

ENJOY YOUR FEAST. *Welcome in!*
CLASSIC BRUNCH



BAKLAVA FRENCH TOAST [V]	16/23	
housemade jewish challah bread soaked in cinnamon custard, salted caramel ice cream, walnut caramel sauce, rosewater fairy floss, fresh fruit		
SMASHED AVO TOAST [V DFO GFO]	16/23	
avocado, pistachio dukkah, marinated feta, pomegranate gel, poached eggs, Turkish bread		
BREKKIE PITA BOARD [V DFO GFO]	24	
housemade hummus, scrambled eggs, Israeli salad, baby spinach, spiced tomato kasundi, warm pita pocket <i>choice of halloumi, carrot falafel, lamb sausage</i>		
“SPANAKOPITA” BENEDICT [V GFO DFO]	24	
whipped dill ricotta, sautéed garlic spinach, marinated artichokes, green goddess hollandaise, poached eggs, sesame Turkish bread <i>+ lamb sausage \$6</i>		
WILD GREENS, EGGS & BASTIRMA [GFO DFO]	25	
sautéed garlic kale & silverbeet, garlic labneh, fried eggs, crispy bastirma, preserved lemon sofrito, toasted focaccia <i>+ halloumi \$5</i>		
SHAKSHUKA [V DFO GFO]	25	
Tunisian style baked eggs, tomato capsicum sauce, kalamata olives, white beans, garlic labneh, Turkish toast <i>+ braised beef \$7</i>		

ROASTED MUSHROOM KUSHERI [V GF DF]	24	
herbed roasted mushrooms, cinnamon scented rice, chickpea & lentil pilaf, spiced tomato chutney, beetroot tahini sauce, crispy shallots <i>+ VEEF “meatballs” \$5</i>		
HUMMUS BOWL [V DF GFO]	22	
housemade hummus, marinated olives, Israeli salad, crispy chickpeas, za’atar flatbread <i>choice of carrot falafel, lamb sausage, braised beef + extra falafel \$2ea</i>		
SPICE CRUSTED LAMB RIBS [GF DF]	26	
crispy & sticky lamb ribs, creamy baba ghanouj sauce, harissa lemon potatoes, garlic chimi churri		
SOUVLAKI CHICKEN SKEWER [GFO DFO]	26	
grilled garlicky chicken skewer, tangy tzatziki, roasted cauliflower, housemade pickles, fresh herbs, warm pita pocket <i>+ zhug (herby green chilli paste) \$2</i>		
ATHENIAN FISH STEW [GFO DF]	27	
local market fish, prawns & green mussels, hearty tomato & saffron broth, orzo pasta, caper berries, za’atar olive oil, grilled focaccia <i>+ harissa sauce (cayenne pepper sauce) \$2</i>		

ADDITIONS			
EXTRA SAUCES HOUSEMADE PICKLES	2	CARROT FALAFELS (3) GRILLED MUSHROOMS	6
TWO EGGS AVOCADO HALLOUMI HUMMUS	5	BRAISED BEEF LAMB SAUSAGE	7
EXTRA BREAD [GFO]	4	EXTRA CHICKEN SKEWER (1 EA)	7

SOMETHING EASY

BRAISED BEEF TOASTIE [DFO | GFO] 18
 slow braised brisket toastie, spinach, tomato chutney, mozzarella cheese on Turkish bread
+ crispy harissa lemon potatoes \$4

FALAFEL WRAP [V | DFO | GFO] 16
 housemade hummus, tahini yoghurt slaw, crispy carrot falafels, za’atar flatbread
+ halloumi | avocado \$5
+ zhug | pickles \$2

SOMETHING TO SHARE

MEZZE PLATTER [V | DF | GFO] 26
 turmeric cashew cheese, olive tapenade, smokey baba ghanouj, tahini yoghurt slaw, za’atar flatbread
+ hummus | halloumi \$5
+ carrot falafels (3pcs) | lamb sausage \$6
+ braised beef | chicken skewer (1pc) \$7



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

ENJOY YOUR MEAL. *Welcome in!*

PLANT-BASED BRUNCH



BAKLAVA WAFFLES [GFO]	16/23	
housemade waffles, cinnamon spiced custard, salted caramel sorbet, crushed pistachios, rosewater fairy floss, fresh fruit		
SMASHED AVO TOAST [GFO]	16/23	
avocado, carrot falafels, pomegranate gel, cashew cheese, pistachio dukkah, Turkish Bread		
BREKKIE PITA BOARD [GFO]	24	
housemade hummus, smashed avo, Israeli salad, baby spinach, spiced tomato kasundi, pita bread choice of "halloumi", carrot falafels or herbed "sausage"		
"SPANAKOPITA" BENEDICT [GFO]	24	
whipped dill "ricotta", sautéed garlic spinach, marinated artichokes, tahini hollandaise, carrot falafels, sesame Turkish bread + herbed "sausage" \$6		
WILD GREENS & SEITAN SHAWARMA [GFO]	25	
sautéed garlic kale & silverbeet, tahini yoghurt, crispy seitan, carrot falafels, preserved lemon soffrito, toasted focaccia + "halloumi" \$5		
SHAKSHUKA [GFO]	25	
Tunisian style baked carrot falafel, tomato capsicum sauce, kalamata olives, white beans, tahini yoghurt, Turkish toast + FABLE mushroom meat \$7		

ROASTED MUSHROOM KUSHERI [GF]	24	
herbed roasted mushrooms, cinnamon scented rice, chickpea & lentil pilaf, spiced tomato chutney, beetroot tahini sauce, crispy shallots + VEEF "meatballs" \$5		
HUMMUS BOWL [GFO]	22	
housemade hummus, marinated olives, Israeli salad, crispy chickpeas, za'atar flatbread choice of carrot falafel, herbed "sausage" or FABLE mushroom meat + extra falafel \$2ea		
SPICE CRUSTED "MEATBALLS" [GF]	26	
roasted VEEF "meatball" skewers, creamy baba ghanouj sauce, harissa lemon potatoes, garlic chimi churri		
SOUVLAKI "CHICKEN" SKEWER [GFO]	26	
grilled marinated "chicken" skewer, tangy tahini "tzatziki", roasted cauliflower, housemade pickles, fresh herbs, warm pita pocket + zhug (herby green chilli paste) \$2		
ATHENIAN ARTICHOKE STEW [GFO]	27	
crispy Jerusalem artichokes served in a hearty tomato & saffron broth, orzo pasta, caper berries, za'atar olive oil, grilled focaccia + harissa sauce (cayenne pepper sauce) \$2		

ADDITIONS			
EXTRA SAUCES HOUSEMADE PICKLES	2	CARROT FALAFELS (3) GRILLED MUSHROOMS	6
AVOCADO "HALLOUMI" HUMMUS	5	VEEF "MEATBALL" SKEWER (1EA)	7
EXTRA BREAD [GFO]	4	"CHICKEN" SKEWER (1EA) HERBED "SAUSAGE"	7

SOMETHING EASY

BRAISED "BEEF" TOASTIE [GFO]	18	
braised FABLE mushroom meat, tomato chutney, spinach, "mozzarella" cheese on Turkish bread + crispy harissa lemon potatoes \$4		
FALAFEL WRAP [V DFO GFO]	16	
housemade hummus, tahini yoghurt slaw, crispy carrot falafels, za'atar flatbread + "halloumi" avocado \$5 + zhug pickles \$2		

SOMETHING TO SHARE

MEZZE PLATTER [V DF GFO]	26	
turmeric cashew cheese, smokey baba ghanouj, olive tapenade, tahini yoghurt slaw, za'atar flatbread + hummus "halloumi" \$5 + carrot falafels (3pcs) herbed "sausage" \$6 + FABLE mushroom meat "chicken" skewer (1pc) \$7		



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