

ENJOY YOUR MEAL!

EVERY MEAL SHOULD BE A BANQUET!

3 COURSES | \$40pp

ENTREE

HUMMUS & CARROT FALAFELS PLATTTER [V | DF | GFO]

housemade hummus, crispy carrot falafels, marinated olives, Israeli salad, crispy chickpeas, za'atar flatbread

MEZZE & HALLOUMI PLATTER [V | GFO | DFO]

turmeric cashew cheese, smokey baba ghanouj, olive tapenade, tahini yoghurt slaw, za'atar flatbread



MAINS

SHAKSHUKA [V | DFO | GFO]

Tunisian style baked eggs, tomato capsicum sauce, kalamata olives, white beans, garlic labneh, Turkish bread

SOUVLAKI CHICKEN SKEWER [DFO | GFO]

grilled garlicky chicken skewer, tangy tzatziki, roasted cauliflower, housemade pickles, fresh herbs, warm pita pocket

ROASTED MUSHROOM & BRAISED BEEF KUSHERI [V | GF | DF]

roasted mushrooms, cinnamon scented rice, chickpea & lentil pilaf, spiced tomato chutney, beetroot tahini sauce, crispy shallots



DESSERT

PERSIAN LOVE CAKE [V, GF]

spiced almond cake, greek yoghurt

