

NA'IM

LONG LUNCH MENU

TO START

HUMMUS PLATTER & CARROT FALAFELS [VG | GFO]

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

MEZZE PLATTER [VG | GFO]

green olive & caper tapenade, almond & capsicum spread, beetroot tahini, tahini yoghurt slaw, za'atar flatbread

MAINS

SHAKSHUKA [VGO | DFO | GFO]

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

HARISSA MEATBALLS [VGO | DFO | GFO]

confit garlic yoghurt sauce, harissa glazed meatballs (3), charred capsicums, rocket, shaved ricotta salata, rosemary focaccia

CHICKEN SHAWARMA GNOCCHI [VGO | DFO | GFO]

shawarma braised chicken, pillowy gnocchi, yellow banana peppers, caramelised onions, confit garlic & dill ricotta

DESSERT

PERSIAN LOVE CAKE (VGO | GF)

spiced almond & pistachio cake served with rosewater greek yoghurt

| please inform staff of all dietary requirements

| plant based & gluten free options always available

