

classic DINNER

NAIM BANQUET

7 DISHES SERVED OVER 3 COURSES | 75PP

enjoy some classics and some off menu flavours

× optional wine pairing, 3 glasses | 45pp

SNACKS

HARISSA BAKED OYSTERS (DFO, GF) 18

1ea | 4 half dozen | 22 dozen | 40

served with a herbaceous harissa butter

BURRATA TARTLETS (VO, GFO) 18

rich and creamy burrata, basil & pistachio dukkah,
served in a savoury tart shell (3pcs)

× extra tartlet 5

CRISPY POLENTA SQUARES (DFO, GF) 22

fragrant truffle & white polenta fritter,
whipped goat's cheese (5pcs)

× extra fritter 5

LOADED OLIVE OIL (GFO) 24

cold pressed organic australian olive oil,
a variety of middle eastern inspired garnishes
such as pistachio dukkah, spices, fresh herbs,
preserved lemon, herbed focaccia

SPREADS

HUMMUS BOARD (VO, DF, GFO) 25

housemade hummus, marinated olives, tomato salad,
cucumber pickles, crispy chickpeas, za'atar flatbread
choice of carrot falafel or chicken shawarma

× extra falafel 2.5

MUHAMMARA & GOUDA PLATTER (VO, DFO, GFO) 26

walnut & pomegranate molasses spread,
cumin spiced gouda cheese, marinated black tahini,
candied pepitas, toasted za'atar flatbread

MAINS & pairing

BASTILLA (V, DF) 28

a warm fillo pastry pie, roasted mushroom filling,
savoury sweetcorn puree, charred pickled shallots

2023 | ghost rock | reisling | ghost rock, tas

SMOKEY EGGPLANT (V, DFO, GFO) 30

charred whole eggplant, ancient grains pilaf,
spiced tomato, apricot & ginger sauce, garlic labneh
× lamb kawarma 7

2023 | soumah | chardonnay | yarra valley, sa

CONFIT CHICKEN MARYLAND (VO, DF, GFO) 35

crispy skinned chicken maryland, curried carrot puree,
snap pea tabbouleh, harissa honey glaze, fresh mint

2022 | sigurd | 'white blend' | greenock, sa

MOROCCAN STYLE BARRAMUNDI (VO, DF, GFO) 36.5

crispy skinned barra fillets, escabeche mussels,
mougrabeh cous cous & zucchini, tomato & saffron emulsion

2020 | clarence house | pinot blanc | cambridge, tas

BERBERE STRIPLAIN (VO, DF, GF) 38

grilled beef striploin, morrocan berbere spice crust,
fried jerusalem artichokes, roasted heirloom tomatoes,
charmoula infused bernaise sauce

2022 | jericho | grenache | mclaren vale, sa

ZA'ATAR LAMB SHOULDER (VO, DF, GF) 39

slow braised lamb shoulder, charred eggplant puree,
coriander chimi churri, capsicum & pomegranate salsa verde

2021 | hewitson | mataro | barossa valley, wa



plant based

DINNER

NAIM BANQUET

7 DISHES SERVED OVER 3 COURSES | 75PP

enjoy some classics and some off menu flavours

× optional wine pairing, 3 glasses | 45pp

SNACKS

BABA GHANOUIJ TARTLETS (GFO) 18

smokey charred eggplant puree, pomegranate gel, pistachio dukkah, savoury tart shell (3pcs)

× extra tartlet 5

CRISPY POLENTA SQUARES (DFO, GF) 22

fragrant truffle & white polenta fritter, tahini yoghurt sauce (5pcs)

× extra piece 5

LOADED OLIVE OIL (GFO) 24

cold pressed organic australian olive oil, a variety of middle eastern inspired garnishes such as pistachio dukkah, spices, fresh herbs, preserved lemon, served with herbed focaccia

SPREADS

HUMMUS BOARD (VO, DF, GFO) 25

housemade hummus, marinated olives, tomato salad & pickles, crispy chickpeas, za'atar flatbread

choice of carrot falafel or "chicken" shawarma

× extra falafel 2.5

MUHAMMARA & CHEESE PLATTER (VO, DFO, GFO) 26

walnut & pomegranate molasses spread, turmeric cashew cheese, marinated black tahini, candied pepitas, toasted za'atar flatbread

MAINS

& pairing

BASTILLA (V, DF) 28

a warm fillo pastry pie, roasted mushroom filling, savoury sweetcorn puree, charred pickled shallots

2023 | ghost rock | reisling | ghost rock, tas

SMOKEY EGGPLANT (GFO) 30

charred whole eggplant, ancient grains pilaf, spiced tomato, apricot & ginger sauce, marash chilli

× tvp kawarma 7

2023 | soumah | chardonnay | yarra valley, sa

CONFIT "CHICKEN" MARYLAND (GF) 35

grilled "chicken" shawarma, curried carrot puree, snap pea tabbouleh, fresh mint

2022 | sigurd | 'white blend' | greenock, sa

HARISSA JACKFRUIT (GFO) 32

slow braised pulled jackfruit, mougrabeh cous cous, grilled zucchini, tomato & saffron emulsion

2020 | clarence house | pinot blanc | cambridge, tas

FABLE MUSHROOM (GF) 35

slow braised FABLE pulled mushrooms, crispy jerusalem artichokes, charred heirloom tomatoes, charmoula infused bernaise sauce

2022 | jericho | grenache | mclaren vale, sa

