jerusalem artichokes, orzo pasta, hearty tomato & saffron broth, fennel salad, caper berries, zaatar olive oil, grilled focaccia + <i>harissa sauce (cayenne pepper sauce)</i> \$2	27
TURKISH BAKED EGGPLANT [GF] flavours of imam biyaldi, stewed tomato and leek sauce, cinnamon scented rice pilaf, parsley, pine nut dukkah + <i>FABLE mushroom meat</i> \$7	26	WINTER BRAISE [GF] slow braised FABLE mushroom meat, caramelised onions, creamy cauliflower & jerusalem artichoke bake, sesame seed dukkah, charmoula jus	30
SOUVLAKI "CHICKEN" [GF] souvlaki spiced "chicken" on a rich & wintery Greek rice, black eyed pea & kale stew, roasted mushroom, preserved lemon salsa verde sauce	28	HARISSA "MEATBALL" [GF] roasted VEEF "meatballs, harissa lemon potatoes, warm quinoa & artichoke tabbouleh, tahini yoghurt sauce + <i>zhug (herby green chilli paste)</i> \$2	30



ADDITIONS

ADDITIONAL BREADS [GFO]	4	HARISSA LEMON POTATOES	9
EXTRA HUMMUS EXTRA SPREADS	6	BAHARAT JERUSALEM ARTICHOKE	11
SPICED BRUSSEL SPROUTS	9	CARROT FALAFELS	\$2ea \$6- 3pcs \$22- dozen



Winter
BANQUET

SEITAN ROAST FEAST

2 COURSE | \$55PP — ENTREE, MAIN
3 COURSE | \$65PP — ENTREE, MAIN, DESSERT
**gluten free options available*

hummus board & muhammara platter served with za'atar flatbread

a wholesome seitan roast filled with mushroom, nuts, cranberries, herbs and warm tahini yogurt sauce, served with cinnamon scented rice pilaf and tahini yoghurt slaw

dessert platter: sticky iranian date pudding, turkish delight waffles, honey walnut ice cream



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